



MAXIME
RESTAURANTE · BAR



At Maxime's kitchen we bring cabaret life to your table night and day.

We salute the old chorus girls while respecting classic Portuguese cuisine and strip away prejudices through new approaches like an artist embodies her character.

We cloak ourselves in the sweetness of first love, but recognise in one gulp the acidity of raw passion. Awakened from lazy slumber by the restless night, we are driven by a tender and feverish swaying of hips felt with every mouthful.

If life really is just a cabaret, then pop in and join us.

What are you waiting for? Take a chance!

Our dishes may contain nuts, seeds or traces of foods that could cause allergies or food intolerance. If you require information about the detailed composition of the dishes, please ask our employees before making your order.

No dish, food product or drink, including the couvert, can be charged if it was not requested by the customer or is cancelled by the customer.

This establishment has a complaints book.

VAT INCLUDED.



bite me

Wake up late, remember the day before,
set the stage and recover for one more day.

// COUVERT € 3,50

SOUP

// PUMPKIN PASSION € 5

Creamy pumpkin soup with thyme
olive oil, vegetable tempura
and pumpkin seeds oil

BITES

// LOUDLY CRUNCHY 🍗 € 7,50

Crispy chicken with sriracha mayonnaise
(5 un.)

// TACO SUPERSTAR € 11

Squid taco with potato and lemon
mayonnaise, cherry tomato, chives
and fennel (2 un.)

// ARE YOU PEEKING AT ME, CHICKEN? € 6

Chicken gyoza, ginger and leeks with
green citrus ponzu sauce (4 un.)

// FREAKIN' GUAC € 9

Guacamole crostini, diced tomato,
fresh cheese and roasted hazelnuts (3 un.)

// MARTINI BIJOUX € 12

Prawns with Martini, hot chilli
pepper, garlic, lime and coriander

main menu





SANDWICHES AND TOASTIES

- // ASIAN BLING BLING** € 11
Belly of pork in a steamed bun, red cabbage kimchi, fried onion, watercress, soybean sprouts and coriander
- // EXTRAVAGANZA ON A TOAST** € 9,50
Mushrooms, slow cooked egg, spinach, tomato confit and soft cheese toastie
- // MAXIME'S BON VIVANT** € 14,50
Veal loin steak on sliced regional bread with cured sheep cheese, caramelized onion, rocket, mustard sauce and fry&dip potato
- // LA FOLIE ON A BUN** € 14,50
Veal burger in a bun with braised bacon in balsamic, Cheddar, romaine lettuce, jalapeño in tempura and fry&dip potato
- // I LOVE CAESAR** € 8
Caesar salad with boiled egg, crunchy bacon, croutons, parmesan shavings and Caesar sauce
- // CAESAR LOVES ME** € 10
Chicken Caesar salad with boiled egg, crunchy bacon, croutons, parmesan shavings and Caesar sauce
- // THE CAESAR AFFAIR** € 12
Prawn Caesar salad with boiled egg, crunchy bacon, croutons, parmesan shavings and Caesar sauce
- // BABA GHANOUSH EXPLOSION** € 10
Quinoa, grilled vegetables, baba ghanoush and dukkha salad
- // SASSY SALAD** € 9
Baby spinach with avocado, citrus, Gorgonzola and dried fruit salad





DESSERTS

- // **ALL YOU NEED IS CHOCOLATE** € 7
Chocolate demi-cuit, chilli pepper meringue, artisanal basil and Jamaica pepper ice cream
- // **BOMBE LISBONNE** € 7
Italian meringue, sour cherry mousse, passion fruit, cocoa sponge and strawberry
- // **CANCAN'NUT** € 6
Creamy coconut, fruit tartare with rooibos ice tea
- // **THE ICE CREAM SHOW** € 6
Artisanal vanilla and banana ice cream, chocolate poky, melted chocolate and pop rocks candy
- // **KEEP IT SIMPLE** € 2,50
Scoop of artisanal ice cream

