



MAXIMILIAN
Café • Restaurant • Bar

You've found your perfect spot!

How can we be so sure of this? Because we experience it every day with our hearts, hands and minds. The best team in town is always on hand for our great clientele - friendly, dynamic and open-minded. Everyone, without exception, who appreciates diverse company and enjoyment is welcome!

Nowhere else do people appear more diverse, nowhere else will your gastronomic expectations be exceeded: From the atmosphere to the food to the drinks, we fulfill all preferences. We give you your home in Dortmund's gastronomic living room!

That's why you're guaranteed to be in good hands here! Whether you're a soccer fan with a thirst for beer, a gourmet on a culinary mission, a fitness advocate, a calorie counter or a fan of hearty, filling food. We are your life-style and provide the perfect backdrop to create moments for you.

Your Maximilian!

KITCHEN TIMES

Monday - Saturday

Breakfast 09:00 am - 12:00 pm
Hot dishes available from 11:30 am

Sunday & public holiday

Breakfast 10:00 pm - 01:00 pm
Hot dishes available from 11:30 am



Allergens:

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



For 2 or more Persons

Maximilian Etagere **p.P. 15,70€**
Scrambled eggs¹¹, ham spread, fish specialties, cheese assortment, ham specialties, roast cold cuts, jam, honey, nut chocolate spread, muesli mix with nuts & fruits¹¹, pancakes, butter¹¹, 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 **3,70€**

HAVING BREAKFAST at Café Maximilian

The little one ¹¹ Boiled egg, cheese, ham, jam, butter, bread basket (white rolls, rye bread) Optional scrambled eggs ¹¹ extra +3,30	7,30€	The English Fried eggs, baked beans, sausages, bacon ^{8,9,10} , grilled tomato & mushrooms, butter, bread basket (white rolls, baguette)	12,70€
The sweet one ¹¹  Jam, honey & chocolate hazelnut spread, butter, bread basket (white rolls, croissant) Optional scrambled eggs ¹¹ extra +3,30	7,70€	The "Maximilian's" Scrambled eggs ¹¹ , 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)	14,30€
The French ¹¹  Cheese variation ¹¹ , jam, butter, bread basket (baguette, croissant) Optional scrambled eggs ¹¹ extra +3,30	11,70€		
The Mediterrian ¹¹ Prosciutto Crudo, Italian salami, cream cheese ¹¹ , tomato-mozzarella ¹¹ , olives, butter, bread basket (white rolls, baguette)	11,70€		
The "Ruhrpottplatte" ¹¹ Ham spread, roast beef slices, Westphalian bone-in ham, fried eggs, butter, bread basket (white rolls, rye bread, salt cake)	11,70€		

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.

Scrambled eggs with herbs ¹¹	5,70€
Scrambled eggs with bacon & onions ^{8,9,11}	6,70€
Scrambled eggs with cooked ham & herbs ¹¹	6,70€
Scrambled eggs with arugula, tomato & feta ¹¹	8,70€
Rührei mit Lachs & Nordseekrabben ¹¹	9,70€

American PANCAKES

The classic ¹¹  With butter and maple syrup	7,70€
The fruity ¹¹  With fresh fruits, fruit sauce, plus maple syrup	9,70€
The nutty ¹¹  With caramelized nuts, cereals and nut nougat cream, plus maple syrup	9,70€

Breakfast BOWL

Skyr ¹¹, bicher muesli mix, seasonal nuts & fruits  **8,70€**

BREAD

Sausage, ham, ground pork, poultry and cheese specialties ¹¹, or jams of your choice, with garnish  **ab 3,30€**



BRUSCHETTAS

Bruschetta Maximilian  **7,70€**

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

Bruschetta di Bufala  **9,70€**

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

Bruschetta di Parma **9,70€**

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 **11,70€**
Grilled shrimp in garlic olive oil with cherry tomatoes and oven-fresh baguette

Baked potato ¹¹  **10,70€**
With herbed sour cream and salad

With sautéed chicken breast strips and herbed sour cream **15,70€**

Chicken Wings ⁸  **12,70€**
Homemade spicy-marinated chicken wings served with potato twisters and our smoky BBQ sauce

Chicken Nuggets ^{8,11} **10,70€**
Golden-brown baked chicken nuggets served with potato twisters and our sweet chili dip

 hot

 very hot

 vegetarian

 vegan

MAXIMILIAN
Café • Restaurant • Bar

Thai CURRY

Thai Curry (Bowl) ⁹   **15,70€**

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

With sweet potato cubes  **18,70€**

With chicken strips **21,40€**

With beef strips **22,40€**

With shrimp **22,40€**

Chili con Carne (Bowl) ^{11,12}  **13,70€**

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  **6,70€**

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

Red lentil soup (bowl)  **8,70€**

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



SALADS

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

Our dressings:
Yogurt ^{11,12}, Balsamic ¹², Caesars Dressing ^{11,12}, Herbed Vinaigrette or Balsamic ¹² & Olive Oil for self-mixing at the table

Thai Salad ¹² 🌶️ **14,70€**
Spicy salad with Asian flavors, chicken strips, raw vegetables, rice noodles, mango, roasted peanuts, and coriander

Maximilian House Salad 🌿 **10,70€**
Various seasonal mixed greens with cherry tomatoes, cucumber, bell pepper, carrots, radishes, and fresh herbs

Caesar Salad ^{11,12} 🥬 **13,70€**
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

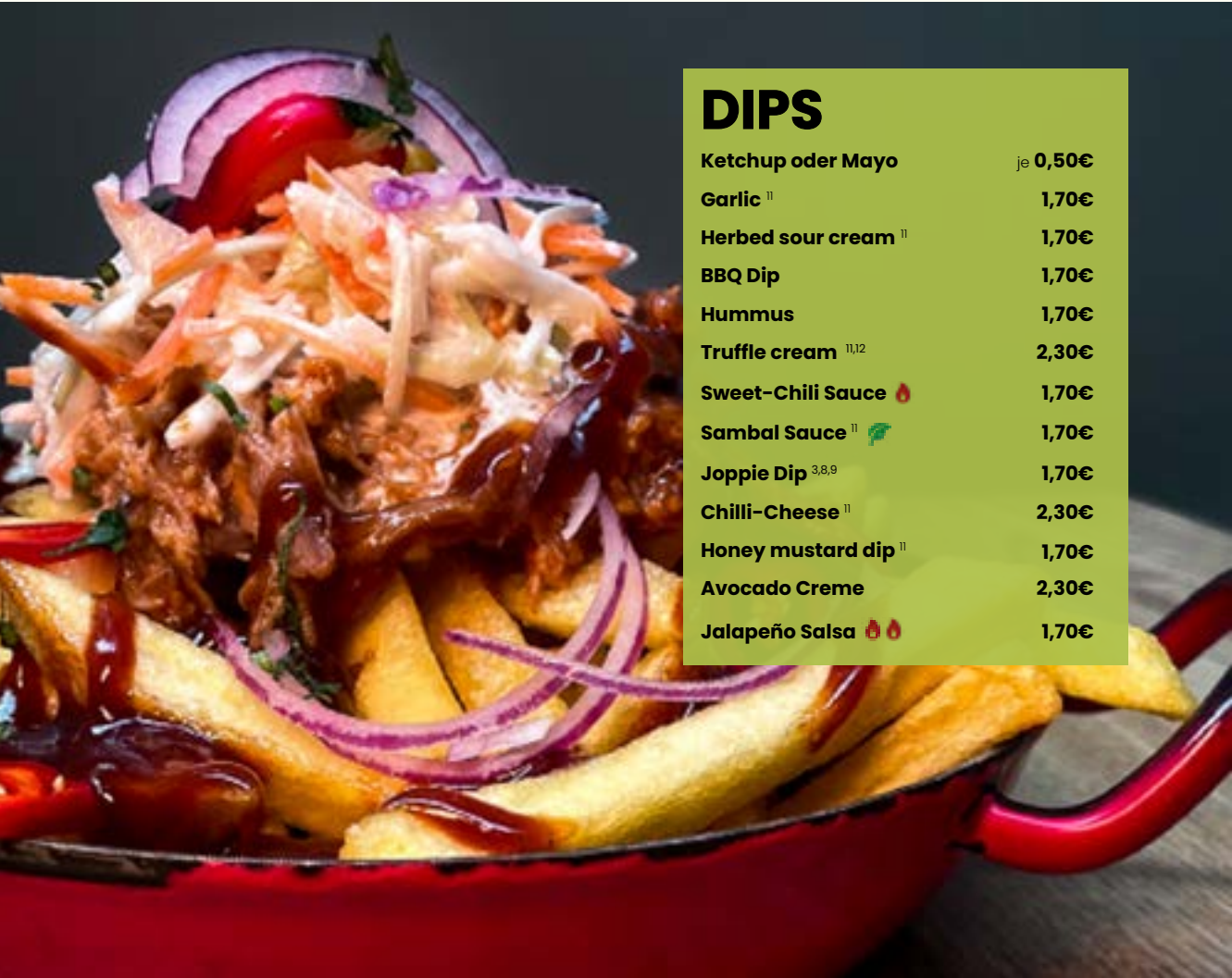
Italy Salad ¹¹ 🥬 **15,70€**
Mixed seasonal salads and arugula with balsamic dressing, cherry tomatoes, basil, Grana Padano D.O.P., accompanied by baked Mozzarella di Bufala D.O.P.

Chicken Special Salad **15,70€**
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		Sliced beef from the lava stone grill	6,70€
Feta cheese ¹¹		Grilled shrimp	6,70€
Torn Mozzarella di Bufala D.O.P. ¹¹		Crispy bacon ^{8,9}	2,70€
Baked Mozzarella di Bufala D.O.P. ¹¹		Tuna	3,70€
Grilled chicken breast strips		Smoked salmon	6,70€
		Hard-boiled eggs	1,70€

FROM OUR FRITES KITCHEN

Fries “Maxi Style” 🥬 With fry sauce, red onions, mild peppers, and flat-leaf parsley	7,30€	Fries “Tartufo” 🥬 Our Maxi fries with truffle sauce, spring onions, Grana Padano D.O.P., and fresh truffle	11,70€
Fries “For the Champions” ^{11, 12} With mushroom cream sauce & cheese	9,70€	French fries 🥬 1/2 kilogram in the fry basket	5,70€
Fries “Chili Cheese” ¹¹ With chili con carne, herbed sour cream, and cheese	10,70€	Potato Twister 🥬 1/2 kilogram in the fry basket	6,70€
Fries “Pulled Pork” ¹¹ With tender pulled pork, coleslaw, red onions, and BBQ sauce	12,70€	Sweet Potato Fries ³ 🥬 1/2 kilogram in the fry basket	7,70€



DIPS

Ketchup oder 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	2,30€
Honey mustard dip ¹¹	1,70€
Avocado Creme	2,30€
Jalapeño Salsa 🔥🔥	1,70€

BURGER

Our burgers are prepared with a **crispy, airy brioche bun**!.
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	12,10€	17,80€
Cheeseburger ^{3,11} Juicy grilled beef topped with melting cheddar cheese, red onions, tomato, cucumber, romaine lettuce, and Maximilian burger sauce	14,10€	19,80€
Hot Burger 🔥🔥 Juicy grilled beef and jalapeños with onions, tomato, cucumber, romaine lettuce, and our fiery jalapeño salsa	14,10€	19,8€
BBQ Burger ^{8,9} Juicy grilled beef topped with crispy bacon, onions, tomato, cucumber, romaine lettuce, and our smoky BBQ sauce	14,10€	20,80€
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	15,10€	20,80€
Spicy Mexican Burger ^{3,11,12} 🔥🔥 Juicy baked chicken breast in crispy coating with cheese, bacon, chimichurri, tomato, cucumber, onions, romaine lettuce & red pepper mayo	15,10€	
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	15,10€	20,80€
BBQ Pulled Pork Burger ^{8,11} Tender smoked pork with romaine lettuce, tomato, cucumber, cole slaw, and our smoky BBQ sauce	15,10€	

Crunchy Chicken Burger ⁸

Juicy baked chicken breast in crispy coating with tomato, cucumber, romaine lettuce, sweet chili sauce, and Maximilian burger sauce

Regular
14,10€

Veggie Burger ¹¹

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

13,10€



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

**THE BEAST
XXL**

^{3,8,9,11}

DO YOU DARE?

for 8-10 people

199€

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

139€

Only on 24h pre-order.



hot



very hot



vegetarian



vegan

MAXIMILIAN
Café • Restaurant • Bar

Pimp your Burger

Burger Patty extra	5,70€
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€	

Burgerbeilagen

French Frites 	4,70€
Potato Twister 	5,70€
Sweet Potato Fries ³ 	6,70€
Potato rösti 	4,30€
Baked potato with sour cream ¹¹ 	5,70€
Side Salad 	5,30€
Small Caesars Salad ¹¹ 	6,70€
Onion rings ¹¹ 	5,30€
Cole Slaw ^{11,12} 	5,30€



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	
Grillgemüse ¹¹ 	9,70€
Crème fraîche, grilled vegetables, mozzarella	

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	12,70€
San Marzano Tomato, Mozzarella, Salami	
Prosciutto e Funghi ¹¹	12,70€
San Marzano tomato, tomatoes, mozzarella, Italian cooked ham, mushrooms	
Tonno e Cipolla ¹¹	12,70€
San Marzano tomato, mozzarella, tuna, red onions	

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	
Diavolo ¹¹	12,70€
San Marzano tomato, mozzarella, hot pepperoni salami, peppers, red onions	

Extra topping	ab 0,70€
Optionally with Mozzarella di Bufala D.O.P. ¹¹	+ 4,70€

 hot  very hot  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 🌿	6,30€	Maximilian "Tartufo" ¹¹	19,70€
Tomato, mozzarella		Homemade mafaldine pasta, truffle and mascarpone sauce, topped with fresh black truffles in season	
Burn Out ^{3,8,9,11} 🔥	7,70€		
Tomato, mozzarella, spicy salami, peperoncini			
Prosciutto ¹¹	7,70€		
Tomato, mozzarella, ham			
Spinachi ¹¹ 🌿	7,70€		
Tomato, mozzarella, spinach			
Tonno ¹¹	7,70€		
Tomato, mozzarella, tuna			

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	13,70€	Lasagne al forno ^{11,12,14}	13,70€
The Italian classic made from pure beef in a hearty tomato and vegetable sauce, served with freshly grated Grana Padano D.O.P.		Italian classic from our stone oven. Finest beef ragout with tomato and béchamel sauce and Italian pasta, baked with mozzarella	
Aglio, olio e peperoncini (Spaghetti) ¹¹ 🌿 🔥	12,70€		
Tossed in olive oil with fresh garlic, chili, cherry tomatoes and parsley, served with Grana Padano D.O.P.. ¹¹			
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 ¹¹  **7,70€**
Jam, honey & chocolate hazelnut spread,
butter, bread basket (white rolls, croissant)
Optional scrambled eggs¹¹ extra +2,50

The French ¹¹  **11,70€**
Variation of cheesell, jam, butter, bread basket
(baguette, croissant)
optional scrambled eggs¹¹ extra +2,50

American PANCAKES

Der Classic ¹¹  **7,70€**
With butter and maple syrup

The Fruity ¹¹  **9,70€**
Mit frischen Früchten, Fruchtsauce,
dazu Ahornsirup

The Nutty ¹¹  **9,70€**
With caramelized nuts,
cereals and nut nougat cream
cream, served with maple syrup

BRUSCHETTAS

Bruschetta Maximilian  **6,70€**
Freshly baked stone oven pizza bread
with herb oil, marinated tomatoes,
basil, rocket and Grana Padano D.O.P.¹¹

Bruschetta di Bufala  **9,70€**
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, **8,70€**

tomato & feta ^{3,9,11}
Alternatively, the scrambled eggs
can also be replaced with vegan
scrambled eggs **+1,00€**

Breakfast BOWL

Skyr¹¹, Bichermüsli mix, nuts
& seasonal fruit **8,70€**

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

Baked Potato ¹¹  **10,70€**
With herb sour cream and salad

SUPPEN & CURRYS

Thai Curry (Bowl) ⁹   **15,70€**
Fresh, fried vegetables with hot Asian
spices and coconut milk, served with
basmati rice

With sweet potato cubes  **18,70€**

Fruity tomato soup  **6,70€**
Made from sun-ripened ital. tomatoes, with
Mediterranean herbs and croutons

Red lentil soup (bowl)   **8,70€**
Spicy lentil soup, with
oriental spices, herb sour cream¹¹
and flatbread

FROM OUR FRIES KITCHEN

Fries “Maxi Style”  **7,30€**
with fry sauce, red onions,
mild peppers and leaf parsley

Fries “Tartufo”  **11,70€**
Our maxi fries with truffle sauce,
spring onions, Grana Padano D.O.P.
and fresh truffle

French Fries  **5,70€**
1/2 kilo in the fry basket

Potato Twister  **6,70€**
1/2 kilo in the fry basket

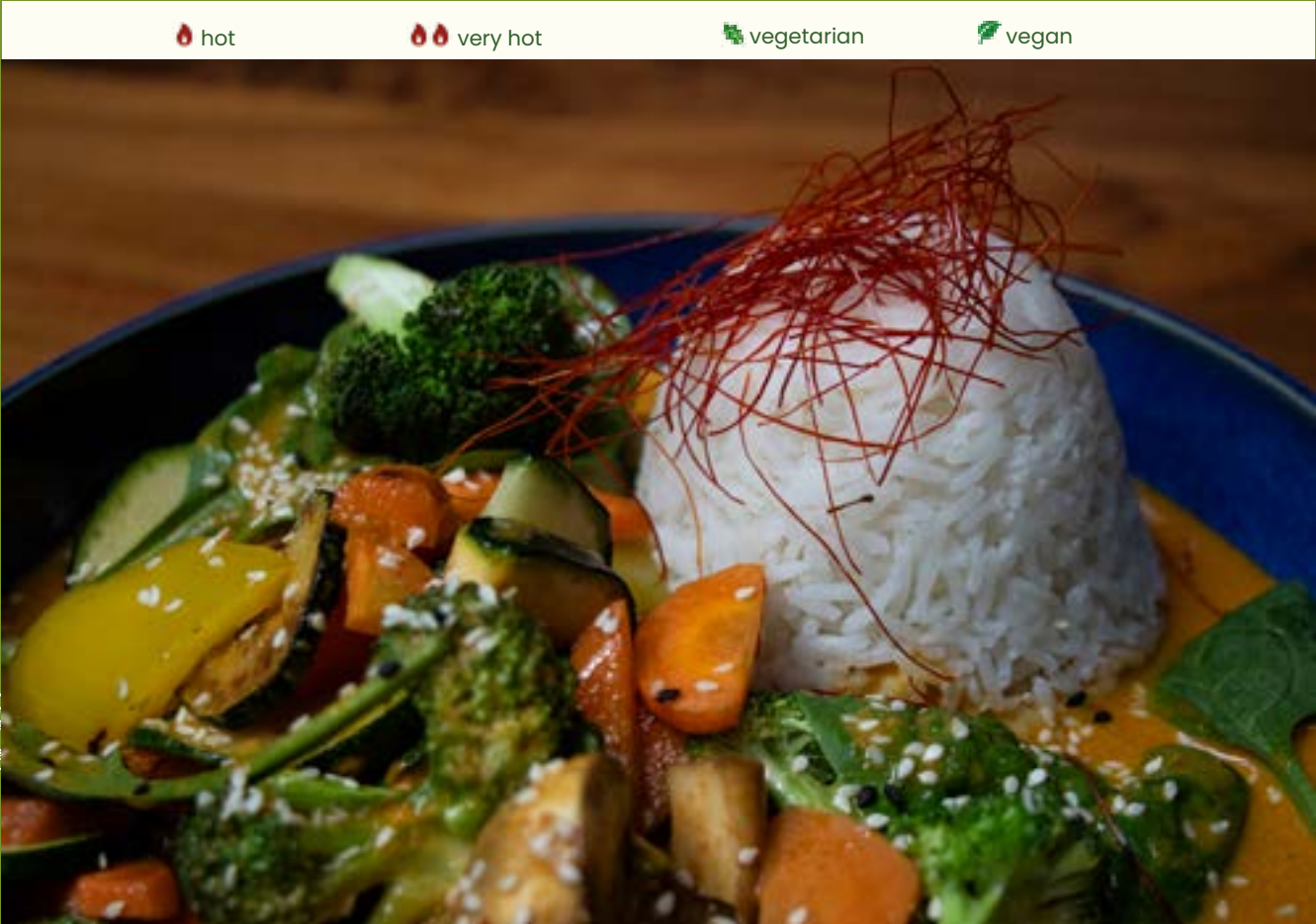
Sweet Potato Fries ³  **7,70€**
1/2 kilo in the fry basket

 hot

  very hot

 vegetarian

 vegan



MEATLESS

“Our vegan boys”

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

13,70€

Schnitzel Wiener Style

Vegetarian schnitzel in crispy breadcrumbs
with French fries and lemon

18,70€

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

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

14,10€

Veggie Burger ¹¹

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

13,10€



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

10,70€

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

6,30€

Tomato, mozzarella

Spinachi ¹¹

7,70€

Tomato, mozzarella, Spinach

PASTA

Verdura (Penne) ^{11,12}

15,70€

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

12,70€

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

DESSERT

Crème Brûlée ¹¹

6,70€

Vanilla crème with crispy
caramelized raw sugar

Fondant au Chocolat ¹¹

8,70€

Warm chocolate cake with a molten
center, served with pistachio ice cream¹

Home Made Tiramisu ^{11,12}

7,70€

Mascarpone, sponge cake, amaretto,
espresso, cocoa

Tiroler Apfelstrudel ¹¹

8,70€

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

Crêpes ¹¹

French dessert, served with powdered
sugar

filled with nut nougat cream ¹¹

7,70€

with vanilla ice cream ¹¹

& chocolate sauce

8,70€

with cinnamon & sugar

6,70€

Portion of cream ¹¹

0,70€

MAXIMILIAN
Café • Restaurant • Bar



MEAT, FISH & MORE

„Unsere Dortmunder Jungs“ ¹⁰ **13,70€**
The classic with a twist...
Two wild garlic sausages with fruity
curry sauce, served with French fries

Schnitzel Wiener Art ¹¹ **18,70€**
Pork loin in crispy breading with
French fries and lemon

Schnitzel „Wald & Wiese“ ^{11,12} **20,70€**
Pork loin in crispy breading with
wild mushrooms in a cream sauce,
served with French fries

Schnitzel „Holzfäller Art“ ^{3,8,9,11} **22,70€**
Pork loin in crispy breadcrumbs with
bacon, braised onions, fried egg, served
with French fries

Chicken from a lava stone grill ¹¹ **19,70€**
Pork loin in crispy breadcrumbs with
bacon, braised onions, fried egg, served
with French fries

Dortmunder Gulasch ^{12,a,c,0} **22,70€**
Fine beef goulash in "Hövels Original"
beer sauce, with buttered spaetzle and
salad

Rumpsteak
Our classic from regional animal husbandry,
served with herb butter, a side dish and sauce
of your choice
200gr Ladies Cut 29,70€
350gr Gentlemen Cut 33,70€
Cooking levels:
Medium Rare / Medium / Medium Well

Salmon „Teriyaki Style“ 21,70€
Grilled salmon fillet, with Asian flavors,
vegetables and basmati rice

Grilled Scampi 20,70€
Grilled prawns tossed in olive oil and
garlic, vegetable strips and cherry
tomatoes, served with freshly baked
bread and 2 dips of your choice

Rösti Salmon ¹¹ 19,70€
Crispy potato rösti with smoked
salmon, served with our honeymustard
dip and herb sour cream

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

SIDES

French Fries ¹² **4,70€**
Potato Twister ¹² **5,70€**
Sweet Potato Fries ³ **6,70€**
Baked Potato with sour cream ¹¹ **5,70€**
Mediterranean grilled vegetables ¹² **5,70€**
Basmati Rice ¹² **4,70€**
Side Salad ¹² **5,30€**
Small Caesar Salad ¹¹ **6,70€**
Garlic Baguette ¹² **4,70€**
Cole Slaw ^{11,12} **5,30€**

SAUCEN

Mushroom cream sauce ^{11,12} 3,30€
Pepper sauce ^{11,12} 3,30€
Smokey BBQ Sauce ¹² 3,30€
Sambalsauce ¹¹ 3,30€
Herb butter ¹² 2,30€

Zusatzstoffe
1) Contains caffeine
2) quinine
3) colorant
4) Sweetener
5) Nutritional information
per 100 micaloric value
<1.0kj (<0.25kcal), protein<0.1g
carbohydrates <0.1g fat 0g
6) Sweetener
7) Flavor enhancers
8) Preservatives
9) Antioxidants
10) Phosphate
11) Milk protein
12) sulphites
13) blackened
14) Alcohol caloric value <1.0kj
(<0.25kcal), protein

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.





KIDS MEALS

(Only for children up to 12 years)

Spaghetti Napoli 🌿 Classic with tomato sauce	6,70€	Cheeseburger „Maxi“ ¹¹ Small beef patty with gouda cheese, tomato, cucumber, salad & Maximilian burger sauce, served with French fries	8,70€
Spaghetti Bolognese ¹² in tomato and minced meat sauce (beef)	8,70€	Currywurst „Maxi“ with french fries	6,70€
Gold Nuggets ¹¹ Small portion of chicken nuggets with french fries	6,70€	French Fries Small 🌿	4,70€
Pizza Piccola ¹¹ 🌿 Small Magherita pizza (with optional toppings)	7,70€	Potato Twister Small ³ 🌿	5,70€
		Sweet Potato Fries Small ³ 🌿	6,70€

DESSERT

Crème Brûlée ¹¹ Vanilla crème with crispy caramelized cane sugar	6,70€	Crêpes ¹¹ French dessert, served with powdered sugar	
Fondant au Chocolat ¹¹ Warm chocolate cake with a molten center, served with pistachio ice cream ¹¹	8,70€	filled with nut nougat cream ¹¹	7,70€
Tiramisu ^{1,11,12} Mascarpone, Biskuit, Amaretto, Espresso, Kakao	7,70€	with vanilla ice cream & chocolate ¹¹	8,70€
		with cinnamon & sugar	6,70€
		Portion of cream ¹¹	0,70€
Tiroler Apfelstrudel ¹¹ Warm strudel made from fresh apples, refined with cinnamon and raisins. Optionally with vanilla sauce ^{3,11} or vanilla ice cream ¹¹	8,70€		

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 + 0,70€

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

Coffee Crème¹ 3,70€
Freshly ground and brewed with fine cream

Coffee Crème (Large Cup)¹ 4,70€
Freshly ground and brewed with fine cream

Flat White^{1,11} 4,70€
Double espresso with fine frothed milk

Cappuccino^{1,11} 4,30€
Classic with frothed milk

Espresso¹ 3,10€
Small, strong, black

Espresso doppio¹ 3,70€
Double, strong, black

Espresso macchiato^{1,11} 3,70€
Small strong with frothed milk

Coffee with milk^{1,11} 3,70€
With extra milk

Latte macchiato^{1,11} 4,70€
Italian coffee in a glass

Hot chocolate¹¹ 4,70€
Azuco drinking chocolate, white or dark

Hot chocolate with cream¹¹ 5,30€
Azuco drinking chocolate, white or dark

HOT SPECIALS

Irish Coffee^{1,3,11} 7,70€
Coffee with 4cl Irish whiskey and cream

Lumumba^{3,7,9,11} 6,70€
Azuco milk chocolate with 2cl brown rum and cream

Tea with Rum³ 6,70€
Black tea with 2cl brown rum

Grog³ 6,70€
Hot water with 4cl brown rum

Latte Baileys^{1,3,11} 6,70€
Latte Macchiato with 2cl Baileys

Amaretto Chocolate^{3,7,9,11} 6,70€
Azuco milk chocolate with 2cl Amaretto and cream

HOT SPECIALS NON-ALCOHOLIC

Flavour^{3,9}
Give your hot drink a personal touch. Flavors: Hazelnut, caramel, amaretto, vanilla, coconut and almond + 0,70€

Choccolino^{1,7,11} 5,20€
Azuco milk chocolate, espresso and cream

Torino^{1,7,11} 4,70€
Azuco milk chocolate, Espresso and frothed milk

Coconut Kiss – exotisch sweet^{3,7,9,11} 4,70€
Azuco white chocolate with coconut syrup and cream

Hot lemon 3,70€
Vitamin C in a hot version

Chai Latte¹¹ 4,70€
Aromatic Assam tea with the fine, spicy aroma of Indian herbs and spices

Matcha Latte¹¹ 4,70€
Aromatic, ground green tea with frothed milk

TEA

Darjeeling

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

3,70€

Earl Grey

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

3,70€

Frisian tea

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

3,70€

Green Tea

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

3,70€

Peppermint

Stimulating, refreshing and digestible.

3,70€

Fresh ginger - orange tea

Slices of ginger and oranges brewed hot.

5,30€

Fresh mint tea

Fresh Moroccan mint, brewed hot.

4,70€

Camomile

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

3,70€

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.

3,70€

Orancuja

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

3,70€

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.

3,70€

Roiboos vanilla

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

3,70€

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.

3,70€

For other types of tea, please ask our service staff.



BEERS ON TAP

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 fullbodied in character.

0,3 l 3,70€
0,5 l 5,70€

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€

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.

BOTTLED BEERS & MISCELLANEOUS

Altbirowle 0,3 l 4,30€
With berries and grenadine

Schöfferhofer 0,33 l 4,30€
Grapefruit

Allgäuer Büble EdelWEISSbier 0,5 l 5,90€
Non-alcoholic

Brinkhoff's Alk.0,0frei 0,33 l 3,70€
Non-alcoholic

Clausthaler Naturradler 0,33 l 3,70€
Non-alcoholic

tut gut Malztrunk 0,33 l 3,70€
Non-alcoholic

FOLLOWER HIEß
FRÜHER, MAN
FOLGTE EINANDER
IN DIE KNEIPE.

DAS ROTE GOLD AUS DORTMUND



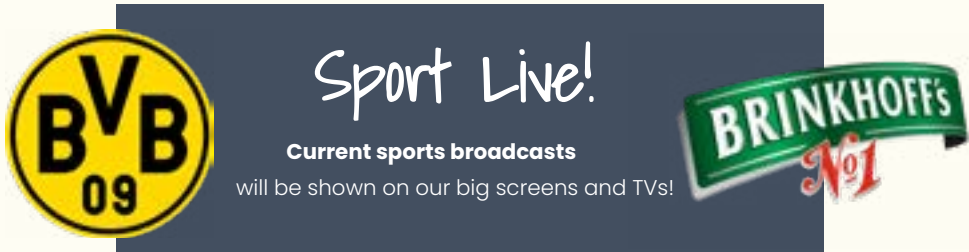
BREWING IN DORTMUND PAST AND PRESENT

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.



MAXIMILIAN
Café • Restaurant • Bar

WATER

Table water	0,3 l	2,70€
	0,5 l	3,90€
	Karaffe 1,0 l	6,30€
Selters Mineralwasser 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 Rhubarb, currant	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€

HOMEMADE ICETEAS & LEMONADES

JUICES

Juices Apple naturally cloudy, orange,	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	3,70€
	0,5 l	5,70€
Freshly squeezed orange juice	0,2 l	4,70€

PEPSI & Co.

Pepsi Cola ^{1,3}	0,3 l	3,70€
	0,5 l	5,70€
Pepsi Zero ^{1,3,4,5,6}	0,3 l	3,70€
	0,5 l	5,70€
Mirinda ^{3,9,10}	0,3 l	3,70€
	0,5 l	5,70€
Punica Apfelschorle ⁹	0,3 l	3,70€
	0,5 l	5,70€
7 UP ⁹	0,3 l	3,70€
	0,5 l	5,70€

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€

WEISSWEINE

Maximilian Weiss Bio, trocken ¹² Weinreich, Rheinhessen Cuvée of Riesling, Silvaner and Bacchus. Fragrance of yellow fruits, nice body, balanced mild acidity.	0,1l	3,70€	/	0,2l	5,90€	/	0,75 l Fl.	21,00€
Maximilian Riesling, trocken ¹² Weingut Kallfels, Mosel Fine Riesling with its classic aroma of honeydew melon. Sparkling, juicy, light and refreshing.	0,1l	4,70€	/	0,2l	7,30€	/	0,75 l Fl.	25,00€
Paradies Riesling Bio, feinherb ¹² Staffelter Hof, Mosel Finely tart Riesling with notes of stone fruit. Sparkling and refreshing.	0,1l	4,90€	/	0,2l	7,70€	/	0,75 l Fl.	26,00€

Grauer Burgunder "Feldstärke" Bio, trocken ¹² Weingut Gysler, Rheinhessen Ripe fruit, juicy, nutty, full-bodied.	0,1l	4,50€	/	0,2l	6,70€	/	0,75 l Fl.	23,00€
Lugana Cò de Fer DOC, trocken ¹² Weingut Cò de Fer di Solini Renata, Italien Bright light yellow, aromas of ripe apples, pears and peaches are supported by herbal notes.	0,1l	5,70€	/	0,2l	8,70€	/	0,75 l Fl.	30,00€

Chardonnay Re Famoso Ravenna IGT, trocken ¹² Weingut Azienda Agricola Trerè, Italien Fruity white wine with aromas of apricot and ztrone.	0,1l	4,30€	/	0,2l	6,30€	/	0,75 l Fl.	22,00€
Sauvignon Blanc, trocken ¹² Weingut Jakob Neumer, Rheinhessen Expressive aroma of freshly cut grass and tropical fruits, fine acid structure and refreshing juiciness. Ideal summer wine.	0,1l	4,30€	/	0,2l	6,30€	/	0,75 l Fl.	22,00€

ROSÉWEINE

Maximilian Rosé, trocken ¹² 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.	0,1l	3,70€	/	0,2l	5,90€	/	0,75 l Fl.	21,00€
Rosado Semi-Seco, halbtrocken ¹² Bodegas Alconde, Navarra, Spanien Semi-dry, it impresses with its intensity and fruitiness. With aromas of strawberry and peach, low in acidity.	0,1l	3,70€	/	0,2l	5,90€	/	0,75 l Fl.	21,00€





ROTWEINE

Maximilian Rot Bio, trocken¹² 0,1l 3,70€ / 0,2l 5,90€ / 0,75l Fl. 21,00€
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€ / 0,75l Fl. 23,00€

El Mozo, Rioja, Spanien

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

Baron de Valls "Monastrell", lieblich 0,1l 3,70€ / 0,2l 5,90€ / 0,75l Fl. 21,00€

Vicente Gandia, Spanien

Fruity, fresh, sweet 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€ / 0,75l Fl. 21,00€

Corte dei Mori, Sicilia, Italien

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

Primitivo Nerone, trocken¹² 0,1l 4,30€ / 0,2l 6,30€ / 0,75l Fl. 22,00€

Weingut Barbanera, Apulien, Italien

This cuvée made from Negroamaro and Primitivo grapes captivates with its fruity notes of sun-dried dark berries and spices.

Côtes de Bourg AC, trocken¹² 0,1l 5,70€ / 0,2l 8,70€ / 0,75l Fl. 30,00€

Weingut Château Galau, Bordeaux, Frankreich

A cuvée of Merlot and Cabernet Sauvignon matured in barriques, it impresses with its deep red body and dark reflections. Dark fruits, cocoa, elegant tannins, powerful long finish.

CHAMPAGNER & Co.

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

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

**Scavi & Ray Secco Frizzante
auf Eis**¹² 0,2l 7,70€

Aperol Spritz^{2,3,9,12} 0,2l 8,30€
Prosecco, Aperol, Orange, Soda

Maximilian Spritz^{2,3,9,12} 0,2l 8,30€
Canonita Aperitivo de Mallorca,
Sekt, Orange

Lillet Wildberry 0,2l 8,30€
Lillet Blanc, Wildberry Tonic, Berries

Hugo¹² 0,2l 7,70€
Prosecco, Elderflower, Lime, Mint, Soda

**Moët & Chandon
Impèrial Brut**¹² 0,75l Fl. 95,00€

**Moët & Chandon
Rosé Impèrial**¹² 0,75l Fl. 125,00€

**Moët & Chandon
Ice Impèrial**¹² 0,75l Fl. 145,00€

MAXIMILIAN
Café • Restaurant • Bar

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, cola	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, Limette, Ananas, 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, cream	10,80€
Long Island Iced Tea ^{1,3,8} Vodka, rum, tequila, gin, triple sec, lemon, cola	12,80€	B52 4cl Shot ^{1,3,11} Baileys, Kaffeeликör, Overproof Rum	6,70€
Sex On The Beach ^{3,8} Vodka, rum, cassis, peach, orange, passion fruit, pineapple	11,80€	Fußfehler 4cl Shot ^{1,3,11} Baileys, Sambuca	6,30€
Vanilla Sky ^{3,8} Vodka, strawberry, vanilla, lime, lemon, cranberry, passion fruit	11,80€		

COCKTAILS ALKOHOLFREI

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 Flavour: 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€

Barcardi 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 & Apfelsaft 8,30€

Campari & Orangensaft ^{2,3} 8,30€

9 Mile Vodka & Effekt ^{1,3,7,10} 9,30€

Jägermeister & Effekt ^{1,3,7,10} 9,30€

Malibu Ananas 8,30€

SPIRITUOSEN

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€

Sarti Rosa ^{3,9} 4 cl 6,30€

Gin & Wodka

9 Mile Vodka 4 cl 6,30€

Absolut Vodka 4 cl 7,70€

Grey Goose Vodka 4 cl 9,70€

Bombay Sapphire Gin 4 cl 6,30€

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

Tequila Silver 2 cl 3,30€

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€

Ramazotti 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

Malibu 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 2 cl 3,30€
Pink Shot, Mex Shot

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



Markt 10
44137 Dortmund

www.maximilian-dortmund.de