



Welcome to Max on One Grillroom. Nils-Levent Grün and his kitchen team present contemporary dishes from the open grill. Our Inspiration is based on classic recipes that we reinvent for you. Combine Grillroom Favourites from land and sea with sauces and side dishes of your choice. Classic Starters and sweet delights from our patisserie round off the experience. Our Max on One Menu from the Grill will take you on a journey of exceptional flavours and amaze you with an outstanding dining experience. Bon Appétit!

Nils-Levent Grün
Chef de Cuisine

René Stork
Maitre

MAX MENU FROM THE GRILL

GOOSE LIVER "MILCHSCHNITTE"

Granola | Grilled Brioche | Maple syrup

BORSCHT NEW STYLE

King crab meat | Smoked Beetroot | Imperial Caviar

FOAMED BEEF BOUILLON

Roasted Cheese Dumplings | Chives | Sauerkraut

FLAMED SALMON "FINKENWERDER STYLE"

Crab | Bacon | Celeriac

GRILLED FILLET & CHEEK OF GARIMORI PORK

"Kohlroulade" | Caraway | Pointed Cabbage

CHEESECAKE

Citrus Fruit | Meringue | Crumble

CHEESE SELECTION FROM THE TROLLEY

5 Cheese | Chutney | Bread

7 courses	99
6 courses	89
5 courses	79
4 courses	69
3 courses	59



STARTERS

MUSHROOM CREAM SOUP	9
Mushroom Chervil Olive Oil	
TOMATO SOUP	9
Frankfurt Herbs Double Cream Chervil	
ARABIC LENTIL SOUP	12
Pita Cumin Olive Oil	
IKARIMI SALMON	17
Avocado Tomato Frankfurt Herbs	
BUFFALO TARTARE	22
Cracker Parmesan Balsamic	
MAX ON ONE PRAWN COCKTAIL	23
Cocktail Sauce Wild Herbs Pimento	
CAESAR SALAT	14
Romana Parmesan Croûtons	
With Stripes of Beef Fillet	24
With Four Prawns	24

VEGETARIAN & PASTA

GNOCCHI	17
Olives Tomato Grilled Vegetables	
WOK VEGETABLES	17
Basmati Rice Hoisin Nuts	
MOUSSAKA	19
Eggplant Potato Chili	
RAVIOLI	21
Seafood Saffron Root Vegetables	
TAGLIATELLE	29
Seasonal Truffles Parmesan Parsley	

MAIN COURSES

WIENER SCHNITZEL	28
Veal Loin Potato-Cucumber Salad Lingonberries	
SHISH TAOUK	29
Pita Grilled Vegetables Chicken	
PRAWN HARRA	36
Couscous Pita Tomato	
SURF 'N' TURF	
Beef fillet Sauce Béarnaise Max Fries	
With Wild Prawns	49
With Carabinero	79
BUFFALO FILLET	59
Buffalo Raviolo Spinach Jus	
With Seasonal Truffle, per gram	7,5



Combine fine fish and meat specialties with your favourite side dishes, sauces and dips. Choose one sauce or one side dish with every main course. Additional sauces and side dishes will be charged with € 5 each.

GRILLROOM FAVOURITES

LADY'S CUT BEEF FILLET	160g	29
MEN'S CUT BEEF FILLET	220g	38
BEEF SHORT RIBS	300g	45
WELSH RACK OF LAMB	350g	46
US PRIME STRIPLOIN	400g	55
US BEEF FILLET	180g	59
VEAL TOMAHAWK	500g	59
US WAGYU RIB EYE	400g	79

GRILLED BEEF FILLET	800g	p.p.	40
Max Fries Grilled Vegetables Café de Paris Butter From 4 Persons			

FISH FAVOURITES

DOUGLAS SALMON	200g	29
SEA BASS FILLET	180g	34
TUNA STEAK	250g	34
MAX FISH VARIATION		59

SIDE DISHES | SAUCES | DIPS

Truffled Mashed Potatoes | Caesar Salat | Frankfurt Vegetables |
Grilled Vegetables | Sautéed Spinach | Roasted Mushrooms |
Risotto

Max Fries | Black Truffle Fries | Falafel Fries | "Rösti" Fries

Sauce Bénaise | Lemon Caper Sauce | Pepper Sauce | Café de
Paris Butter | Max Grill Sauce | Chimichurri

DESSERT

CREME BRULÉE	10
Berries Sorbet Pistachio	
CHOCOLATE CAKE	10
Vanilla Ice Cream Cherries Crumble	
JUMEIRAH CHEESECAKE	10
Blueberries White Chocolate Crunchy	
SELECTION OF SORBETS	10
Meringue Fruits Nuts	
FIVE KINDS OF FRENCH CHEESE	16
Chutney Grapes Bread	