



MAXIMILIAN
Café • Restaurant • Bar

You've found your perfect spot!

How can we be so sure about this? Because we experience it every day with heart, hands, and mind. The best team in town is always there for our amazing audience – friendly, dynamic, and open-minded. Every person who appreciates diverse society and the joy of living is warmly welcomed!

Nowhere do people appear more multifaceted, nowhere are your gastronomic expectations exceeded: We fulfill all preferences, from the atmosphere to the food to the drinks. We give you your home in Dortmund's culinary living room!

That's why you're guaranteed to be well taken care of here! Whether you're a football fan with a thirst for beer, a gourmet on a culinary mission, a fitness enthusiast, a calorie counter, or a lover of hearty meals. We are your lifestyle and provide the perfect setting to create moments for you.

KITCHEN HOURS:

Monday – Saturday

Breakfast: 09:00 AM – 12:00 PM

Hot dishes available from 11:30 AM

Sunday & Public Holidays

Breakfast: 10:00 AM – 1:00 PM

Hot dishes available from 11:30 AM



Allergens

- a) Gluten-containing cereals and products
- b) Crustaceans and crustacean products
- c) Eggs and egg products
- d) Fish and fish products
- e) Peanuts and peanut products
- f) Soy and soy products
- g) Milk and dairy products
- h) Nuts and nut products
- i) Celery and celery products
- m) Mustard and mustard products
- n) Sesame and sesame products
- o) Sulfur dioxide and sulfites
- p) Lupin and lupin products
- r) Molluscs



For 2 or more Persons

Maximilian Etagere

p.P. 15,70€

Scrambled eggs, ham spread, fish specialties, cheese assortment, ham specialties, roast cold cuts, jam, honey, nut chocolate spread, muesli mix with nuts & fruits, pancakes, butter, bread basket (wheat rolls, whole grain rolls, rye bread, croissant).

For BREAKFAST

Freshly squeezed orange juice

4,70€

Scavi & Ray

Secco Frizzante¹²

3,70€

Freshly baked croissant with butter¹¹ 🍷 2,70€

HAVING BREAKFAST at Café Maximilian

The little one¹¹

6,70€

Boiled egg, cheese, ham, jam, butter, bread basket (white rolls, rye bread)

Optional scrambled eggs¹¹ extra +2,50

The sweet one¹¹ 🌿

7,30€

Jam, honey & chocolate hazelnut spread, butter, bread basket (white rolls, croissant)

Optional scrambled eggs¹¹ extra +2,50

The French¹¹ 🌿

10,70€

Cheese selection¹¹, jam, butter, bread basket (baguette, croissant)

Optional scrambled eggs¹¹ extra +2,50

The Meditterian¹¹

10,70€

Prosciutto Crudo, Italian salami, cream cheese¹¹, tomato-mozzarella¹¹, olives, butter, bread basket (white rolls, baguette)

Optional scrambled eggs¹¹ extra +2,50

The "Ruhrpottplatte"¹¹

10,70€

Ham spread, roast beef slices, Westphalian bone-in ham, fried eggs, butter, bread basket (white rolls, rye bread, salt cake)

EGGS & Co

We prepare our egg specialties using eggs from humanely raised, locally sourced animals, freshly made for you. All egg specialties can be prepared as fried eggs upon request.

Scrambled eggs with herbs¹¹

5,70€

Scrambled eggs with bacon & onions^{8,9,11}

6,70€

Scrambled eggs with cooked ham & herbs¹¹

6,70€

Scrambled eggs with arugula, tomato & feta¹¹

8,70€

Rührei mit Lachs & Nordseekrabben¹¹

9,70€

The English

11,70€

Fried eggs, baked beans, sausages, bacon^{8,9,10}, grilled tomato & mushrooms, butter, bread basket (white rolls, baguette)

Maximilian's

13,70€

Scrambled eggs¹¹, ham spread, fish specialties, cheese selection, ham specialties, assorted roast cuts, jam, honey, nut-nougat cream, Bircher muesli mix with nuts & fruits, butter, bread basket (white rolls, whole wheat rolls, rye bread, croissant)

American PANCAKES

The classic¹¹ 🌿

5,70€

With butter and maple syrup

The fruity¹¹ 🌿

7,70€

With fresh fruits, fruit sauce, plus maple syrup

The nutty¹¹ 🌿

7,70€

With caramelized nuts, cereals and nut nougat cream, plus maple syrup

Breakfast BOWL

Skyr¹¹, bircher muesli mix, seasonal nuts & fruit 🌿

7,30€

BREAD

Sausage, ham, ground pork, poultry and cheese specialties¹¹, or jams of your choice, with garnish 🌿

ab 3,30€



BRUSCHETTAS

Bruschetta Maximilian 🌿

6,30€

Freshly baked stone oven pizza bread with herb oil, marinated tomatoes, basil, arugula, and Grana Padano D.O.P.¹¹

Bruschetta di Bufala 🌿

8,70€


Freshly baked stone oven pizza bread with herb oil, tomatoes, garlic, basil, and torn Mozzarella di Bufala D.O.P.¹¹


Bruschetta di Parma


8,70€

Freshly baked stone oven pizza bread with herb oil, tomatoes, garlic, basil, air-dried Prosciutto Crudo, and Grana Padano D.O.P.¹¹

SNACKS & Co


Maximilian Dipper  **7,70€**
Oven-fresh baguette with two types of butter and a dip of your choice

Garlic Baguette  **5,70€**
Crunchy, oven-fresh baguette with garlic-herb oil and a dip of your choice.


Gratinated Feta ¹¹  **9,70€**
With herb butter, cherry tomatoes, antipasti vegetables, mild peppers, and oven-fresh baguette

Falafel Balls  **7,70€**
With oven-fresh flatbread and hummus

Gambas al ajillo **10,70€**
Grilled shrimp in garlic olive oil with cherry tomatoes and oven-fresh baguette

Baked potato ¹¹  **9,30€**
With herbed sour cream and salad

With sautéed chicken breast strips **13,30€** and herbed sour cream

Chicken Wings ⁸  **11,70€**
Homemade spicy-marinated chicken wings served with potato twisters and our smoky BBQ sauce

Chicken Nuggets ^{8,11} **9,70€**
Golden-brown baked chicken nuggets served with potato twisters and our sweet chili dip.

Thai CURRY

Thai Curry (Bowl) ⁹   **13,70€**


Fresh, stir-fried vegetables with spicy Asian spices and coconut milk, served with Basmati rice

With sweet potato cubes  **16,70€**

With chicken strips **17,70€**

With beef strips **18,70€**

With shrimp **19,30€**


Chili con Carne (Bowl) ^{11,12}  **9,70€**

The Tex-Mex classic made with pure beef, beans, corn, bell peppers, and jalapeños, served with herbed sour cream and oven-fresh bread

SOUPS



Fruity tomato soup  **6,30€**


Made from sun-ripened Italian tomatoes, with Mediterranean herbs and croutons

Red lentil soup (bowl)  **7,70€**

Spicy lentil soup with oriental spices, herbed sour cream, and flatbread

 scharf

  sehr scharf

 vegetarisch

 vegan



SALADS

We serve all salads with bread and dressing of your choice.

Our dressings include:

Yogurt^{11,12}, Balsamic¹², Caesar Dressing^{11,12}, Herbed Vinaigrette¹², or Balsamic¹² & Olive Oil for self-mixing at the table.

Thai Salad ¹²

12,70€

Spicy salad with Asian flavors, chicken strips, raw vegetables, rice noodles, mango, roasted peanuts, and coriander

Maximilian House Salad

10,30€

Various seasonal mixed greens with cherry tomatoes, cucumber, bell pepper, carrots, radishes, and fresh herbs

Caesar Salad ^{11,12}

12,70€

Romaine lettuce dressed in our Caesar dressing with bread croutons, cherry tomatoes, and Grana Padano D.O.P.

Greek Salad ^{11,12}

14,70€

Greek village salad dressed with herbed vinaigrette, red onions, feta cheese, olives, tomato, cucumber, bell pepper, and mild peppers

Nizza Salad

14,70€

Various seasonal mixed greens with tuna, egg, cherry tomatoes, olives, and croutons

Italy Salad ¹¹

15,70€

Mixed seasonal salads and arugula with balsamic dressing, cherry tomatoes, basil, Grana Padano D.O.P., accompanied by baked Mozzarella di Bufala D.O.P.

Chicken Special Salad

14,70€

Various seasonal mixed greens with grilled chicken breast strips, cherry tomatoes, cucumber, bell pepper, carrots, radishes, and fresh herbs

Extras:

Grana Padano D.O.P. ¹¹

2,70€

Feta chesse ¹¹

3,70€

Torn Mozzarella di Bufala D.O.P. ¹¹

4,70€

Baked Mozzarella di Bufala D.O.P. ¹¹

4,70€

Grilled chicken breast strips

4,70€

Sliced beef from the lava stone grill

6,30€

Grilled shrimp

6,70€

Crispy bacon^{8,9}

2,70€

Tuna

3,70€

Smoked salmon

6,70€

Hard-boiled egg

1,70€

FRIES, FRIES, FRIES

Fries "Maxi Style" 🌿

With fry sauce, red onions, mild peppers, and flat-leaf parsley

6,70€

Fries "For the Champions" ^{11, 12}

With mushroom cream sauce & cheese

7,70€

Fries "Chili Cheese" ¹¹

With chili con carne, herbed sour cream, and cheese

8,70€

Fries "Pulled Pork" ¹¹

With tender pulled pork, coleslaw, red onions, and BBQ sauce

9,70€

Fries "Tartufo" 🌿

Our Maxi fries with truffle sauce, spring onions, Grana Padano D.O.P., and fresh truffle

9,70€

French fries 🌿

1/2 kilogram in the fry basket

5,30€

Potato Twister 🌿

1/2 kilogram in the fry basket

6,30€

Sweet Potato Fries ³ 🌿

1/2 kilogram in the fry basket

7,30€







DIPS

Ketchup or Mayo	je 0,50€
Garlic ¹¹	1,70€
Herbed sour cream ¹¹	1,70€
BBQ Dip	1,70€
Hummus	1,70€
Truffle cream ^{11, 12}	2,30€
Sweet-Chili Sauce 🔥	1,70€
Sambal Sauce ¹¹ 🌿	1,70€
Joppie Dip ^{3, 8, 9}	1,70€
Chilli-Cheese ¹¹	1,70€
Honey mustard dip ¹¹	1,70€
Avocado Cream	1,70€
Jalapeno Salsa 🔥 🔥	1,70€

BURGER

Our burgers are prepared with a crispy, airy brioche bun¹¹.

For those who prefer, each of our burgers can also be served as a low-carb option without the bun.

	Regular	Giant XXL (2 Pattys)
Hamburger Juicy grilled beef with red onions, tomato, cucumber, romaine lettuce, and Maximilian burger sauce	9,70€	14,40€
Cheeseburger ^{3,11} Juicy grilled beef topped with melting cheddar cheese, red onions, tomato, cucumber, romaine lettuce, and Maximilian burger sauce	11,70€	16,40€
Hot Burger   Juicy grilled beef and jalapeños with onions, tomato, cucumber, romaine lettuce, and our fiery jalapeño salsa	11,70€	16,40€
BBQ Burger ^{8,9} Juicy grilled beef topped with crispy bacon, onions, tomato, cucumber, romaine lettuce, and our smoky BBQ sauce	11,70€	16,40€
Maximilian Signature Burger ^{3,8,9,11} Juicy grilled beef topped with a fried egg, melting cheddar cheese, bacon, onions, tomato, cucumber, romaine lettuce, and Maximilian burger sauce	13,70€	18,40€
Hot Mexican Burger ^{3,11,12}   Juicy grilled beef topped with chili con carne, melting cheddar cheese, romaine lettuce, nachos, herbed sour cream, and jalapeño salsa	13,70€	18,40€
Big Western Burger ^{3,8,9,11} Juicy grilled beef topped with melting cheddar cheese and crispy bacon, fried onion rings, tomato, cucumber, romaine lettuce, and our smoky BBQ sauce	13,70€	18,40€
BBQ Pulled Pork Burger ^{8,11} Tender smoked pork with romaine lettuce, tomato, cucumber, cole slaw, and our smoky BBQ sauce	13,70€	




	Regular
Crunchy Chicken Burger ⁸	12,70€
Juicy baked chicken breast in crispy coating with tomato, cucumber, romaine lettuce, sweet chili sauce, and Maximilian burger sauce	
Veggie Burger ¹¹	11,70€
Burger patty made from grilled Mediterranean vegetables, arugula, tomato, Mozzarella di Bufala D.O.P., San Marzano D.O.P., and Pesto Rosso	
Falafel Burger	11,70€
Oriental flavors with our falafel balls, romaine lettuce, tomato, avocado cream, and Maximilian burger sauce	












**THE
VEGETARIAN
BUTCHER™**

**You can also choose our
burgers as a raw meat variant
from the Vegetarian Butcher.**

Pimp your Burger


Burger Patty extra	4,70€
Bacon extra ^{8,9}	2,70€
Cheddar extra ¹¹ 	2,70€
Fried egg extra 	2,00€
Braised onions 	2,00€
Vegetarian Butcher Raw Meat  +2,00€	


Sides

Pommes Frites 	3,70€
Potato Twister 	4,70€
Sweet Potato Fries ³ 	5,70€
Potato rösti 	3,70€
Baked potato with sour cream ¹¹ 	4,70€
Side Salad 	4,30€
Small Caesars Salad ¹¹ 	4,70€
Onion rings ¹¹ 	4,30€
Cole Slaw ^{11, 12} 	4,30€

 spicy

 very spicy

 vegetarian

 vegan

MAXIMILIAN
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THE BEAST^{3,8,9,11} XXL

Do you dare?

for 8-10 people

159€

1.5kg brioche bun, 2x1.5kg finest beef patty, 10 fried eggs, 20 slices of crispy bacon, 20 slices of cheddar cheese, onion rings, tomatoes, lettuce & Maximilian Burger Sauce, plus 1kg each of fries, Twister & potato fries

for 4-8 people

99€

Only on 24h pre-order.



TARTE FLAMBÉE

French specialty made from a wafer-thin base of bread dough topped with the finest ingredients.

Elsässer Art ^{8,9,11} 8,70€

Crème fraîche, bacon, red onions

Salmon ¹¹ 11,70€

Crème fraîche, smoked salmon, cherry tomatoes

Mediterran ¹¹ 11,70€

Crème fraîche, spicy chorizo, prosciutto crudo, cherry tomatoes, rocket

Grilled vegetables ¹¹ 9,70€

Crème fraîche, grilled vegetables, mozzarella

Verdura ¹¹ 12,70€

San Marzano tomato, mozzarella, grilled vegetables, garlic

Hawaii ¹¹ 12,70€

San Marzano Tomato, Mozzarella, Ham, Pineapple

We Love Cheese ^{3,11} 12,70€

San Marzano Tomato, Mozzarella, Feta, Cheddar, Grana Padano D.O.P.

Gamberi e Spinaci ¹¹ 14,70€

San Marzano tomato, mozzarella, prawns, spinach, cherry tomatoes, garlic

Western BBQ ¹¹ 13,70€

Smoky BBQ sauce, San Marzano tomato, mozzarella, chicken, bacon, onions, peppers, corn

Calzone Speciale ¹¹ 12,70€

Filled with San Marzano tomato, mozzarella, Italian cooked ham, salami, mushrooms

Maximilian "Supreme" ¹¹ 12,70€

San Marzano tomato, mozzarella, grilled marinated chicken, chicken salami, colorful vegetable mix

Diavolo ¹¹ 12,70€

San Marzano tomato, mozzarella, hot pepperoni salami, peppers, red onions

Mr. Burns ¹¹ 12,70€

San Marzano tomato, mozzarella, spicy chorizo, red onions

Crudo ¹¹ 13,70€

San Marzano tomato, prosciutto crudo, rocket, Grana Padano D.O.P.

Extra topping ab 0,70€

Optionally with Mozzarella di Bufala D.O.P. ¹¹ + 3,70€

PIZZA

Our pizzas are baked with the best local ingredients in our stone oven at 400°.

Margherita ¹¹ 10,70€

San Marzano Tomato, Mozzarella

Salame ¹¹ 11,70€

San Marzano Tomato, Mozzarella, Salami

Prosciutto e Funghi ¹¹ 12,70€

San Marzano tomato, tomatoes, mozzarella, Italian cooked ham, mushrooms



Pulled Pork ¹¹ 13,70€

San Marzano tomato, mozzarella, tender smoked pulled pork, red onions


Tonno e Cipolla ¹¹ 12,70€

San Marzano tomato, mozzarella, tuna, red onions

 spicy

  very spicy

 vegetarian

 vegan



Dear guests, the preparation of our pizzas can be faster when the kitchen is busy. In order to serve it to you hot and in the best quality, it is possible that it will be at your table before the other dishes.

Thank you for your understanding.



PIZZAROLLS

Margherita ¹¹ 🌿
Tomato, Mozzarella

5,70€

Burn Out ^{3,8,9,11} 🔥
Tomato, mozzarella,
spicy salami, peperoncini

6,70€

Prosciutto ¹¹
Tomato, mozzarella, ham

6,70€

Spinachi ¹¹ 🌿
Tomato, mozzarella, spinach

6,70€

Tonno ¹¹
Tomato, mozzarella, tuna

6,70€

Maximilian (Penne) ¹¹ **13,70€**
Chicken breast strips, young spinach and
cherry tomatoes in a creamy lemon and
cream sauce

Verdura (Penne) ^{11,12} 🌿 **13,70€**
Mediterranean vegetables in fruity
San Marzano D.O.P. tomato sauce and
plucked Mozzarella di Bufala D.O.P.

Pomodore e Pollo (Penne) ¹¹ **14,70€**
With fried chicken strips, rocket, melted
Mozzarella di Bufala D.O.P., cherry tomatoes and
a spicy tomato cream sauce.

Spinaci e Gamberi (Penne) ¹¹ **17,70€**
With fried prawns in a cream and pesto
sauce, spinach leaves, cherry tomatoes,
Grana Padano D.O.P. and pine nuts

Mango Chicken (Penne) **14,70€**
with fried chicken, mango cubes,
peppers, baby spinach in a fruity,
spicy coconut curry sauce

Lasagne al forno ^{11,12,14} **12,70€**
Italian classic from our stone oven.
Finest beef ragout with tomato and
béchamel sauce and Italian pasta,
baked with mozzarella

PASTA

Enjoy our homemade pasta variations.
Our pasta is freshly prepared daily by
our chefs using the best ingredients
according to an Italian recipe.

Alla Bolognese (Spaghetti) ¹² **11,70€**
The Italian classic made from pure beef
in a hearty tomato and vegetable sauce,
served with freshly grated
Grana Padano D.O.P.

Aglione, olio e peperoncini (Spaghetti) ¹¹ 🌿 🔥 **10,70€**
Tossed in olive oil with fresh garlic, chili,
cherry tomatoes and parsley, served with
Grana Padano D.O.P.

Gamberi (Spaghetti) ¹¹ **19,70€**
Prawns fried in olive oil with garlic, cherry
tomatoes, vegetable strips and fresh
herbs, served with sliced Grana Padano
D.O.P.

GREEN DIVERSITY FOR CONSCIOUS ENJOYMENT

OUR VEGETARIAN/ VEGAN HIGHLIGHTS

BREAKFAST

The Sweet 🌿 7,30€

Jam, honey & chocolate hazelnut spread, butter, bread basket (white rolls, croissant)

Optional scrambled eggs¹¹ extra +2,50

The French ¹¹ 🌿 10,70€

Variation of cheese¹¹, jam, butter, bread basket (baguette, croissant)

optional scrambled eggs¹¹ extra +2,50

American PANCAKES

Der Classic ¹¹ 🌿 5,70€

With butter and maple syrup

The Fruity ¹¹ 🌿 7,70€

With fresh fruit, fruit sauce, served with maple syrup

The Nutty ¹¹ 🌿 7,70€

With caramelized nuts, cereals and nut nougat cream cream, served with maple syrup

BRUSCHETTAS

Bruschetta Maximilian 🌿 6,30€

Freshly baked stone oven pizza bread with herb oil, marinated tomatoes, basil, rocket and Grana Padano D.O.P.¹¹

Bruschetta di Bufala 🌿 8,70€

Freshly baked stone oven pizza bread with herb oil, tomatoes, garlic, basil and plucked Mozzarella di Bufala D.O.P.¹¹

EGGS & Co 🌿

We prepare our egg specialties fresh for you with eggs from species-appropriate, regional animal husbandry.

Scrambled eggs with herbs ¹¹ 5,70€

Scrambled eggs with rocket, tomato & feta ^{3,9,11} 8,70€

Alternatively, the scrambled eggs can also be replaced with vegan scrambled eggs **+1,00€**

Breakfast BOWL

Skyr¹¹, Bichermüsli mix, nuts 7,70€

& seasonal fruit 🌿

SNACKS & Co

Maximilian Dipper ¹¹ 🌿 7,70€

Oven-fresh baguette with two kinds of butter and a dip of your choice

Garlic Baguette 🌿 5,70€

Crispy, oven-fresh baguette with garlic-herb oil and a dip of your choice

Gratinated Feta ¹¹ 🌿 9,70€

With herb butter, cherry tomatoes, antipasti vegetables, mild peppers & oven-fresh baguette

Falafel Balls 🌿 7,70€

With freshly baked flatbread and hummus

Baked Potato ¹¹ 🌿 9,30€

With herb sour cream and salad



SUPPEN & CURRYS

Thai Curry (Bowl) ⁹

Fresh, fried vegetables with hot Asian spices and coconut milk, served with basmati rice

13,70€

With sweet potato cubes! 

16,70€

Fruity tomato soup

Made from sun-ripened ital. tomatoes, with Mediterranean herbs and croutons

6,70€

Red lentil soup (bowl)

Spicy lentil soup, with oriental spices, herb sour cream¹¹ and flatbread

7,70€

AUS UNSERER FRITTENKÜCHE

Fries "Maxi Style"

with fry sauce, red onions, mild peppers and leaf parsley

6,70€

Fries "Tartufo"

Our maxi fries with truffle sauce, spring onions, Grana Padano D.O.P. and fresh truffle

9,70€

French fries

1/2 kilo in the chip basket

5,30€

Potato Twister

1/2 kilo in the chip basket

6,30€

Sweet Potato Fries ³

1/2 kilo in the chip basket

7,30€

 spicy

  very spicy

 vegetarian

 vegan



NO MORE MEAT

"Unsere Veganen Jungs" 🌱

12,70€

The classic currywurst with a twist.. vegan bratwurst with fruity, spicy curry sauce, served with French fries

Schnitzel Wiener Art 🌱

15,70€

Vegetarian schnitzel in crispy breadcrumbs with French fries and lemon



BURGERLOVE WITHOUT MEAT

We also offer all our burgers with a **raw meat patty from the vegetarian butcher**, so that our vegetarian and vegan guests also get their money's worth!
Our burger highlights:

Hamburger 🌱

11,70€

Juicy vegetarian raw meat patty with red onions, tomato, cucumber, romaine lettuce & Maximilian burger sauce

Veggie Burger 🌱

11,70€

Burger patty made from grilled Mediterranean vegetables, rocket, tomato, Mozzarella di Bufala D.O.P. & San Marzano D.O.P. & Pesto Rosso

Falafel Burger 🌱

11,70€

Burger patty made from grilled Mediterranean vegetables, rocket, tomato, Mozzarella di Bufala D.O.P. & San Marzano D.O.P. & Pesto Rosso Oriental flavors through our falafel



THE
VEGETARIAN
BUTCHER™

SALADS

Maximilian House Salad

10,70€

Various seasonal leaf salads with cherry tomatoes, cucumber, peppers, carrots, radishes and fresh herbs

Greek Salad ^{11,12}

14,70€

Greek farmer's salad dressed with herb vinaigrette, red onions, feta cheese, olives, tomato, cucumber, peppers and peppers

Italy Salad ¹¹

15,70€

Mixed seasonal salads and rocket with balsamic dressing, cherry tomatoes, basil, Grana Padano D.O.P., served with baked Mozzarella di Bufala D.O.P.

FLAMMKUCHEN

Grilled vegetables ¹¹

9,70€

Crème fraîche, grilled vegetables, mozzarella

PIZZA

Margherita ¹¹

10,70€

San Marzano Tomato, Mozzarella

Verdura ¹¹

12,70€

San Marzano tomato, mozzarella, grilled vegetables, garlic

We Love Cheese ^{3,11}

12,70€

San Marzano tomato, mozzarella, feta, cheddar, Grana Padano D.O.P.

PIZZAROLLS

Margherita ¹¹

5,70€

Tomato, Mozzarella

Spinachi ¹¹

6,70€

Tomato, Mozzarella, Spinach

PASTA

Verdura (Penne) ^{11,12}

13,70€

Mediterranean vegetables in fruity San Marzano D.O.P. tomato sauce and plucked Mozzarella di Bufala D.O.P.

Aglio, olio e peperoncini (Spaghetti) ¹¹ 10,70€

Tossed in olive oil with fresh garlic, chili, cherry tomatoes and parsley, served with Grana Padano D.O.P.¹¹

DESSERT

Crème Brûlée ¹¹

5,70€

Vanilla crème with crispy caramelized raw sugar

Fondant au Chocolat ¹¹

8,70€

Warm chocolate cake with a molten center, served with pistachio ice cream¹¹

Home Made Tiramisu ^{11,12}

6,70€

Mascarpone, sponge cake, amaretto, espresso, cocoa

"Tiroler Apfelstrudel" ¹¹

6,70€

Warm strudel made from fresh apples, refined with cinnamon and raisins. Optionally with vanilla sauce^{3,11} or vanilla ice cream¹¹

Crêpes ¹¹

French dessert, served with powdered sugar

filled with nut nougat cream ¹¹

6,70€

with vanilla ice cream & chocolate sauce ¹¹

7,70€

with cinnamon & sugar

5,70€

Portion of cream ¹¹

0,50€



MEAT, FISH & more

„Unsere Dortmunder Jungs“ ¹⁰

The classic with a twist...

Two wild garlic sausages with fruity curry sauce, served with French fries

12,70€

Schnitzel Wiener Art ¹¹

Pork loin in crispy breading with French fries and lemon

16,70€

Schnitzel "Wald & Wiese" ^{11,12}

Pork loin in crispy breading with wild mushrooms in a cream sauce, served with French fries

18,70€

Schnitzel "Berg & Tal" ^{3,8,9,11}

Pork loin in crispy breadcrumbs on potato rösti, topped with bacon, cranberries and cheese

19,70€

Schnitzel "Holzfäller Art" ^{3,8,9,11}

Pork loin in crispy breadcrumbs with bacon, braised onions, fried egg, served with French fries

19,70€

Hähnchen vom Lavasteingrill ¹¹

Chicken breast, grilled on the lava stone, served with grilled vegetables and crispy garlic baguette

16,70€

Rumpsteak

Cooking levels:

Medium Rare / Medium / Medium Well

Our classic from regional animal husbandry in the Sauerland. Served with herb butter, a side dish and sauce of your choice

200gr Ladies Cut

24,70€

350gr Gentlemen Cut

29,70€

Salmon „Teriyaki Style“

Grilled salmon fillet, with Asian flavors, vegetables and basmati rice

19,70€

Grilled Scampi

Grilled prawns tossed in olive oil and garlic, vegetable strips and cherry tomatoes, served with freshly baked bread and 2 dips of your choice

19,70€

Rösti Salmon ¹¹

Crispy potato rösti with smoked salmon, served with our honey-mustard dip and herb sour cream




17,70€

Our schnitzels are also available as turkey (+ €1.00) or vegetarian schnitzel.

SIDES

French Fries 	3,70€
Potato Twister 	4,70€
Sweet Potato Fries ³ 	5,70€
Baked Potato with sour cream ¹¹ 	4,70€
Mediterranean grilled vegetables 	4,70€
Basmati Rice 	3,70€
Side Salad 	4,30€
Small Caesar Salad	4,70€
Garlic Baguette 	4,30€
Cole Slaw ^{11,12} 	4,30€

SAUCEN

Mushroom cream sauce ^{11,12}	2,70€
Pepper sauce ^{11,12}	2,70€
Smokey BBQ Sauce 	2,70€
Sambal sauce ¹¹ 	2,70€
Herb butter 	1,70€

Zusatzstoffe

- 1) koffeinhaltig
- 2) Chinin
- 3) Farbstoff
- 4) Süßungsmittel
- 5) Nährwertangaben je 100 ml:
Brennwert <1,0kJ (<0,25kcal), Eiweiß
<0,1g Kohlenhydrate <0,1g Fett 0g
- 6) Süßungsmittel

- 7) Geschmacksverstärker
- 8) Konservierungsstoffe
- 9) Antioxidationsmittel
- 10) Phosphat
- 11) Milcheiweiß
- 12) Sulfite
- 13) geschwärzt
- 14) Alkohol
Brennwert <1,0kJ (<0,25kcal), Eiweiß

Allergens & intolerances

Special attention is paid to our guests with allergies. In order to avoid health problems in advance, we would like to ask you to inform us about your intolerances. We will of course inform you about possible allergens or additives in our products. Our service staff will be happy to answer any questions you may have.



Allergens

- | | |
|---|----------------------------------|
| a) Cereals and products containing gluten | (h) nuts and products thereof |
| b) Crustaceans and crustacean products | (l) celery and products thereof |
| c) Eggs and egg products | (m) mustard and products thereof |
| d) Fish and products thereof | n) Sesame and products thereof |
| e) Peanuts and peanut products | o) Sulphur oxide and sulphites |
| f) Soy and soy products | p) Lupine and products thereof |
| (g) milk and milk products | r) Molluscs |



KIDS MEALS

(Nur für Kinder bis 12 Jahre)

Spaghetti Napoli

Classic with tomato sauce

5,70€

Spaghetti Bolognese ¹²

in tomato and minced meat sauce (beef)

6,70€

Gold Nuggets ¹¹

Small portion of chicken nuggets
with french fries

5,70€

Pizza Piccola ¹¹

Small Magherita pizza (with optional toppings)

6,30€

Cheeseburger „Maxi“ ¹¹

Small beef patty with gouda cheese, tomato,
cucumber, salad & Maximilian burger sauce,
served with French fries

6,70€

Currywurst „Maxi“

with french fries

6,30€

French Fries Small

3,70€

Potato Twister Small³

4,70€

Sweet Potato Fries Small

5,70€

DESSERT

Crème Brûlée ¹¹

Vanilla crème with crispy caramelized
cane sugar

5,70€

Fondant au Chocolat ¹¹

Warm chocolate cake with a molten
center, served with pistachio ice cream

8,70€

Tiramisu ^{1, 11, 12}

Mascarpone, Biskuit, Amaretto, Espresso,
Kakao

6,70€

"Tiroler Apfelstrudel" ¹¹

Warm strudel made from fresh apples,
refined with cinnamon and raisins.
Optionally with vanilla sauce^{3,11} or
vanilla ice cream¹¹

6,70€

Crêpes ¹¹

French dessert, served with
powdered sugar

filled with nut nougat cream ¹¹

6,70€

with vanilla ice cream & chocolate sauce¹

7,70€

with cinnamon & sugar

5,70€

Portion of cream ¹¹

0,50€

CAKES & TARTS

For our current cake offer, please ask our service
staff or simply have a look at our cake display at
the entrance.

COFFEE & CHOCOLATE

Flavor: Give your hot drink a personal touch.

Flavors: Hazelnut, caramel, amaretto, vanilla, coconut and almond

All hot drinks on request with oat milk + 0,50€

Coffee Crème¹ **3,30€**
Freshly ground and brewed with fine cream

Coffee Crème (Large Cup)¹ **4,20€**
Freshly ground and brewed with fine cream

Flat White^{1,11} **4,20€**
Double espresso with fine frothed milk

Cappuccino^{1,11} **3,70€**
Classic with frothed milk

Cappuccino „German Style“^{1,11} **3,80€**
With frothed milk and whipped cream

Espresso¹ **2,20€**
Small, strong, black

Espresso doppio¹ **3,70€**
Double, strong, black

Espresso macchiato^{1,11} **3,00€**
Small strong with frothed milk

Coffee with milk^{1,11} **4,50€**
With extra milk

Latte macchiato^{1,11} **4,20€**
Italian coffee in a glass

Hot chocolate¹¹ **3,70€**
Azuco drinking chocolate, white or dark

Hot chocolate with cream¹¹ **4,20€**
Azuco drinking chocolate, white or dark

HOT SPECIALS

Irish Coffee^{1,3,11} **6,70€**
Coffee with 4cl Irish whiskey and cream

Lumumba^{3,7,9,11} **6,30€**
Azuco milk chocolate with
2cl brown rum and cream

Tea with Rum³ **5,70€**
Black tea with 2cl brown rum

Grog³ **5,70€**
Hot water with 4cl brown rum

Latte Baileys^{1,3,11} **6,30€**
Latte Macchiato with 2cl Baileys

Amaretto Chocolate^{3,7,9,11} **6,30€**
Azuco milk chocolate with
2cl Amaretto and cream



HOT SPECIALS NON-ALCOHOLIC

Flavour ^{3,9}

+ 0,70€

Give your hot drink a personal touch. Flavors:

Hazelnut, caramel, amaretto, vanilla, coconut and almond

Choccolino ^{1,7,11}

4,80€

Azucó milk chocolate, espresso and cream

Torino ^{1,7,11}

4,70€

Azucó milk chocolate, Espresso and frothed milk

Coconut Kiss – exotic sweet ^{3,7,9,11}

4,30€

Azucó white chocolate with coconut syrup and cream

Hot lemon

3,10€

Vitamin C in a hot version

Chai Latte ¹¹

4,20€

Aromatic Assam tea with the fine, spicy aroma of Indian herbs and spices.

Matcha Latte ¹¹

4,20€

Aromatic, ground green tea with frothed milk

TEA

Darjeeling

Finest plants from the Indian tea gardens of the Darjeeling highlands. Flowery, intense aroma.

3,40€

Frisian tea

Typical traditional Frisian style, strong, aromatic black tea just waiting to be refined with milk and rock candy

3,40€

Earl Grey

The classic of flavored teas, for the individual taste of the bergamot fruit.

3,40€

Orancuja

Fruity, fruity, Keo: Bursting with fresh orange and passion fruit flavors. The hibiscus blossom adds a bright ruby red color.

3,40€

White Tea

This keo made from white and green tea owes its tropical character to a sweet secret: tangy pineapple and fine papaya have been candied to intensify the fresh and fruity exotic experience.

3,40€

Roiboos caramel

South African rooibos rounded off with a fine cream-caramel aroma. A tea that impresses with its smooth taste with a slightly spicy note.

3,40€

Green Tea

Dieser Keo aus weißem und grünem Tee verdankt seinen tropischen Charakter einem süßen Geheimnis: spritzige Ananas

3,40€

Roiboos vanilla

South African rooibos rounded off with a fine vanilla aroma – a very harmonious combination.

3,40€

Peppermint

Stimulating, refreshing and digestible.

3,40€

Wild berry

Its aroma alone is reminiscent of a walk through sun-drenched forest clearings – and the aromatic mix of blackberries, strawberries and currants tastes exactly the same.

3,40€

Fresh ginger – orange tea

Slices of ginger and oranges brewed hot.

4,70€

Fresh mint tea

Fresh Moroccan mint, brewed hot.

4,10€

Camomile

Mild and soothing – a well-known household remedy as a hot drink.

3,40€

For other types of tea please ask our service staff.



BEERS ON TAP

Dortmunder Kronen Pilsener

The light golden, classically spicy Pilsner of the highest quality and unique brewing tradition since 1430: Dortmunder Kronen Pilsener from the heart of Dortmund and the oldest brewery in Westphalia.

0,3 l	3,70€
0,5 l	5,70€

Dortmunder Kronen Export

Strong golden in color, strong malt aromas develop on the palate, followed by a fine bitterness.

0,3 l	3,70€
0,5 l	5,70€

Brinkhoff's No. 1

A beer like its territory: brewed according to the recipe of its first master brewer Fritz Brinkhoff, this honest premium pilsner is both delicately tangy and harmoniously full-bodied in character.

0,3 l	3,70€
0,5 l	5,70€

Hövels Original

The red-golden beer specialty made from four fine malts and the best hops reveals a unique variety of aromas. The incomparable top-fermented creation invites you to enjoy it with all your senses.

0,3 l	3,90€
0,5 l	5,90€

Schlösser Alt

The fresh, spicy original with its fine roasted aromas, strong cereal notes and light hop bitterness is the most enjoyable ambassador of Düsseldorf's joie de vivre.

0,3 l	3,70€
0,5 l	5,70€

Allgäuer Büble EdelWEISSbier

The golden shimmering, naturally cloudy Hefeweizen with a delicate hop aroma.

0,3 l	3,90€
0,5 l	5,90€

For our seasonal draught beers, please ask our service staff.

All draught beers are also available as snifters or pitchers.

Stösschen – Only at the bar

0,1 l	1,70€
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Pitcher – for friends

1,5 l	15,70€
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MAXIMILIAN
Café • Restaurant • Bar

FLASCHENBIERE & Vermischtes

Altbierbowle With berries and grenadine.	0,3 l	4,30€
Schöffelhofer Grapefruit	0,33 l	4,30€
Allgäuer Büble EdelWEISSbier Non-alcoholic	0,5 l	5,90€
Brinkhoff's Alk.0,0frei Non-alcoholic	0,33 l	3,70€
Clausthaler Naturradler Non-alcoholic	0,33 l	3,70€
Braumeister Kraftmalz	0,33 l	3,70€

**FOLLOWER HIEß
FRÜHER, MAN
FOLGTE EINANDER
IN DIE KNEIPE.**

DAS ROTE GOLD AUS DORTMUND



BREWING IN DORTMUND Past and present

Dortmund's brewing tradition goes way back to the early Middle Ages. Dortmund was Europe's No. 1 beer city for a long time and is still known around the world for its beer today.

But do you know how a Dortmund beer is brewed? Take a trip into Dortmund's brewing history, experience historical and modern brewing and put your sense of taste to the test – at a large tasting session in the brewery experience.

Information at www.brauereierlebnis-dortmund.de

The Maximilian serves traditional brands from our home town as well as national and international beers.

WATER

Table water	0,3 l	2,70€
	0,5 l	3,90€
	Karaffe 1,0 l	6,30€
Selters Mineralwater Classic	0,25 l Fl.	3,30€
	0,75 l Fl.	7,30€
Selters Naturell	0,25 l Fl.	3,30€
	0,75 l Fl.	7,30€

SOFTDRINKS

Goldberg BITTER LEMON ^{2,10}	0,3 l	3,70€
	0,5 l	5,70€
Goldberg GINGER ALE ³	0,3 l	3,70€
	0,5 l	5,70€
Goldberg TONIC WATER ²	0,3 l	3,70€
	0,5 l	5,70€
VIO Bio Schorle Rhabarber, Johannisbeere	0,33 l Fl.	3,80€
Orangina ⁷	0,25 l Fl.	3,80€
Effect ^{1,3,5,7,10}	0,25 l Dose	3,80€
Red Bull ^{1,3,5,7,10}	0,25 l Dose	4,80€
Red Bull sugar free ^{1,3,4,5,6,7,10}	0,25 l Dose	4,80€
Bionade Holunder	0,33 l Fl.	3,70€

JUICES

Juices Apple naturally cloudy, orange, pineapple	0,3 l	4,30€
	0,5 l	6,30€
Nectars Banana, cherry, passion fruit, blackcurrant, rhubarb, cranberry	0,3 l	4,30€
	0,5 l	6,30€
All juices & nectars as spritzers	0,3 l	3,30€
	0,5 l	5,30€
Freshly squeezed orange juice	0,2 l	4,70€

PEPSI & Co.

Pepsi Cola ^{1,3}	0,3 l	3,30€
	0,5 l	5,30€
Pepsi Zero ^{1,3,4,5,6}	0,3 l	3,30€
	0,5 l	5,30€
Mirinda ^{3,9,10}	0,3 l	3,30€
	0,5 l	5,30€
Punica Apfelschorle ⁹	0,3 l	3,30€
	0,5 l	5,30€
7 UP ⁹	0,3 l	3,30€
	0,5 l	5,30€

HOMEMADE

ICETEAS & LEMONADES

Icetea Lemon, peach	0,4 l	5,30€
Lemon-Lime lemonade	0,4 l	5,30€
Wild berry lemonade	0,4 l	5,30€
Mango strawberry lemonade	0,4 l	5,30€

WHITE WINES

Maximilian Weiss, trocken¹² 0,1l 3,50€ / 0,2l 5,70€ / 0,75l Fl. 20,00€

Weinreich, Rheinhessen

Cuvée of Riesling, Silvaner and Bacchus. Fragrance of yellow fruits, nice body, balanced, mild acidity.

Maximilian Riesling, trocken¹² 0,1l 4,70€ / 0,2l 7,30€ / 0,75l Fl. 25,00€

Weingut Kallfels, Mosel

Fine Riesling with its classic aroma of honeydew melon. Sparkling, juicy, light and refreshing.

Riesling Kabinett, feinherb¹² 0,1l 4,90€ / 0,2l 7,70€ / 0,75l Fl. 26,00€

Weingut Kallfels, Mosel

Semi-dry Riesling with notes of stone fruit. Sparkling and refreshing.

Grauer Burgunder Gutswein, trocken¹² 0,1l 4,50€ / 0,2l 6,70€ / 0,75l Fl. 23,00€

Weingut, Jülg, Pfalz

Ripe fruit, juicy, nutty, full-bodied

Lugana Bulgarini DOC, trocken¹² 0,1l 5,30€ / 0,2l 8,30€ / 0,75l Fl. 30,00€

Winery Bulgarini, Italy

Bright light yellow, aromas of peaches supported by apricot and almond.

Chardonnay Unwooded Bon Courage, trocken¹² 0,1l 4,30€ / 0,2l 6,30€ / 0,75l Fl. 22,00€

Estate Winery Bruwer, Robertson, South Africa

Fruity white wine with aromas of apricot and lemon

Sauvignon Blanc Bon Courage, trocken¹² 0,1l 4,30€ / 0,2l 6,30€ / 0,75l Fl. 22,00€

Estate Winery Bruwer, Robertson, South Africa

Expressive aroma of freshly cut grass and tropical fruit.

Fine acid structure and refreshing juiciness. Ideal summer wine! fruity white wine with aromas of apricot and

ROSÉ WINES

Maximilian Rosé, trocken¹² 0,1l 3,50€ / 0,2l 5,70€ / 0,75l Fl. 20,00€

Weinreich, Rheinhessen

Our rosé impresses with its fresh, light and natural fruit. This cuvée made from Pinot Noir, Portugieser and Dornfelder is the ideal companion on our terrace.

Rosado Semi-Seco, halbtrocken¹² 0,1l 3,70€ / 0,2l 5,90€ / 0,75l Fl. 21,00€

Bodegas Alconde, Navarra, Spain

Semi-dry, it impresses with its intensity and fruitiness. With aromas of strawberry and peach, low in acidity.



RED WINES

Maximilian Rot, trocken¹² 0,1l 3,50€ / 0,2l 5,70€ / 0,75 l Fl. 20,00€
Weinreich, Rheinhessen

Cuvée with soul from the Merlot, Dornfelder and Regent grape varieties, spicy aroma with lots of freshness and crisp fruit aromas reminiscent of red and black forest berries.

Herrigoia Tinto DOCa, trocken¹² 0,1l 4,50€ / 0,2l 6,70€ / 0,75 l Fl. 23,00€
El Mozo, Rioja, Spain

Spanish powerhouse, vanilla and dark berries form a wonderful harmony between strength.

Tempranillo Semi-Dulce, halbtrocken¹² 0,1l 3,70€ / 0,2l 5,90€ / 0,75 l Fl. 21,00€
Bodegas Alconde, Navarra, Spain

Fruity, fresh semi-dry wine with dark red reflections, intense cherry aroma - mild sweetness meets harmonious acidity.

Nero d'Avola IGT, trocken¹² 0,1l 3,70€ / 0,2l 5,90€ / 0,75 l Fl. 21,00€
Terre di Campo Sasso, Sicilia, Italy

The black gold of the sun! Ripe wild berries with a delicate peppery spiciness on the nose. Cherry aromas on the palate.

Montepulciano, trocken¹² 0,1l 4,30€ / 0,2l 6,30€ / 0,75 l Fl. 22,00€
Vigna Corvino, Abruzzo, Italy

Dark, ruby-red wine with notes of plum, cherry and wild herbs on the nose.

Cabernet Sauvignon, trocken¹² 0,1l 4,30€ / 0,2l 6,30€ / 0,75 l Fl. 22,00€
Caliterra, Colchagua, Chile

Deep ruby red, intense aroma of blackberry and dark fruit, a hint of dried fruit and spice of white pepper and paprika.

Merlot, trocken¹² 0,1l 4,30€ / 0,2l 6,30€ / 0,75 l Fl. 22,00€
Caliterra, Colchagua, Chile

Ruby red wine, inspired by the intense scent of flowers. The bouquet is dominated by strawberry and cherry, with a hint of cedar and cinnamon.

CHAMPAGNE & Co.

Scavi & Ray Secco Frizzante¹² 0,1l 5,70€

Scavi & Ray Superiore D.O.C.G.¹² 0,75 l Fl. 42,00€

Scavi & Ray Secco Frizzante on ice¹² 0,2l 7,70€

Aperol Spritz^{2,3,9,12} 0,2l 7,70€
 Prosecco, Aperol, Orange, Soda

Maximilian Spritz^{2,3,9,12} 0,2l 7,70€
 Canonita Aperitivo de Mallorca, Pink Grapefruit, Prosecco, Orange

Lillet Wildberry 0,2l 7,70€
 Lillet Blanc, wildberry tonic, berries

Hugo¹² 0,2l 7,30€
 Prosecco, elderflower, lime, mint, soda

Moët & Chandon Impèrial Brut¹² 0,75 l Fl. 95,00€

Moët & Chandon Rosé Impèrial¹² 0,75 l Fl. 125,00€

Moët & Chandon Ice Impèrial¹² 0,75 l Fl. 145,00€

COCKTAILS

Mojito ⁸ White rum, lime, lime juice, cane sugar, mint, soda	9,80€	Turn off the Lights ^{3,8} Vodka, rum, tequila, gin, triple sec, lemon, grenadine, passion fruit	12,80€
Caipirinha ⁸ Cachaça, lime, lime juice, cane sugar	8,80€	Touch Down Vodka, apricot brandy, passion fruit, lemon, grenadine	12,80€
Cuba Libre ^{1,3,8} White rum, lime, coke	8,80€	Mai Tai ^{3,8} Jamaica rum, orange curaçao, almond, lime, pineapple, orange bitters	12,80€
Moscow Mule Vodka, lime, Ginger Intense (other mules on request)	8,80€	Bahama Mama ³ Brown and white rum, coconut, orange, pineapple, lemon, grenadine	11,80€
Le Gurk ^{3,7} Gin, elderflower, lemon, cloudy apple juice, sugar syrup, cucumber	9,80€	Zombie ^{3,8} Rum, Overproof Rum, Aprikosenbrand, Zitrone, Orange, Ananas, Grenadine	12,80€
Cosmopolitan ^{3,8} Vodka Citron, Cointreau, cranberry, grenadine, lime	9,80€	Singapore Sling ^{3,9,10} Gin, cherry brandy, orange curaçao, Benedictine, grenadine, lime, pineapple, cherry bitters	11,80€
Frozen Strawberry Daiquiri Rum, lemon, strawberries	10,80€	Piña Colada ¹¹ Rum, coconut, pineapple, cream	10,80€
Tequila Sunrise Tequila, lemon, orange, grenadine	9,80€	Swimming Pool ¹¹ Vodka, rum, blue curaçao, coconut, pineapple, cream	10,80€
Maximilian ^{3,8} Vodka, peach, amaretto, lime juice, lemon, orange, pineapple, grenadine	10,80€	Prince ^{3,11} Tequila, Licor 43, coconut, passion fruit,	10,80€
Long Island Iced Tea ^{1,3,8} Vodka, rum, tequila, gin, triple sec, lemon, coke	12,80€	B52 4cl Shot ^{1,3,11} Baileys, coffee liqueur, overproof rum	5,80€
Sex On The Beach ^{3,8} Vodka, rum, cassis, peach, orange, passion fruit, pineapple	11,80€	Fußfehler 4cl Shot ^{1,3,11} Baileys, Sambuca	5,30€
Vanilla Sky ^{3,8} Vodka, strawberry, vanilla, lime, lemon, cranberry, passion fruit	11,80€		



COCKTAILS NON-ALCOHOLIC

El Libre

Lime, cane sugar, mint, tonic water

7,70€

Ipanema^{3,7,9,10}

Lime juice, cane sugar, passion fruit, ginger ale

7,70€

Beverly Hills^{3,10}

Orange, passion fruit, lemon, soda, mango, grenadine

7,70€

Fruit Punch

Fresh fruit, always a little different

7,70€

Virgin Colada^{3,9,11}

Base: pineapple juice and cream

Flavor: coconut, strawberry, mango, cherry, passion fruit and raspberry

7,70€

Wake Up^{3,9}

Mango, lemon, almond, passion fruit, pineapple

7,70€

LONGDRINKS

4cl

9 Mile Vodka & Lemon ^{2,10}

8,30€

Jim Beam & Cola ^{1,3}

8,30€

Jack Daniel's & Cola ^{1,3}

10,70€

**Johnnie Walker Black &
Ginger Ale** ³

10,70€

**Barcadi Carta Blanca
Rum & Cola** ^{1,3}

8,30€

Havana 7 Jahre Rum & Cola ^{1,3}

10,70€

Bombay Sapphire Gin & Tonic ²

8,30€

Amaretto & Applejuice

8,30€

Campari & Orangejuice ^{2,3}

8,30€

9 Mile Vodka & Effekt ^{1,3,7,10}

9,30€

Jägermeister & Effekt ^{1,3,7,10}

9,30€

Mahiki Ananas

8,30€



SPIRITS

Aperitif

Martini Bianco ¹²	5 cl	5,30€
Canonita Aperitivo de Mallorca ¹²	4 cl	6,30€
Campari ³	4 cl	6,30€
Pernod ³	4 cl	6,30€
Aperol ^{2,3,9}	4 cl	6,30€
Lillet Blanc ¹²	4 cl	6,30€

Gin & Wodka

Sarti Rosa	4 cl	6,30€
Absolut Vodka	4 cl	7,70€
Grey Goose Vodka	4 cl	9,70€
Bombay Sapphire Gin	4 cl	6,30€
Humboldt Gin	4 cl	7,70€
Hendrick's Gin	4 cl	9,70€

Rum & Whiskey

Bacardi Carta Blanca	4 cl	6,30€
Bacardi Carta Negra ³	4 cl	6,30€
Havana 7 Jahre ³	4 cl	8,70€
Jim Beam Bourbon ³	4 cl	6,30€
Jack Daniel's Tennessee Whiskey ³	4 cl	8,70€
Johnnie Walker Black Label ³	4 cl	8,70€

Cognac & CO.

Hennessy V.S.	2 cl	4,70€
Remy Martin V.S.O.P.	2 cl	6,30€
Osborne 103 ³	4 cl	6,30€
Osborne Veterano	4 cl	6,30€
Vecchia Romagna Brandy ³	4 cl	6,30€
Pápidoux Calvados V.S.O.P. ³	4 cl	6,30€

Digestif

Jose Cuervo Tequila Silver	2 cl	3,30€
Jose Cuervo Tequila Especial ³	2 cl	3,30€
Dortmunder Weizenkorn	2 cl	3,30€
Williams-Christ-Birne	2 cl	3,30€
Jägermeister	2 cl	3,30€
Ouzo of Plomari	2 cl	3,30€
Linie-Aquavit	2 cl	3,30€
Ramazzotti Amaro ³	4 cl	6,30€
Averna Amaro ³	4 cl	6,30€
Grappa Marzadro Tradizionale ³	2 cl	3,30€
Fernet Branca ³	4 cl	6,30€
Branca Menta ³	4 cl	6,30€

Liköre

Mahiki Cocos	4 cl	6,30€
Licor 43	4 cl	6,30€
Amaretto Disaronno	4 cl	6,30€
Bailey's ^{1,3,11}	4 cl	6,30€
Il Santo Sambuca	2 cl	3,30€
Dos Mas ³ Pink Shot, Mex Shot	2 cl	3,30€

For other spirits, simply ask our bar or service staff.

Follow us on Instagram to make
sure you don't miss anything



You like us? We look
forward to your
Google review!



Reservations & Inquiries

Tel. 0231 - 70 07 405
reservierung@maximilian-dortmund.de

A list of allergens and our
English map
directly on your smartphone



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