



Federal network of Bavarian breweries

# maximilian

## Oktoberfest-every day!

### You have a birthday coming up?

Celebrate this day in our restaurant and get

**5**  
liters

of Maxbier as a gift!

\*Availability of the discount card and identity documents is required



\* This action is valid for 3 days BEFORE and 6 days AFTER birthday

### SPECIAL OFFERS!

**-20%** any TAKE AWAY pizza



Portion of sausages + beer Maxbier (0.5l) = **570 rub.**

From Sunday till Thursday



\* Exception: Meter of sausages, Vienna braids and a Big platter of sausages

### FOAM SPECIAL OFFERS!

A mug of any beer Maxbier (1L) = **250 rub.**



**mo**

3 glasses of any beer Maxbier (0.5L) = **390 rub.**



**tu**

Beer set: chicken wings and 2 mugs of any beer Maxbier (0.5l) = **690 rub.**



**we**

3 mugs of any beer Maxbier (0.5 l) + cheese sticks+ homemade potato chips with onion and pepper +onion rings = **1050 rub.**



**th**

### FOR A COMPANY

Meter of any beer Maxbier (5L) + meter of Bavarian sausage = **2290 rub.**



From Sunday till Thursday

\*Beer Maxbier at your choice. Exeption: Maxkriek and seasonal beer;  
\*\*Discounts do not apply to shares  
\*\*\*Special offers don't apply to the take away beer  
\*\*\*\*On the weekends, public holidays and during concerts special offers do not work  
HERE AND BELOW PRICES ARE IN RUBLES



Meals are not included in the night menu

# FINE SELECTION OF BEER



## **LAGER FILTERED** LIGHT FILTERED

MAXBIER LAGER FILTERED CRYSTAL-CLEAR BEER WITH A CLEAN TASTE AND A DELICATE AROMA OF HOPS, A FILTERED VERSION OF OUR LIGHT BARLEY BEER MAXBIER LAGER, DENSITY 12.0%, ALCOHOL CONTENT 5.0%

## **LAGER** LIGHT BARLEY

MAXBIER LAGER BREWED FROM THREE KINDS OF BARLEY MALT DECOCTION IN A TRADITIONAL WAY, IT GIVES BEER ITS CHARACTERISTIC RICHNESS, RICH AND AT THE SAME TIME LIGHT TASTE, DENSITY 12.0%, ALCOHOL CONTENT 5.0%

## **WEIZEN** LIGHT WHEAT

FOR MAXBIER WEIZEN WHEAT MALT AND SPECIAL TOP-FERMENTING YEAST ARE USED; THEY GIVE TO BEER A SPECIFIC FLAVOR AND A PLEASANT REFRESHING TASTE. THIS YEAST DOES NOT SETTLE LIKE A LIGHT BEER, THAT IS WHY SOMETIMES IT CALLED WHITE BEER, DENSITY 13.0%, ALCOHOL CONTENT 4.8%

## **DUNKEL** DARK WHEAT

MAXBIER DUNKEL DARK WHEAT IS A BEER WITH SOFT NOTES OF CARAMEL AND SPICES WILL BE PLEASED WITH NOT ONLY MEN, LOVERS OF DARK BEER, BUT ALSO PRETTY WOMEN, DENSITY 13.0%, ALCOHOL CONTENT 4.8%

## **MAXKRIEK** CHERRY BARLEY

MAXKRIEK HAS CHERRY FLAVOR AND DEEP RED COLOR, DENSITY 10.5%, ALCOHOL CONTENT 3.5%

УПЕЗМЕПНОЕ УТОПЕФАЕННЕ АНКОУАГ БРЕАМТ БАЛЕМЫ ЗАГОРБИО

# BEER AT YOUR CHOICE

LAGER FILTERED LIGHT FILTERED	LAGER LIGHT BARLEY	WEIZEN LIGHT WHEAT	MAXKRIEK CHERRY BARLEY	DUNKEL DARK WHEAT
0,3 L..... 160	0,3 L..... 140	00,3 L ..... 140	0,3 L..... 160	0,3 L..... 140
0,5 L..... 210	0,5 L..... 180	0,5 L..... 180	0,5 L..... 210	0,5 L..... 180
1 L..... 360	1 L..... 340	1 L..... 340	1 L..... 360	1 L..... 340
1,5 L..... 530	1,5 L..... 490	1,5 L..... 490	1,5 L..... 530	1,5 L..... 490
5 L..... 1690	5 L..... 1590	5 L..... 1590	5 L..... 1690	5 L..... 1590



- 0.3L (SMALL MUG)
- 0.5L (STANDARD MUG)
- 1L (OKTOBERFEST MUG)
- 1.5L (JUG FOR TWO)
- 5L (BEER GIRAFFE FOR THE COMPANY)

## SPECIAL OFFER

### TAKE AWAY BEER

2 l in a glass present bottle .....2050

## NON-ALCOHOL BEER

- Clausthaler (Germany) (0.33l).....280
- Maisel's weisse (Germany) (0.5l).....380



# MEALS FOR COMPANY

## METER OF BAVARIAN SAUSAGES

(1/520/60).....1250  
 (Classic or smoked)



**1250**

## VIENNA BRAID

(1/450/130/60).....1350  
 (woven from chicken, mutton and veal sausages, served with vegetable salad, medium-hot mustard and chili sauce)



**1350**

## LARGE ASSORTMENT OF SAUSAGES

(1/950/130/140).....1850  
 (spicy pork sausages, chicken sausage, Thuringian sausages, grilled sausages with cumin, Vienna sausages, German cooked sauerkraut, Bavarian pretzels, chili sauce and medium-hot mustard)



**1850**

## BIG BAVARIAN ASSORTMENT

(1/1780/130/210).....2950  
 pork knuckle, smoked pork rib, meat loaf, spicy grilled sausages, Munich and Vienna sausages, German cooked sauerkraut, baked apple, pretzels, medium-spicy mustard, horseradish and chili sauce)



**2950**

# TRADITION SAUSAGES FOR BEER

470 RUBLES

## LAMB SAUSAGE (1/350)

(with mashed potato and green beans)

## MUNICH SAUSAGES (1/140/130)

(homemade sausages, veal and pork with pretzels)

## PORK - GRILL SAUSAGES WITH CARAWAY SEEDS (1/250)

(with German cooked cabbage)

## VIENNA SAUSAGES (1/250/130)

(smoked pork sausage with mashed potatoes and pretzels)

## THURINGIAN SAUSAGES (1/350)

(fried pork sausages with sauerkraut cooked in German and Idaho potato)

## TYROLEAN SAUSAGES WITH CHEESE (1/350)

(smoked pork sausage with sauerkraut cooked in German and Idaho potato)

## SPICY PORK SAUSAGES (1/250)

(served with sauerkraut cooked in German)

## CHICKEN SAUSAGES (1/250)

(fried with potato, mushrooms, tomatoes and beer sauce)

## VEAL SAUSAGES (1/350)

(with mashed potato and sauerkraut cooked in German)



## ANY SAUSAGE + BEER 0.5L



+



=

570

RUBLES

\*All the sausages are served with mustard

# WE RECOMMEND FROM OUR SMOKEHOUSE

**SMOKED PORK RIBS**  
(1/350/30).....670  
(with Idaho potato and BBQ sauce)

**670**



**610**

**CHICKEN DRUMSTICKS**  
(6шт/30/30).....610  
(with BBQ sauce and chili)

# WE RECOMMEND TO BEER

**BAVARIAN PRETZELS**  
(1/130/60)..... 140  
(with butter  
and Schmalz)



140

**HOME MADE POTATO CHIPS WITH ONION**  
(1/150/60).....270  
(with blue cheese sauce  
and chili)



270

**BASKET OF GARLIC TOASTS**  
(1/200/60).....290  
(with cheese, blue cheese  
sauce and chili)



290

**CHEESE STICKS FRIES WITH SAUCE BBQ**  
(1/200/30).....320



320

**SQUID RINGS FRIES WITH TARTAR SAUCE**  
(1/150/30).....350



350

**ONION RINGS**  
(150/30).....320  
(Solid in beer batter, served  
with tartar sauce.  
Recommended for beer)



320

**BIG BEER PLATE**  
(1/440/90) .....520  
(garlic croutons, calamari, cheese sticks,  
french fries, pretzels and three sauces:  
chili, tartar and 1000 Islands)



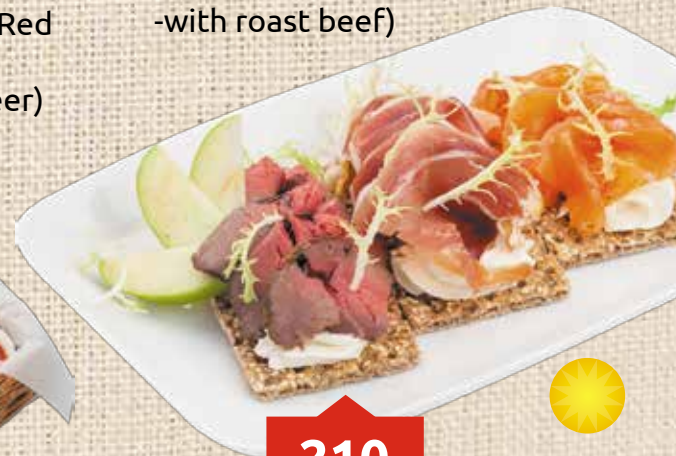
520

**CRAB CHIPS**  
(Served with Creamy Red  
hot and spicy sauce.  
Recommended for beer)  
(50/30/30).....290



290

**CROSTINI**  
(1/90).....210  
(at your choice:  
- with salmon;  
-with smoked pork side;  
-with roast beef)



210



# A DOZEN OF CRAYFISH!

1200

**CRAYFISH DOZEN** (12 pc).....1200  
(Boiled in a dark beer Maxbier)



# NORTHERN SHRIMPS

660

**NORTHERN SHRIMPS**  
(1/200/40/15).....660  
(Wild shrimps from the north-west Pacific, served with a sauce 1000 islands. Boiled: hot or cold)





# SALADS

## CHIEF –SALAD

(1/250).....320  
(fresh cucumbers, ham, Gauda cheese, paprika, lettuce, egg, olives, tomatoes, with oil dressing and balsamic vinegar)



320

## CAESAR SALAD

(fresh leaves of romaine, croutons, cherry tomatoes, parmesan cheese)  
• with tiger prawns (1/220) .....590  
• with grilled chicken fillet (1/210) .....420



420

## WARM SALAD WITH TURKEY LIVER

(1/250).....360  
(served with lettuce, warm turkey liver, cherry tomatoes, fresh cucumbers and oyster sauce)



360

## SALAD WITH SMOKED COD

(1/290).....370  
(lettuce with fresh vegetables, smoked cod and honey-mustard dressing)



370

## GREEK SALAD

(1/300) .....410  
(fresh vegetables, red onion, olives, salty cheese)



410



**390**

**SALAD WITH CRISPY CHICKEN**  
(1/220).....390  
(Chicken fillet, arugula, frise, romain, oranges, chili sauce, cherry tomatoes)



**290**

**RUSSIAN SALAD**  
(1/250).....290  
(Served with chicken fillet, beef tongue and cherry tomatoes)



**590**

**SALAD WITH SMOKED DUCK**  
(1/220).....590  
(Served with smoked duck fillet, oysters, oranges, cranberry sauce, arugula, fries and cherry tomatoes)



**370**

**CALAMARI SALAD**  
(1/230).....370  
(Calamari rings, tomatoes, fresh cucumbers, lettuce, onion, cod liver, soy dressing, sesame seeds)



**320**

**MEAT SALAD WITH MUSTARD DRESSING**  
(1/210) .....320  
(paprika, red and white onion, salted and pickled cucumbers, beef, tomatoes, grain mustard, honey, olive oil, balsamic vinegar)

# COLD STARTERS

## FISH ASSORTMENT

(1/160/30).....630  
 (tiger prawns, baked mussels, hot smokedeel, salted trout, toasts, tartar sauce)



630

## MEAT ASSORTMENT

**"MAXIMILIAN"**  
 (1/200/30).....750  
 (boiled lamb, smoked venison, smoked pork side, pork ham, boiled tongue, pickled peppers with pepperoni, cucumber and grainy mustard)



750

## SALMON TARTARE

(1/155/30/30/15/10) ..... 570  
 (Salmon fillet, fresh cucumbers, onion, lemon peel, creamy horseradish)



570

## CHUNKS OF HERRING

(1/200/20)..... 310  
 (herring fillet with boiled potato, onion and sour cream sauce with apple)



310

## HOME MADE PICKLES

(1/260) .....320  
 (marinated cherry tomatoes, chili pepper, Georgian cabbage, pickles, leek)



320

## FRESH VEGETABLES ASSORTMENT

(1/200/30) ..... 320  
 (tomatoes, cucumbers, paprika, radish, vinegar sauce)



320

## CHEESE PLATE

(1/180/10).....570  
 (Dorblu, mozzarella, gauda, smoked braid, parmesan, honey)



570

# HOT APPETIZERS

## QUESADILLA

Chicken fillet, tortilla, gauda cheese, spinach, onion, salsa sauce and sour cream)  
(200/30/30).....320



320



## FISH AND CHIPS

(cod fillet in batter with Idaho potatoes and tartar sauce)  
(120/120/75/30).....380



380



650



## SPICY BAKED MUSSELS

(baked mussels, tabasco sauce, paprika, onion, fennel)  
(6 pc).....550

## MUSHROOM JULIENNE

(1/150).....310

310



## CHICKEN WINGS WITH BBQ SAUCE

(1/250/30) .....390



390

## BURGER "MAX"

(1/260/100/30).....410  
(with French fries and ketchup)



410



# SOUPS

**CHICKEN SOUP WITH HOME MADE NOODLES**  
(1/350).....270



**270**

**MEAT SOLYANKA**  
(1/350/30) .....370  
(with the scent of juniper berries)

**370**



**MUSHROOM SOUP WITH BARLEY AND SOUR CREAM**  
(1/300) .....290

**290**



**BAVARIAN FISH SOUP**  
(1/300).....350  
(with salmon, cod and tomatoes)

**350**



**BORSCH WITH SOUR CREAM**  
(1/300).....350

**350**



**360**



**SOUP WITH MUSSELS**  
(1/350) .....360  
(Mussels, fish broth, tomatoes,  
creamy cheese, white wine, star anise,  
chili pepper)

# HOT FROM THE FRYING PAN

**ALPINE PAN**  
(1/300/30) .....420  
(fried potato with onion,  
smoked food,  
egg and cumin)



**MONASTERY PAN**  
(1/350) .....430  
(calf liver with onion  
sauce, green beans  
and mashed potato)



**FARMING PAN**  
(1/300/30) .....510  
(pork fillet fried with  
champignons and onion,  
with potato pies,  
sour cream and egg)



**BEEF  
STROGANOFF**  
(1/250) .....610  
(beef fillet  
with Idaho  
potato  
and onion  
fries)



# FISH

**SALMON STEAK**  
(1/150/150/30) .....730  
(with cream-spinach sauce  
and vegetables)



**BROWN TROUT**  
(1/200/30) .....820  
(hot smoked trout  
with steamed vegetables)



**FISH TRIO**  
(1/75/75/90/60/75) .....850  
(Salmon, Zander, cod, mussels,  
tomato sauce with basel)



# FOWL

430



**CHICKEN SCHNITZEL**  
(1/170/120/75) .....430  
(Served with tagliatelli,  
cherry tomatoes and paprika)

**BAVARIAN CHICKEN**  
(1/2) .....550  
(in a beer sauce  
with French fries and ketchup)



550

**STEWED TURKEY  
DRUMSTICK**  
(1/470/30).....670  
(with fried potatoes, mushrooms  
and pickled cucumber)



670

**DUCK LEG**  
(1/150/100/50).....650  
(Served with potato rösti,  
prunes and orange dressing)



650





# MEAT

780



## RACK OF LAMB

(1/300/70/20).....780  
(served with Salsa sauce,  
cherry tomato, crushed  
black pepper and sea salt)  
Recommended degree  
of roasting – “MEDIUM”

## NEW YORK STEAK

(1/300) .....1200  
(BBQ and green pepper sauces)



1200

## RIBEYE STEAK

(1/300/30/30) .....1350  
(pepper sauce and BBQ)



1350



460

## BAKED PORK NECK

(1/160/100/75/20) .....460  
(with mashed potatoes,  
grain mustard, stewed  
vegetables, red radish  
and sauce demi-glace)



590

## GRILLED PORK TENDERLOIN

(1/160/100/30).....590  
(with fried vegetables  
and teriyaki sauce)



**PORK NECK STEAK**  
(1/220/70/20).....490  
(served with BBQ sauce and  
cherry tomato, crushed black  
pepper and sea salt)

**490**

**VEAL BEEFSTEAK**  
(1/200/100/50/40/30).....740  
(served with mashed potatoes,  
mushroom sauce, fried onion  
and fried egg)



**740**

**PORK KNUCKLE**  
(1pc./100/30/30) .....1350  
(beer sauce with sauerkraut  
cooked in German  
and Bavarian mustard)

**1350**



# GARNISHES

**MASHED POTATO**  
(1/200) .....120



120

**POTATO PIES WITH SOUR CREAM**  
(1/100/30) .....130



130

**FRENCH FRIES**  
(1/150) .....150



150

**SAUERKRAUT COOKED IN GERMAN STYLE**  
(1/200) .....180



180

**IDAHO POTATO**  
(1/200).....170



170

**FRIED POTATO**  
(1/200) .....160  
(with onion, mushrooms and tomatoes)



160



350

**GRILLED VEGETABLES**  
(1/220) .....350  
(pepper, tomato, zucchini, eggplant, potato, olive Oil and spicy herbs)

# PASTA

**PASTA CARBONARA**  
(1/250).....450



450

**BUCKWHEAT NOODLES**  
(1/300).....310  
(Served with soy sauce, stewed vegetables, mushrooms, roasted sesame seeds, spicy greens, ginger, garlic and green onion)



310

(take away – 20% discount)

**470**



**CARBONARA**

(1/350) .....470  
(with bacon, egg, parmesan cheese)

**MARGARITA**

(1/300) .....370



**370**

**PEPPERONI**

(1/340).....450



**450**

**PROSCIUTTO FUNGI**

(1/390) .....480



**480**

**BAVARIAN**

(1/480) .....550  
(with cheese sausage,  
Viennese sausage,  
mustard, capers  
and Parmesan)



**550**

**4 CHEESE**

(1/300) .....510  
(with Mozzarella,  
Gauda cheese,  
Parmesan, Dorblu)



**510**

**MEXICANA**

(1/450) .....550  
(with chicken fillet,  
pork bacon, jalapenos,  
paprika and onions)



**550**

# BREAD AND BUTTER

## BREAD BASKET

(1/120/80/80/30) .....230

(Two types of bread, bread puff pastry with bacon and olives, pretzels, sticks of puff pastry with whole grains, garlic butter)

## BREAD ASSORTMENT

(1 pc) .....30

## BUTTER

(30) .....40

## SCHMALZ

(30) .....50

## BUTTER WITH HERBS AND GARLIC

(30) .....50

230



# KHACHAPURI

## ADJARIAN

(1/350) .....360

(yeast dough, cheese suluguni, Imereti cheese, eggs, butter)

## MEGRELIAN

(1/600) .....510

(yeast dough, cheese suluguni, Imereti cheese)



360



510

# SAUCES

## ASSORTMENT:

(30gr) .....60

(mustard medium-spicy, grainy mustard, horseradish cream, tartar, BBQ, sour cream, ketchup, demi-glace, chili, blue cheese, 1000 Islands, soy)

# DESSERTS

**YOGHURT CAKE**  
(1/130).....210  
(Light dessert  
with mashed raspberry  
and berry sauce)



**BREMEN CREAM  
CAKE**  
(1/140/60) .....220  
(with cherry sauce)

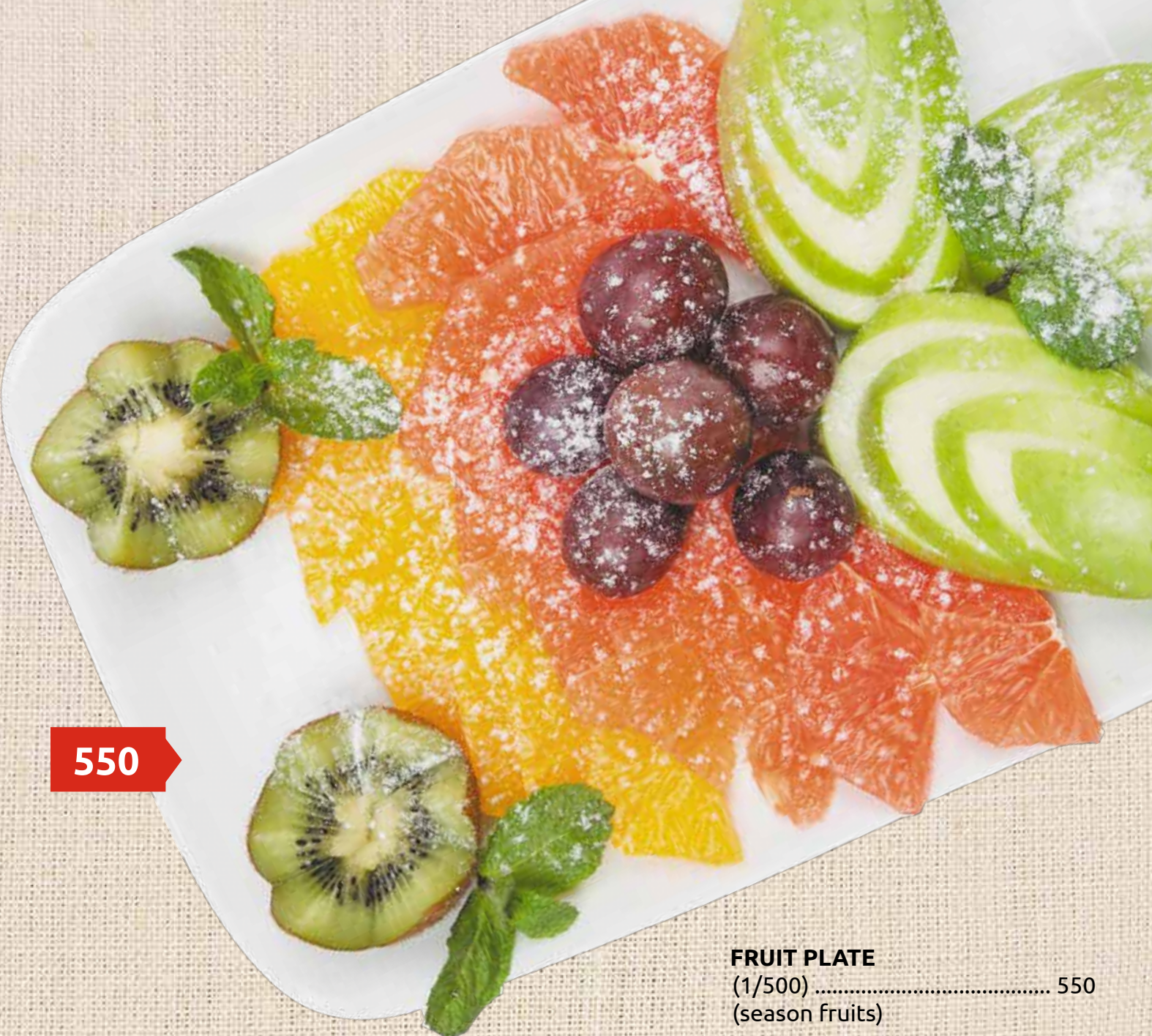


**PANNA COTTA**  
(1/150) .....240  
(Fresh black currant  
Covered with a gentle  
creamy mousse)



**CUSTARD BUNS  
WITH CREAM MOUSSE**  
(1/90) .....160





**550**

**FRUIT PLATE**  
 (1/500) ..... 550  
 (season fruits)

**CHEESECAKE**  
 (1/115/30) .....300  
 (with strawberry sauce)



**300**

**APPLE STRUDEL**  
 (1/140/30) .....240  
 (with vanilla ice-cream  
 and cream)



**240**

**ASSORTMENT ICE-CREAM  
 (3 PC) WITH BERRY SAUCE**  
 (1/150/30).....260  
 (vanilla, strawberry,  
 cherry, chocolate)



**260**

# FOR THE KIDS

<b>SALAD OF JUICY VEGETABLES</b> (1/150).....	120
(Salad iceberg, tomatoes, cucumbers, dressing of your choice: sour cream, olive oil)	
<b>SIGNOR OLIVJE</b> (1/120).....	120
<b>CHICKEN SOUP "NYAM-NYAM"</b> (1/250).....	120
<b>LITTLE CHICKEN CIPA</b> (1/200) .....	240
(nuggets with smiley potato)	
<b>BEEF PATTIES</b> <b>WITH MASHED POTATOES</b> (1/250).....	240
<b>MILK SHAKE</b> (0,2l.).....	120

120

240



About the calorie calculation of meal, you can ask the waiter or the Administrator