

# BEER MAXBIER FROM OUR BREWERY

## TAKE AWAY BEER

GLASS GIFT BOTTLE

0,5 l .....	650.-
1,0 l .....	1250.-
2,0 l .....	2050.-



## BEER MAXBIER

NON-ALCOHOL

0,3 l .....	140.-
0,5 l .....	180.-
1,0 l .....	340.-



### LAGER FILTERED

LIGHT  
FILTERED

0,3 l .....	160.-
0,5 l .....	210.-
1,0 l .....	360.-
1,5 l .....	530.-
5,0 l .....	1690.-

### LAGER

LIGHT  
BARLEY

0,3 l .....	140.-
0,5 l .....	180.-
1,0 l .....	340.-
1,5 l .....	490.-
5,0 l .....	1590.-

### WEIZEN

LIGHT  
WHEAT

0,3 l .....	140.-
0,5 l .....	180.-
1,0 l .....	340.-
1,5 l .....	490.-
5,0 l .....	1590.-

### MAXKRIEK

CHERRY  
BARLEY

0,3 l .....	160.-
0,5 l .....	210.-
1,0 l .....	360.-
1,5 l .....	530.-
5,0 l .....	1690.-

### DARK

DARK  
WHEAT

0,3 l .....	140.-
0,5 l .....	180.-
1,0 l .....	340.-
1,5 l .....	490.-
5,0 l .....	1590.-

## **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%, ALC. 5.0%

## **LAGER**

LIGHT BARLEY

MAXBIER LAGER BREWED FROM THREE TYPES 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%, ALC.5.0%

## **WEIZEN**

LIGHT WHEAT

FOR BREWING MAXBIER WEIZEN WE USE WHEAT MALT AND SPECIAL TOP-FERMENTING YEAST; 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%, ALC.4.8%

## **DARK**

DARK WHEAT

MAXBIER DARK IS PREPARED FROM A MIXTURE OF 4 TYPES OF BARLEY MALT, WHICH GIVES IT A CARAMEL FLAVOR WITH A SMALL BITTERNESS FROM BURNT MALT. DARK MAXBIER IS THE STRONGEST BEER, THANKS TO THE HIGH CONCENTRATION OF WORT 13.5%. ALC. 5.6%

## **MAXKRIEK**

CHERRY BARLEY

MAXKRIEK HAS CHERRY FLAVOR AND DEEP RED COLOR, DENSITY 10.5%, ALC.3.5%



# CRAFT BEER FROM OUR BREWERY

## MILK STOUT

/A type, that combines the aroma of coffee and chocolate, a dense deep black color and something soft in taste./

Density 18,5%, alc. 6,5%

0,3 l ..... 190.-

0,5 l ..... 240.-

## IPA

/India Pale Ale, probably one of the most famous representatives of craft types, a bright aroma of citrus and pine needles, a powerful bitterness. Perfectly suitable for hot meat dishes./

Density 15,0%, alc. 6,0%

0,3 l ..... 210.-

0,5 l ..... 250.-

## SECRET TYPE

/weekend tap/  
check with your waiter

0,3 l ..... 210.-

0,5 l ..... 250.-



# KRAFT MENU

## TIGER SHRIMPS IN TEMPURA

/served with 1000 island sauce/  
1/170/30

590.-

## SHAVERMA IN LAVASH WITH CHICKEN

/served with arugula, French fries and Red Hot sauce/  
1/290/30

350.-



## SHAVERMA IN LAVASH WITH LAMB

/served with arugula, French fries and Red Hot sauce/  
1/290/30

390.-



## CRAFT MEAT DUMPLINGS

/meat dumplings filled with beef and chicken, served with Thousand island dressing/  
1/150/30

360.-

## CRAFT CHICKEN WINGS

/served with Dor Blue sauce and fresh carrot/  
1/250/30/30

350.-



### SET OF MINI BURGERS

/chicken, veal and lamb chops, fresh vegetables, pickled cucumber and lettuce. Served with potato chips and chili sauce/  
1/365/50/70

**590.-**

### HOT-DOG WITH VIENNESE SAUSAGE

/served with French fries and ketchup/  
1/165/75/30

**290.-**



### HOT-DOG WITH SPICY SAUSAGE

/served with French fries and ketchup/  
1/165/75/30

**320.-**



# MEALS FOR COMPANY

## VIENNESE BRAID

/braided from chicken, lamb, and veal sausages, served with vegetable salad, medium-spicy mustard and chili sauce/  
1/450/130/140

1350.-

## LARGE ASSORTMENT OF SAUSAGES

/spicy pork sausages, chicken sausage, Thuringian sausages, grilled sausages with cumin, Viennese sausages, German style sauerkraut, Bavarian pretzels, chili sauce and medium-spicy mustard/  
1/750/130/140

1850.-





## METER OF BAVARIAN SAUSAGES

/classic or smoked, served  
with medium-spicy mustard and chili/  
1/520/60

1250.-

SINCE  
2008



## BIG BAVARIAN ASSORTMENT

/pork knuckle, smoked pork rib, meat loaf, spicy  
grilled sausages, Munich and Viennese sausages,  
German style sauerkraut, baked apple, pretzels,  
medium-spicy mustard, horseradish and chili sauce/  
1/1630/130/140

2 950.-

SINCE  
2008

# SAUSAGES FOR BEER

## LAMB SAUSAGE

/served with mashed potatoes, green beans and medium-spicy mustard/  
1/350/30

510.-

SINCE  
2008

## SPICY PORK SAUSAGES

/with German style sauerkraut and medium-spicy mustard /  
1/250/30

510.-



## CHICKEN SAUSAGES

/served with beer sauce, fried potatoes, mushrooms, tomatoes and medium-spicy mustard/  
1/250/30

470.-

## VIENNESE SAUSAGES

/smoked pork sausages with mashed potatoes, Pretzel and medium-spicy mustard/  
1/250/130/30

470.-

SINCE  
2008



### THURINGIAN SAUSAGES

/fried pork sausages with country style potatoes, German style sauerkraut and medium-spicy mustard/  
1/350/30

510.-

SINCE  
2008

### MUNICH SAUSAGES

/homemade veal and pork sausages, with pretzel and medium-spicy mustard/  
1/140/130/30

470.-

SINCE  
2008

### VEAL SAUSAGES

/with mashed potatoes, German style sauerkraut and medium-spicy mustard/  
1/350/30

510.-

↑  
TOP

### TYROLEAN SAUSAGES WITH CHEESE

/smoked pork sausages with country styled potatoes, German style sauerkraut and medium-spicy mustard/  
1/350/30

510.-

↑  
TOP

# WE RECOMMEND FROM OUR SMOKEHOUSE

## SMOKED PORK RIBS

/with country style potatoes and BBQ sauce/  
1/350/30

670.-



## CHICKEN DRUMSTICKS

/with BBQ sauce and chili sauce/  
1/500/30/30

610.-

# WE RECOMMEND TO BEER



## **CRAYFISH DOZEN**

/Boiled in a dark beer Maxbier/  
seasonal dish, availability check with  
the waiter  
12 pcs.

**1200.-**



## **NORTHERN SHRIMPS**

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

**680.-**

# WE RECOMMEND TO BEER

## BAVARIAN PRETZELS

/with butter and Schmalz/  
1/130/60

140.-

## HOME MADE POTATO CHIPS WITH ONION

/with blue cheese and chili sauces/  
1/150/60

270.-

## BASKET OF GARLIC TOASTS

/with cheese, blue cheese and chili sauces/  
1/200/60

300.-



## CHEESE STICKS FRIES

/with sauce BBQ/  
1/200/30

320.-



## FRIED SQUID RINGS

/with Tartar sauce/  
1/150/30

390.-





### CRISPY CHICKEN ROLL

/chicken fillet, Iceberg lettuce, fresh cucumber, tomato, asian sauce, whole wheat tortilla/  
1/175/30

**330.-**

### ONION RINGS

/in tempura with tartar sauce/  
1/150/30

**320.-**



### BIG BEER PLATE

/squid rings, homemade chips with onion and pepper, cheese sticks, garlic toasts with cheese, pretzel, tartar sauce, blue cheese sauce and ketchup/  
1/70/70/150/100/130/30/30/30

**560.-**



# SALADS

## WARM SALAD WITH TURKEY LIVER

/turkey liver, iceberg salad, arugula, frise, cherry tomatoes, fresh cucumber, oyster sauce, sesame/  
1/250

360.-



## MEAT SALAD WITH MUSTARD DRESSING

/roast beef, fresh tomatoes, onion white and red, leek, paprika, pickled cucumbers, honey, balsamic vinegar, olive oil, dijon mustard/  
1/230

350.-

## SALAD WITH CRISPY CHICKEN

/Chicken fillet, arugula, frise, romaine, oranges, cherry tomatoes, sweet and sour sauce/  
1/220

390.-



## NICOISE SALAD

/canned tuna, green beans, boiled potatoes, fresh cucumber, onion, chicken egg, romaine, tomato, black olives with mustard dressing/  
1/250

420.-



**GREEK SALAD**

/fresh vegetables, red onion, olives, salty cheese/  
1/300

**410.-**



**CAESAR-SALAD WITH GRILLED CHICKEN FILLET**

/grilled chicken fillet, fresh romaine, toasts, cherry tomatoes and parmesan cheese/  
1/220

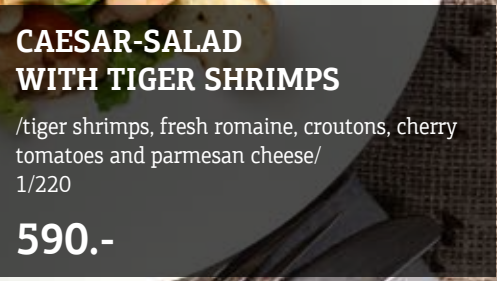
**430.-**



**PROSCIUTTO SALAD**

/prosciutto, frisee, arugula, tomato, feta cheese, olives, onion and olive oil/  
1/160

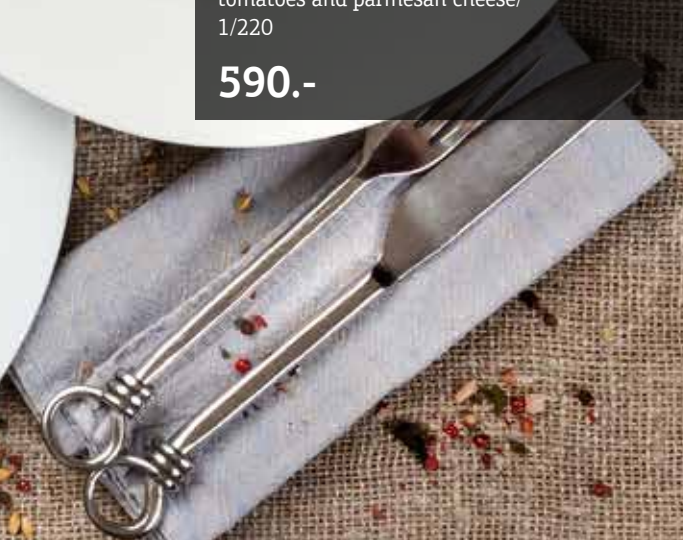
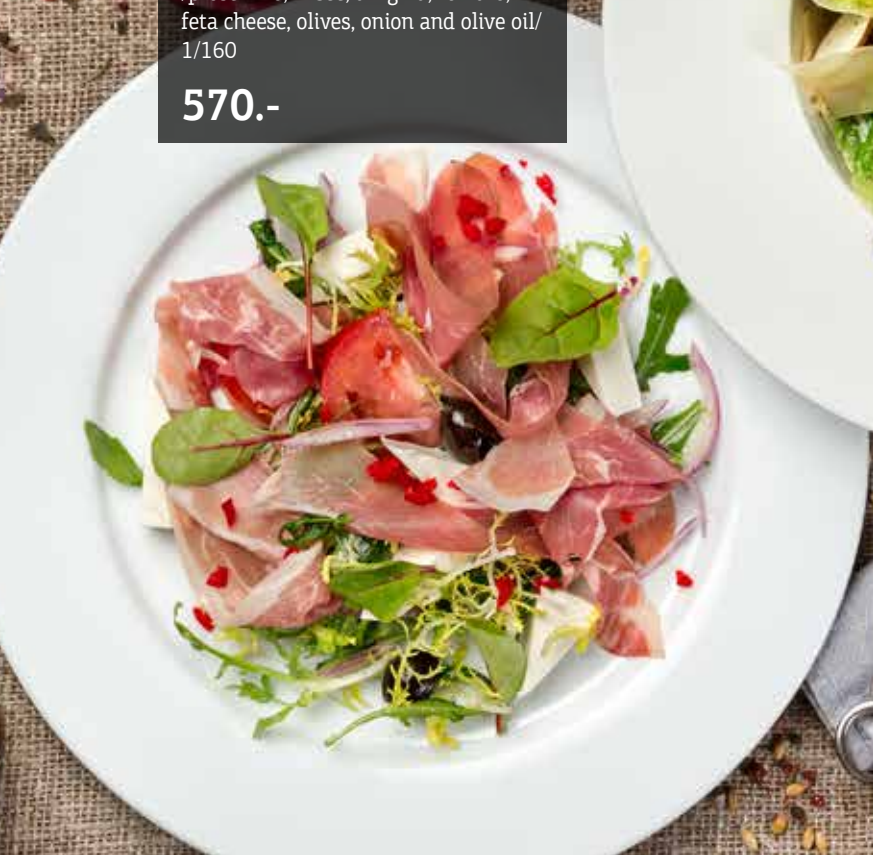
**570.-**



**CAESAR-SALAD WITH TIGER SHRIMPS**

/tiger shrimps, fresh romaine, croutons, cherry tomatoes and parmesan cheese/  
1/220

**590.-**



# COLD STARTERS

## ROLLED BEEF TONGUE

/beef tongue, cream horseradish, arugula,  
chard-young beet leaves/  
1/150/30

340.-



## FISH ASSORTMENT

/cold smoked mackerel , salted salmon , cold  
smoked butterfish, salted herring, cherry  
tomatoes, capers, green and black olives, frisee  
salad, caviar/  
1/240

720.-



## FRESH VEGETABLES ASSORTMENT

/tomatoes, cucumbers, paprika, radish,  
lettuce, vinaigrette sauce/  
1/200/30

320.-








**MEAT ASSORTMENT "MAXIMILIAN"**

/smoked pork side, roast beef, venison, green and black olives, feta cheese, frisee salad, arugula, balsamic cream, crostini/  
1/180/20


**690.-**



**CHUNKS OF HERRING**

/herring fillet with boiled potatoes, pickled onion and sour cream sauce with apple/  
1/200/20


**310.-**



**CHEESE PLATE**

/Dor Blu, mozzarella, gouda, smoked cheese braid, parmesan, smoked cheese, honey, grapes and nuts/  
1/180/10

**570.-**



**ROAST BEEF**

/under the brand marinade, served with pickled cherry tomatoes/  
1/130

**520.-**



**HOME MADE PICKLES**

/pickled cherry tomatoes, pepper, Georgian cabbage, pickled cucumbers, leek/  
1/260

**320.-**



# HOT APPETIZERS

## FISH AND CHIPS

/fillets of cod in beer tempura, with country style potato and tartar sauce/  
120/120/75/30

**380.-**

## MUSHROOM JULIENNE

/champignons, onions and cream/  
1/150

**310.-**

## BURGER "MAX"

/beef cutlet, lettuce, fresh tomatoes and pickled cucumbers. Served with French fries and ketchup/  
1/260/100/30

**410.-**



## QUESADILLA

/chicken fillet, tortilla, gouda cheese, spinach, onion, salsa sauce and sour cream/  
1/250/30/25/40

340.-

## SPICY BAKED MUSSELS

/baked paprika, fried onion, celery, Tabasco sauce and Parmesan/  
6 pcs

650.-

## CHICKEN WINGS WITH BBQ SAUCE

1/250/30

420.-

SINCE 2008

# SOUPS



## BORTSCH WITH BEEF

/served with sour cream/  
1/300

**390.-**



## KHARCHO WITH LAMB

/thick soup on mutton broth, tomatoes, rice,  
onion, tomato paste, lamb, barberry, jeera,  
garlic, coriander/  
1/300

**430.-**



## MUSHROOM SOUP

/mushrooms, potatoes, carrot, onion, cream/  
1/300

**330.-**



A bowl of vibrant red meat soup (solyanka) with chunks of meat and vegetables, garnished with fresh green herbs. A silver spoon rests on the white plate.

**MEAT SOLYANKA**

/with the aroma of juniper berries, served with sour cream/  
1/300

**390.-**

A bowl of light-colored chicken soup containing wide, flat, homemade-style noodles, a halved hard-boiled egg, and fresh green herbs. A silver spoon is placed on a grey napkin to the right.

**CHICKEN SOUP  
WITH HOMEMADE NOODLES**

1/300

**270.-**

A bowl of creamy white fish soup with chunks of salmon, diced red tomatoes, and fresh green herbs. A silver spoon is on a grey napkin to the left.

**BAVARIAN STYLE FISH SOUP  
WITH SALMON**

/salmon, cod, tomatoes, onion, potatoes,  
cream, dill/  
1/300

**390.-**

# FISH

## GRILLED SEA BASS

/served with boiled potatoes, bacon, onion, white wine sauce and capers/  
1/300/100/40

**810.-**

## SALMON STEAK

/with creamy spinach sauce and braised vegetables/  
1/150/150/30


**780.-**



## GRILLED TROUT

/served with a salad of crunchy lettuce, arugula, romaine, frisee, sun dried tomatoes and olive oil/  
1/200/60/20/40

**720.-**




## CHICKEN SCHNITZEL

/served with sweet and sour sauce/  
1/170/30

**390.-**




# POULTRY



## GRILLED CHICKEN

/served with a salad of fresh tomato and red onion, with salsa sauce - with the addition of spicy caucasian Adzhika/  
1/370/100/30

**580.-**



## DUCK LEG

/served with mashed potatoes under the mushroom sauce/  
1/150/100/50

**560.-**

# MEAT

## CHATEAUBRIAND

/beef, green beans, garlic, basil pesto, mustard sauce with estragon/  
1/170/100/40

620.-

## NEW YORK STEAK

/served with green pepper sauce and BBQ, cherry tomato, sea salt and crushed black pepper/  
1/300

1320.-



## RIBEYE STEAK

/served with pepper sauce and BBQ, cherry tomato, sea salt and crushed black pepper/  
1/300/30/30

1510.-


## PORK KNUCKLE

/beer sauce, German style sauerkraut and medium-spicy mustard/  
1/100/30/30

1350.-








### RACK OF LAMB

/served with Salsa sauce, cherry tomato, crushed black pepper and sea salt/  
recommended degree of roasting - "medium"  
1/300/70/20

**780.-**



### GRILLED PORK TENDERLOIN

/with fried vegetables and teriyaki sauce/  
1/160/100/30

**590.-**



### BAKED PORK NECK

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

**460.-**



### PORK NECK STEAK

/served with BBQ sauce and cherry tomato, crushed black pepper and sea salt/  
1/220/70/20

**530.-**



# HOT FROM THE FRYING PAN

## TURKEY ROAST

/turkey fillet, paprika, garlic, champignons, onion, curry, ginger, chili pepper, cream/  
1/200/100

490.-

## FARMING PAN

/pork fillet fried with champignons and onion, served with potato pancakes, sour cream and egg/  
1/300/30

510.-



## BEEF STROGANOFF

/beef fillet with country style potato and onion fries/  
1/250

610.-

## ALPINE PAN

/fried potato with onion, smoked food, egg and cumin/  
1/300/30

420.-

# GARNISHES

## PAN BOILED & FRIED POTATOES

/with fried onions, tomatoes and champignons/  
1/200

160.-

## COUNTRY STYLE POTATO

1/200

170.-

## COLE SLAW SALAD

/white cabbage, carrots, mayonnaise, sour cream, parsley, lemon juice/  
1/150

110.-

## GRILLED VEGETABLES

/paprika, tomato, zucchini, eggplant, olive oil and spicy herbs/  
1/180

350.-

## FRENCH FRIES

1/150

150.-

## MASHED POTATO

1/200

120.-

## POTATO PANCAKES

/served with sour cream/  
1/100/30

130.-

## GERMAN STYLE SAUERKRAUT

/stewed in white wine with apples, cumin and juniper berries/  
1/200

180.-

## SAUCES IN ASSORTMENT

/medium-spicy mustard, Dijon mustard, tartar, BBQ, sour cream, ketchup, demi-glace, chili, mayonnaise, salsa, 1000 islands, soy, sweet and sour, blue cheese/  
30 grams

60.-

# PIZZA

TAKE AWAY -20%



## PROSCIUTTO FUNGI

/with ham and mushrooms/  
1/390

480.-

SINCE  
2008

## CARBONARA

/with bacon, egg, parmesan cheese/  
1/350

470.-



## MARGARITA

1/300

370.-

SINCE  
2008

## TOPPINGS

gouda.....	60.-	ham.....	70.-	pork loin.....	70.-
mozzarella.....	60.-	peperoni.....	70.-	chicken fillet.....	70.-
Parmesan.....	60.-	olives.....	50.-	jalapeno.....	50.-
mushrooms.....	50.-	tomatoes.....	50.-	pizza sauce.....	50.-
bacon.....	70.-	paprika.....	50.-		

### MEXICANA

/with chicken fillet, bacon, jalapenos, paprika and onion/  
1/450

550.-



### PEPPERONI

1/340

450.-



### 4 CHEESE

/with Mozzarella, Gouda cheese, Parmesan, Dor Blu/  
1/300

510.-



### BAVARIAN

/with cheese sausages, Viennese sausages, mustard, capers and Parmesan/  
1/480

550.-



# OUR PASTRY

## MEGRELIAN STYLE KHACHAPURI

/yeast dough, suluguni cheese, imereti cheese/  
1/600

510.-

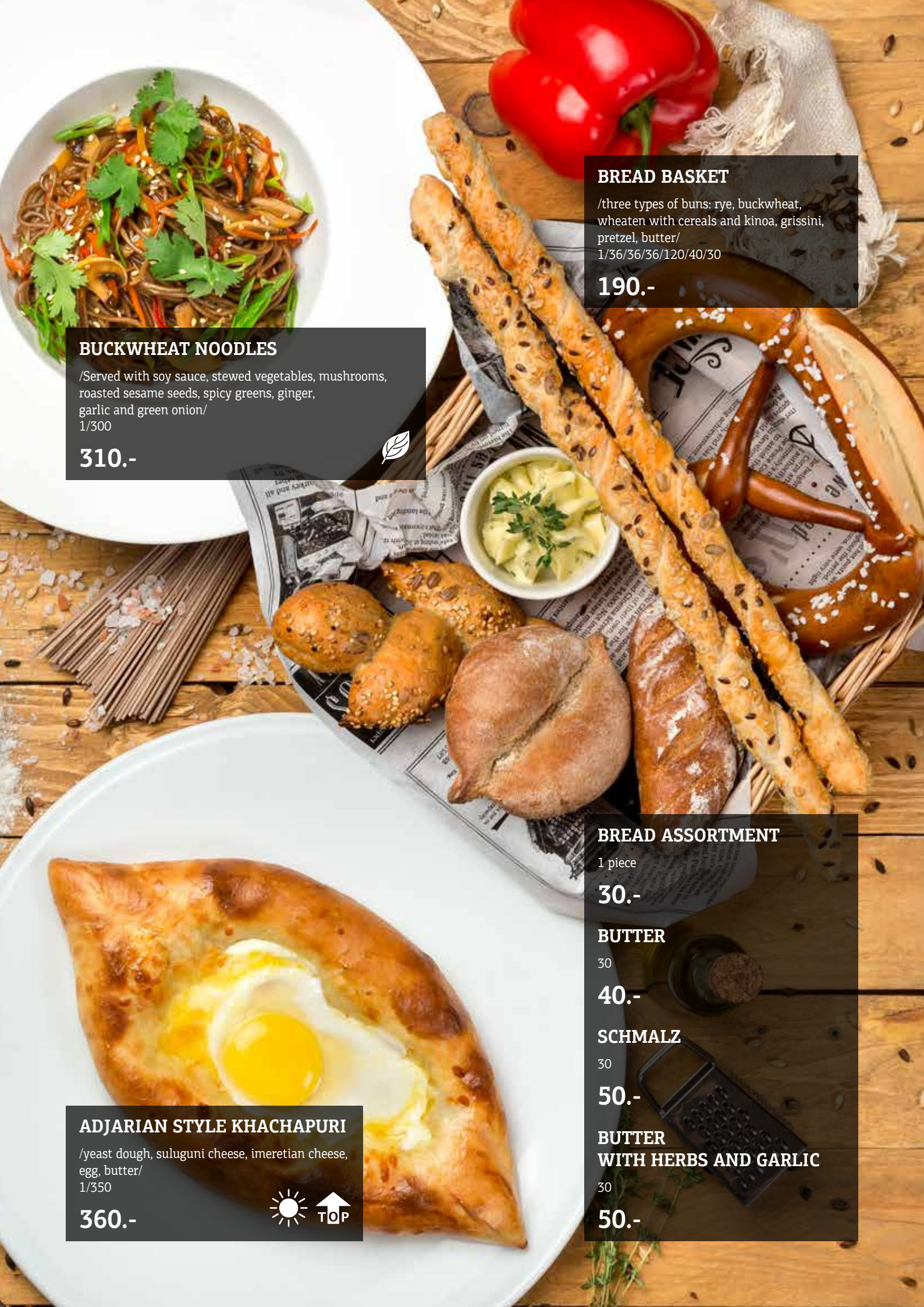


## SPAGHETTI CARBONARA

/with bacon, egg, onion,  
cream and parmesan/  
1/250

440.-





### BREAD BASKET

/three types of buns: rye, buckwheat, wheaten with cereals and kinoa, grissini, pretzel, butter/  
1/36/36/36/120/40/30

190.-

### BUCKWHEAT NOODLES

/Served with soy sauce, stewed vegetables, mushrooms, roasted sesame seeds, spicy greens, ginger, garlic and green onion/  
1/300

310.-



### BREAD ASSORTMENT

1 piece

30.-

### BUTTER

30

40.-

### SCHMALZ

30

50.-

### BUTTER WITH HERBS AND GARLIC

30

50.-

### ADJARIAN STYLE KHACHAPURI

/yeast dough, suluguni cheese, imeretian cheese, egg, butter/  
1/350

360.-



# DESSERTS

## GRAND CHOCO

/chocolate mousse, cream, honey,  
lemon juice, milk/  
1/130/10

230.-

## FRUIT PLATE

/season fruits/  
1/500

550.-

## MAPLE LORD

/raspberry, mango mousse, maple syrup,  
honey, cream, chocolate. Served with a  
scoop of cherry ice cream/  
1/140/40

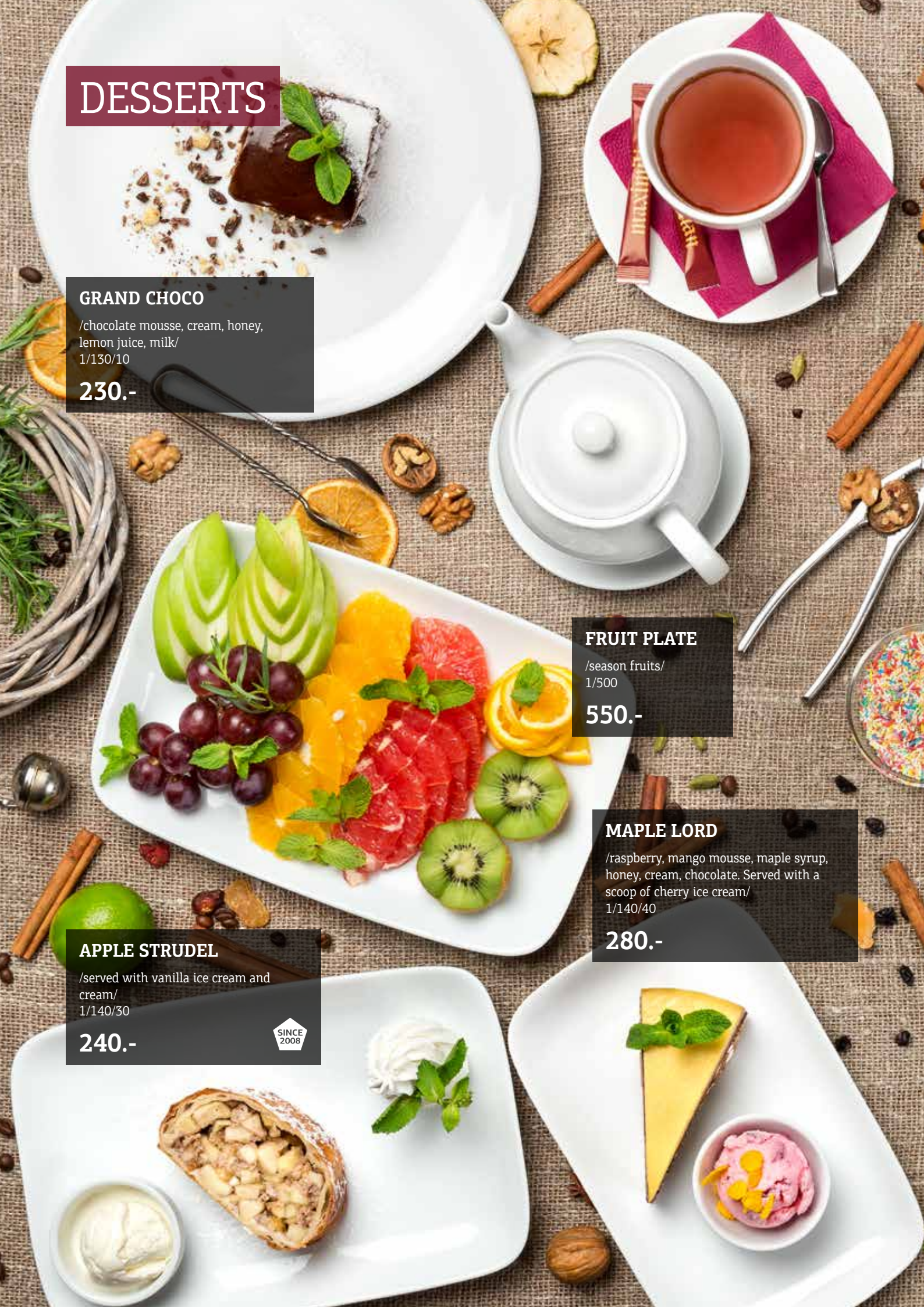
280.-

## APPLE STRUDEL

/served with vanilla ice cream and  
cream/  
1/140/30

240.-

SINCE  
2008





**ASSORTMENT ICE-CREAM  
(3 PC) WITH BERRY SAUCE**

/vanilla, strawberry, cherry, chocolate/  
1/150/30

**280.-**

**BREMEN  
CREAM CAKE**

/2 types of biscuit: chocolate  
and classic, creamy-sour cream  
and cherry sauce/  
1/140/60

**220.-**

SINCE  
2008

**CHEESECAKE**

/with strawberry sauce/  
1/115/30

**300.-**

**CUSTARD BUNS  
WITH WHIPPED CREAM**

1/90

**160.-**



**ORANGE SOUFLÉ**

/orange juice, orange peel, orange  
confiture, ginger, cookies, egg/  
1/150/15

**190.-**

