

MENU

APERRO

SPUNDEKÄS	7,50
Small sourdough bread Lemon thyme butter	
JUMBO OLIVES	7,50
Green Chalkidiki Olives Mediterranean marinated	
PAIN À LA COCOTTE	7,90
Small sourdough bread Lemon Thyme Butter	

STARTERS

CREAM OF ZUCCHINI SOUP	7,50
Zucchini Potato	
PICKLED SALMON	16,50
Pickled with gin Frisée salad Wasabi-Cream	
BURRATA	16,50
Tomato Salad Basil	
BEEF TARTARE	18,50
Capers Mustard Shallots Egg yolk	
ETAGERE for 2 to 3 people	39,50
Burrata Pickled Salmon Beef Tartare	

SALADS

GOAT CHEESE SALAD	19,50
Seasonal salad mix Fresh vegetables Gratinated goat cheese Salad seeds Pear House vinegrette	
GOAT CHEESE SALAD	22,50
Romanasalat Parmesan Croûtons Grilled chickenbreast Caesardressing	
SIDE SALAD	6,50
Seasonal salad mix Raw vegetables House dressing	

DESSERTS

CAFÉ GOURMAND	6,90
Espresso Mini desserts	
CRÈME BRÛLÉE	8,50
Orange Vanilla	
BROWNIE	10,50
Chocolate ganache Vanilla ice cream	
QUARKMOUSSE	8,50
Compote of fresh strawberries Vanilla Crumble	
HOMEMADE ICE CREAM	5,50
Vanilla Lemon-Mint-Sorbet	

STEAKS

CHATEAUBRIAND	76,00
Beef tenderloin 450g. Grass-Fed Beef Herbbutter	
FILET MIGNON	38,50
Beef tenderloin 220g. Grass-Fed Beef Herbbutter	

CHOOSE YOUR SIDE DISHES

STEAK FRITES	34,50
Sirloin Steak 260g. Carved Sauce Bernaise French Fries	

MAIN COURSES

WIENER SCHNITZEL	32,50
Veal cutlet Potato salad Lemon	
MÜNCHNER SCHNITZEL	22,50
Pork cutlet Potato salad Lemon	
JÄGER SCHNITZEL	26,50
Pork cutlet French fries Mushroom Sauce	
COQ AU RIESLING	22,50

A FRENCHBISTRO CLASSIC WITH RHINE-HESSIAN SOUL

Chicken thigh Potato puree Glazed Carrots White wine sauce	
SALMON	28,50
Grilled salmon fillet Lemon risotto Parmesan	
LINGUINE SHRIMP	22,50
Homemade pasta Cream Parmesan Summer truffels	
CAMPANELLE BEEF STRIPS	22,50
Homemade Pasta Beef strips Mushroom cream sauce Parmesan	
CURRY VEGAN	18,50
Seasonal vegetables Red curry Coconut milk Basmati rice Coriander Onions + Breaded Chickenbreast 5,00 + Sliced Salmon 5,00	

SIDES & EXTRAS

Truffel fries with parmesan 7,50	
Truffeld Mashed potatoes 6	
French fries 5 Small Caesar salad 7,50	
Green asparagus 7,50	
Sauce Bernaise 3 Mushroom Cream Sauce 3	
Truffel Mayonnaise 3 Mushroom sauce 4	
Lingonberries 1,5 Herb Butter 1.50	
Ketchup 0,5 Mayonnaise 0,5	

MAX'S SIGNATURE DRINKS

STRAWBERRY BASIL SMASH 12,00

Wodka-Strawberry-Infusion
Basil | Lemonjuice | Sugar

ANNOYING ORANGE 14,00

Casadores Blanco Tequila
Cointreau | Campari

BARBIE IN A NUT SHELL 15,00

Bombay Sapphire Gin | Lillet Blanc | Italicus |
Vermouth-Espuma

APERITIF

CHAMPAGNER

LAURENT-PERRIER HERITAGE 0,1L | 16,00

"My only regret is that I have not drunk more champagne in my life."
(John Maynard Keynes)
BOTTLE 0,75L 98,00

FRENCH 75 22,00

Bombay Sapphire Gin | Zitronensaft | Zucker
Laurent-Perrier Heritage Champagner

APEROL SPRITZ

APEROL | SECCO | SODA | 8,60

An embodiment of the Italian dolce vita, this refreshing cocktail with its bright orange nuance and fruity aromas of bitter oranges and herbs embodies the sweet lightness of the Italian lifestyle.

Spritz variations with

CAMPARI | NOLLY PRAT AMBRÉ | LIMENCELLO

APEROL TOWER 8 drinks 60.00 | 12 drinks 78.00

Sharing is caring

NEGRONI

BOMBAY SAPPHIRE | MARTINI RUBINOI CAMPARI | 10,00

A classic Italian aperitif that's bright red color and the distinctive aromas of bitter orange, herbs and spices make the Negroni a timeless pleasure.

LILLET WILD BERRY

LILLET BLANC | THOMAS HENRY WILD BERRY | 8,60

A tempting fusion of French aperitif Lillet and wild berries, embodies elegance and refreshing sophistication.

SPICY MARGARITA 14,00

Casadores Tequila Chili-Infusion
Orangenlikör | Limettensaft | Salz | Tajin

SPARKLING WINE

The Riesling sparkling wine from the Braunewell winery from Rheinhessen, presents itself as exquisite enjoyment with fine perlage and subtle aromas.

The golden brilliance reflects the careful craftsmanship of this sparkling wine.

0,1 7,00 | BTL. 0,75l 42,00