



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. Bon Appétit!

Nils-Levent Grün
Chef de Cuisine

René Stork
Maitre

AUTUMN DRINKS

WERNER SPRITZ		12
Werner Wermut Rosé Soda Water Riesling Sparkling Wine Raspberry Blueberry		
		15
WERNER LONGDRINK		
Werner Wermut Rosé or White Gin Tonic Lemon		
		16
RAMAPERÀ		
Ramazzotti Pear Juice Soda Water Ginger Sugar		
		24
RUINART ROSÉ	0,1l	

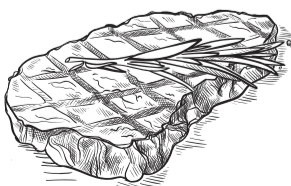
BLACK DIAMOND

AKI - IMPERIAL CAVIAR	10g	29
Lemon Crème Fraîche Blini or Kettle Crisps	30g	79



"THE WAGYU MASTER"

DAVID BLACKMORE - ROASTBEEF	120g	44
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STARTERS

TOMATO SOUP	9
Frankfurt Herbs Double Cream Chervil	
ARABIC LENTIL SOUP	12
Pita Cumin Olive Oil	
LUKEWARM QUINOA SALAD	13
Avocado Spinach Tzatziki	
GREEK SALAD	15
Feta Cheese Cucumber Pepper	
IKARIMI SALMON	17
Avocado Tomato Frankfurt Herbs	
VITELLO TONNATO	19
Frankfurt Herbs Tuna Capers	
BEEF FILLET CARPACCIO	24
Balsamic Parmesan Truffle	
CAESAR SALAD	14
Romana Parmesan Herb Croûtons	
With Poulard Breast	19
With Prawns	24

VEGETARIAN & PASTA

WOK VEGETABLES	17
Basmati Rice Hoisin Nuts	
LOBSTER RAVIOLI	21
Chives Tom Kha Gai Root Vegetables	
TAGLIATELLE	29
Seasonal Truffle Parmesan Parsley	

MAIN COURSES

WIENER SCHNITZEL	28
Ternera Veal Topside Potato Cucumber Salad Lingonberries	
SHISH TAOUK	29
Pita Grilled Vegetables Corn-fed Chicken	
SURF 'N' TURF	
Beef fillet Sauce Béarnaise Max Fries	
With Wild Prawns	49
With Lobster	75
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
HALF BLACK-FEATHERED CHICKEN "JAMAICA STYLE"	900g	39
WELSH RACK OF LAMB	350g	46
US PRIME STRIPLOIN	400g	55
US BAVETTE	300g	59
US BEEF FILLET	180g	65
US WAGYU RIB EYE	400g	79
GRILLED BEEF FILLET	800g p.p.	40
Steak 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
PRAWNS	200g	42

SIDE DISHES | SAUCES | DIPS

Truffled Mashed Potatoes | Caesar Salad | Frankfurt Vegetables | Grilled Vegetables | Sautéed Spinach | Roasted Mushroom | Risotto | Garlic Brioche | Steak Fries | Fries Selection

Sauce Béarnaise | 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 Crunch	
SELECTION OF SORBETS	10
Meringue Fruits Nuts	
FIVE KINDS OF FRENCH CHEESE	16
Chutney Grapes Bread	