

# PASSPORT



**masons**<sup>®</sup>  
taste the world.

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# OUR RULES

- Within **2 hours** you can order in every order round one dish per person from our menu via a tablet.
- After **6 minutes** you can send the next order round until you are full. Please understand that some dishes may take a little longer than others.
- You are welcome to taste around the world. Since the earth is an important part of our concept, **too many order** - with the consequence of not consuming them are not welcome and are charged at 2 euros per dish.
- When we have a high demand in reservations - usually at the weekend - **our tables are occupied twice**. You can therefore reserve a table between 5 p.m. and 6 p.m. on these days and may stay with us for two hours, up to 8 p.m. For the second occupancy, a table can be ordered from 8:15 p.m.
- **Dogs** are welcome at masons. However, we ask you to inform us onwards so we can reserve a suitable table for you.

# PRICES

All prices are in euro and include taxes.

- We are open **daily from 5:00 p.m. to 11:00 p.m.**
- **You can find all prices on our website and on our ordering tablet.**



# DEAR GUESTS

- We provide you with a **free WiFi** during your visit at masons 
- All dishes on our menu are small versions of **tapas**. Thanks to these small portions, you can try a variety of dishes.
- Our dishes are ordered per continent. From top to bottom you will find **starters, main courses, and desserts**. Put together your own menu according to your own wishes. Be creative and taste around the world!
- To be able to make this unusual trip around the world possible for you, our entire team must work constantly and work hand in hand. For this reason, it is not always feasible to make **changes** within the dishes. If you have any questions, please contact our service staff. They will be more than happy to help you.
- Dishes where you can see symbols next to the name are either vegetarian  or vegan. 
- Our kitchen is divided into different work areas. Therefore the dishes per table **cannot always be served at the same time**.

## WE COOK FRESH AND WITH GREAT ATTENTION TO DETAIL

- Our **own manufacture** cooks our elaborate dishes for you every day.
- We don't have instant products or offer convenience food. This production is expensive, but we can offer you a very **good and unique quality** that is important to us.
- If necessary, please ask our service staff for our detailed **allergen card**.

Notice:

All our chicken is halal.  
We use mixed minced meat (pork/beef).



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# SPECIALS

PLEASE NOTE THAT EACH SPECIAL IS CHARGED IN ADDITION TO THE ALL YOU CAN EAT PRICE.

## Salmon tartare on brioche bread

**JAPAN** - SALMON TARTARE IN JAPANESE MARINADE, CRISPY BRIOCHE BREAD AND WASABI  
(SMOKED SALMON, WASABI, CREAM, BRIOCHE BREAD, SESAME OIL, SOY SAUCE)

The warm season calls for a refreshment! Our salmon tartare is marinated in an asian dressing. Below, we serve crispy brioche bread with a delicious wasabi cream on top. 4

1,30 Euro



## Picanha - OPTIONAL VEGAN

**BRAZIL** - MARINATED BEEF WITH POTATO NEST AND CHIMICHURRI  
(BEEF, POTATO, CASHEW NUTS, PARSLEY, OLIVE OIL, WHITE WINE VINEGAR)

Picanha is a cut of beef - the term is Portuguese. Many dishes are made from this cut, but above all the most common one is the so-called „churrasco“. Every South American country has a different way of preparing „churrasco“, which means grilled meat. We serve the tender meat with a potato nest and our homemade chimichurri, which is a South American sauce made from lots of herbs and olive oil.

1,50 Euro



## Mandu

**KOREA** - KOREAN DUMPLINGS  
(WANTAN DOUGH, MINCED MEAT, ONIONS, SOY SAUCE)

Our classic is back! Mandus are Korean dumplings with a minced meat filling, similar to the dumplings we are familiar with. They are prepared in different ways, so they can look different. We make our small mandus ourselves, which is very time-consuming, but the quality and taste cannot be beaten. 4

1,40 Euro



## Salted Caramel ice cream

**FRANCE** - CARAMEL ICECREAM WITH „FLEUR DE SEL “AND PIECES OF CARAMEL  
(CARAMEL ICE CREAM, FLEUR DE SEL, CARAMEL, STROOPWAFEL)

Both caramel and salted caramel apparently was founded in France. It is the result of melted sugar and a reaction product (e.g. cream). The caramel ice-cream is enhanced with pieces of caramel and fleur de sel. The taste is like coffee. We serve it with Stroopwafel – a Dutch waffle filled with caramel. 4

0,90 Euro



SPECIALS





## Caesar Salad

- OPTIONAL VEGETARIAN WITHOUT CHICKEN OR VEGAN



### USA - AMERICAN SALAD

DRESSING WITH CHICKEN AND CROUTONS  
(SALAD, HOMEMADE CEASER DRESSING WITH PARMESAN, CROUTONS, CHICKEN)

The well-known Caesar dressing we owe Caesar (or Cesare) Cardini, an Anglo-American Hotel and restaurant owner in California and Mexico. Our dressing is mainly made of lemon juice, egg yolk, parmesan, garlic, and herbs. The salad is upgraded with crunchy Croutons and juicy chicken. 3



## Cachapas

- OPTIONAL VEGETARIAN OR VEGAN



### VENEZUELA - VENEZUELAN CORN DODGER

(CORN, CORNSTARCH, MOZZARELLA, HAM)

Cachapa is a typical national dish from Venezuela with an Indian origin. In Venezuela, the dodger is normally roasted on so called "Budares" (flat iron pan). You serve it with several sides and toppings, and you eat it any time of day. In the rural areas there are even restaurants, which are solely -or mainly- specialised for cachapas. This traditional dish is served with ham and seared mozzarella. 1



## Quesa Taco

- OPTIONAL VEGETARIAN OR VEGAN



### MEXICO - MIXTURE OF TACO AND QUESADILLA FROM TIJUANA

(WHEAT, CHICKEN, CHEESE, TOMATOES, CHILLI)

Quesa Taco or Quesabirria are also called red tacos. And not without a reason, because this Mexican dish is a mixture of a taco and a quesadilla. First the tortilla is soaked in a broth to give it a reddish colour. Once the tortilla is fried, meat and cheese is stuffed into the fried tortilla and then served on a plate.



## Choripan

- OPTIONAL AUCH VEGAN ALS PEBRE SALAT



### ARGENTINA - ARGENTINIAN SANDWICH WITH CHORIZO SAUSAGE

(CHORIZO SAUSAGE, BRIOCHE BREAD, MOZZARELLA, PULLED PORK, ONIONS, PARSLEY, SOUR CREAM SAUCE)

Choripan is a type of sandwich that is well-known and popular in Chile, Peru, Brazil and Venezuela, but especially in Argentina. Choripanes are often prepared as a starter or sold on street stalls as street food. Our choripan consists of home-baked brioche bread, melted mozzarella, pork cooked for hours and a sour cream sauce. We also traditionally serve the choripan with a South American salsa made from onions, tomatoes, olive oil and herbs.







# Brownie Fudge



**USA** - SOFT BROWNIE WITH A CHOCOLATE MOUSSE  
(BUTTER, BELGIAN CHOCOLATE, COCOA, CREAM, EGGS, MILK)

A brownie is a traditional North American pastry. It is said to have arisen due to a „baking accident“ in which the baking powder was accidentally forgotten. Our brownie fudge is the perfect dessert for all chocolate lovers. The brownie fudge consists of a crispy chocolate layer and a soft, wet brownie batter. On top of it, we distribute a fluffy chocolate mousse.



# Apple crumble cake



**USA** - WARM APPLE CRUMBLE WITH VANILLA SAUCE  
(FLOUR, EGG, BUTTER, SUGAR, MILK, APPLE, CINNAMON, VANILLA, HONEY, OATMEAL)

In some parts of the USA, as well as in England, the American apple crumble is almost a staple food. The mix of cooked apples, brown sugar, vanilla sauce, oatmeal and cinnamon simply reminds you of a cosy autumn or winter day. The special thing about our cake is that it is reheated in the oven so that the cake is nice and fluffy. We serve it with a homemade vanilla sauce.







## Raclette

- **OPTIONAL VEGETARIAN WITH POTATOES AND CHEESE OR VEGAN**

**SWITZERLAND** - SWISS FRIED CHEESE  
(POTATOES, CHORIZO, BLACK FOREST HAM, RACLETTE CHEESE)

The hearty raclette cheese and its preparation originally came from the canton of Valais in Switzerland. Apparently, this dish is already over 400 years old. The name Raclette comes from the French word „racler“, which means „scraping“. Raclette was originally served with potatoes, silver onions and gherkins. Nowadays there are many variations. 3,4



## Ragù alla bolognese

- **OPTIONAL VEGETARIAN OR VEGAN**

**ITALY** - ORIGINAL BOLOGNESE WITH TAGLIATELLE  
(PORK, ONION, VEGETABLES, GARLIC, TOMATOES, MILK, PARMESAN, BURGUNDY WINE, CELERY)

The very first Bolognese recipe has its origin in the northern Italian city of Bologna and is served with tagliatelle instead of spaghetti which is common in Germany. Also instead of minced meat the original recipe had ragout meat. We are serving the original recipe and cook the “ragù” for several hours so the meat disintegrates in the sauce.



## Barbajuans de Monaco

- **OPTIONAL VEGETARIAN**

**MONACO** - CRISPY BAKED RICOTTA SPINACH RAVIOLI WITH TOMATO SAUCE  
(RICOTTA SPINACH RAVIOLI, TOMATOES, WHEAT, ITALIAN HARD CHEESE, BLACK FOREST HAM, CREAM, EGG)

The tiny city-state of Monaco is located on the French Mediterranean coast. As a culinary specialty, the Monegasques sell their barbajuans. They are a kind of ravioli baked in oil. They are eaten there as a snack or hors-d'oeuvre. We serve the crispy barbajuans with a peppery tomato sauce and crispy Black Forest ham.





## Cola whiskey currywurst

- **OPTIONAL WITH VEGAN SAUSAGE**

**GERMANY** - SAUSAGES WITH A COLA WHISKEY CURRY SAUCE  
(SAUSAGES, HOMEMADE CURRY SAUCE, BUNS)

Everyone knows them - the good old German currywurst. However, the origin is not entirely clear. However, it is highly likely that Herta Heuwer in 1949 was the first person making a fried scalded sausage in Berlin with a tomato-curry sauce and Worcestershire sauce. The well-visited snack bar has grown into a shop over the years. Today you can find a memorial plaque in her honour at Kantstrasse 101 in Charlottenburg. 4,7



## München Burger

- **OPTIONAL VEGAN WITH VEGAN SAUSAGE**

**GERMANY** - BAVARIAN BURGER  
(WHITE SAUSAGE, SWEET MUSTARD, SAUERKRAUT, ROASTED PEANUTS, BURGER BUN)

The Münchenburger is a burger created by us. The ingredients are typical of its origin: Bavaria. The sweet mustard gives the dish a pleasant freshness - an ideal starter or main course. The burger bun is colored with beetroot. 5



## Semmelknödel

- **OPTIONAL VEGETARIAN**

**AUSTRIA** - FLUFFY DUMPLINGS WITH MUSHROOM CREAM SAUCE AND BACON  
(MILK, PARSLEY, BREAD ROLL, BUTTER, EGG, MUSHROOMS, RED WINE, BACON)

The bread dumpling comes from Bohemian, southern German and Austrian cuisine. It consists of warm milk, which is mixed with bread rolls, egg, spices and herbs and then formed into a ball. We serve it with a homemade red wine cream sauce with fresh mushrooms and fried bacon.



## Lotus Cheesecake

**BELGIUM** - CRISPY COOKIE BASE WITH CHEESECAKE AND CARAMEL SAUCE  
(LOTUS COOKIES, EGG, BUTTER, CINNAMON, MILK, CREAM CHEESE)

Attention Lotus Biscoff fans. Everyone knows these delicious caramel cookies from Belgium with their cup of coffee. We love them too and have come up with a great dessert in honor of the cookies. Our cheesecake consists of a crispy cookie base and a delicious cheesecake layer. The cheesecake is rounded off with a liquid cream made from Lotus cookies - so delicious!



## Kaiserschmarrn

**AUSTRIA** - AUSTRIAN PANCAKES  
(KAISERSCHMARRN, CRANBERRIES, POWDERED SUGAR)

Probably one of the most famous desserts in Austrian cuisine. The fluffy dough made from flour, milk, eggs, sugar and salt is a real dessert favorite. A hint of cinnamon and a cranberry topping are the perfect complement to the delicately caramelized Kaiserschmarrn.





Africa /  
Orient

## Grilled Halloumi cheese

- **OPTIONAL VEGAN WITHOUT HALLOUMI**



**LIBYA** - GRILLED CHEESE WITH ROCKET AND BALSAMIC DRESSING  
(HALLOUMI CHEESE, BALSAMIC VINEGAR, OLIVE OIL, ARUGULA SALAD)

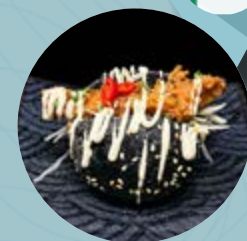


## Buttermilk chicken

- **OPTIONAL VEGETARIAN OR VEGAN**



**NIGERIA** - BLACK BURGER BUN WITH CRISPY CHICKEN MARINATED IN BUTTERMILK  
(CHICKEN, BUTTERMILK, BLACK BURGER BUN, PICKLED CABBAGE, MAYONNAISE, ROASTED GARLIC)



This mouth watering Nigerian street food is perfect for any burger fan. This, in buttermilk marinated, crispy meat combines perfectly with its spicy breading. Under the chicken we serve sweet and sour pickled white cabbage, which gives the burger a special freshness. You should definitely give it a try!

## Tibs

**ETHIOPIA** - BRAISED DISH WITH BERBERE SPICE  
(BEEF, BERBERE, CUMIN, MUSTARD, RED WINE VINEGAR, POTATO, EGG, CREAMED HORSERADISH)



Tibs is a stew dish of Ethiopian cuisine, which consists of a lot of meat, stewed vegetables and berbere. Berbere is a spice mixture that is characteristic of Ethiopian, as well as Eritrean cuisine. In Ethiopia, people are especially known for their love of meat. Traditionally, Tibs is eaten with the hands. We serve this special dish with a homemade potato waffle and some creamy and sour horseradish.





## Australian BBQ - OPTIONAL VEGETARIAN OR VEGAN



**AUSTRALIA - WITH HOMEMADE PULLED PORK**  
(SWEET POTATO FRIES, COLESLAW SALAD, PULLED PORK, BBQ SAUCE, MUSTARD, HONEY, APPLE, CELERY)

Potatoes with toppings is the latest craze in the USA and Australia. Our Australian Topping with Coleslaw and Pulled Pork goes perfectly with our crispy sweet potato fries. The Pulled Pork is baked in the oven for hours until it finally falls apart into tender pieces. 4



## Bacon Roll

**AUSTRALIA - THE SUSHI FOR MEAT LOVERS**  
(MIXED MINCED MEAT, GOUDA, BACON, BBQ SAUCE, POTATO CRISPS)

The Bacon Roll is perfect for anyone who cannot get enough of meat. Our theme is: Sushi but different. The minced meat gets a juicy consistency through the core of gouda and the with BBQ sauce pinned bacon. The crunchy potato crisps fit perfectly to this bacon roll. Just try it and let it surprise you. 1



## Pavlova



**NEW ZEALAND - A DREAM OF BAISER**  
(BAISER, MASCARPONE CREME, FRUIT SAUCE, FRUITS, RED BERRIES)

Pavlova is both a New Zealand and an Australian national dish. We serve a slightly modified version of the Pavlova with home-made fruit mascarpone, a sauce of raspberries and small pieces of baisier, as well as some fruits as toppings. You should try this great dessert!





## Asia



### Butter Chicken - OPTIONAL VEGAN TIKKA MASALA



**INDIA** - TENDER CHICKEN IN TRADITIONAL INDIAN SAUCE  
(CHICKEN, CASHEW, HONEY, GINGER, CLOVE, BAY LEAVES, RICE, CINNAMON, BUTTER)

Butter chicken, also called murgh makhani, is one of the most famous dishes in Indian cuisine. Traditionally, it is a kind of curry that consists of chicken meat and a tomato-butter sauce with many Indian spices. This dish should not be missing in any Indian restaurant.



### Kaeng Khiao Wan (GREEN THAI CURRY)



**THAILAND** - GREEN CURRY WITH CRISPY CHICKEN AND KAFFIRLIME  
(GREEN CURRY PASTE, COCONUT MILK, CHICKEN, EDAMAME, GARLIC, FISH SAUCE, PURPLE POTATO)

Thailand is known for its variety of curries. We serve long grain rice with our curry. The curry is cooked with kaffir lime leaves and thus gets a very pleasant fresh note. As topping we serve edamame, crispy chicken and baked purple potato. Attention, the curry is spicy.



### Satay Chicken - OPTIONAL VEGAN



**SINGAPORE** - CHICKEN SKEWER WITH PEANUT SAUCE AND ASIAN CUCUMBER SALAD  
(CHICKEN, CUCUMBER, COCONUT MILK, LEMONGRASS, GARLIC, PEANUT, VINEGAR)

We love Singapore! This small island and city state in Southeast Asia is famous for its diverse street food. You can find so-called „chow halls“ everywhere. These are large halls, mostly in shopping malls, where there is a huge range of street food stalls. Satay, or saté, is a grilled dish that originated in Indonesia, but nowadays is indispensable throughout Southeast Asia. The chicken skewer is marinated spicy. We serve it with our homemade peanut sauce and an Asian cucumber salad. You should definitely try this dish.



### Baked Sticky Rice Ball



**THAILAND** - SWEET THAI COCONUT RICE IN A CRISPY COATING  
(RICE, COCONUT MILK, SUGAR, MANGO)

The traditional dessert from Thailand. Sticky rice with mango can be bought on every corner in Thailand and tastes fantastic. The homemade sweet sticky rice is formed into a crunchy ball, then baked and served with a slightly salty coconut milk sauce and mango pieces - a great combination.





## Maldivian Kiru Folhi



**MALDIVES** - COCONUT MASCARPONE CREAM WITH BAKED PANCAKE AND BLUEBERRIES  
(ROASTED COCONUT, MASCARPONE, WHEAT, COCONUT MILK, MILK, EGG, BLUEBERRIES)

Folhi is a Maldivian stuffed pancake that tastes slightly salty. On the Maldives, it will be eaten either as a savory main course or as a sweet dessert. We modified the dish and we now serve a coconut mascarpone cream with sous-vide cooked blueberries. Our pancake is crispy baked and placed on top of this delicious cream.

### THIRSTY? YOU CAN FIND DRINKS ON OUR SEPARATE DRINKS MENU.

Additives: 1 = with preservative, 2 = with flavour enhancer, 3 = with antioxidant, 4 = with colouring, 5 = with phosphate, 6 = with sweetener, 7 = containing caffeine, 8 = containing quinine, 9 = blackened, 10 = contains source of phenylalanine, 11= sulphurized

### YOU CAN FIND OUR CHILDREN'S DISHES IN THE ORDER TABLET.

ASIA

ASIA

## NEW

OUR NEW **ONLINE SHOP** IS NOW AVAILABLE FOR YOU WITH MANY GIFT IDEAS AT:

[WWW.MASONS-RESTAURANT.DE/SHOP](http://WWW.MASONS-RESTAURANT.DE/SHOP)



### masons voucher

#### THE PERFECT GIFT

- Order your masons voucher conveniently from home via bank transfer or PayPal.
- Receive your voucher as a printable email within a few seconds or by post within a few days.
- The voucher can be redeemed in all locations.



### Glass drinking straw

**3 BILLION PLASTIC STRAWS ARE BINNED ON A DAILY BASE WORLDWIDE.**  
MAKE THE DIFFERENCE NOW AND TRY OUR GLASS ALTERNATIVES.

- The 20 cm long glass straw fits in any drinking glass and is dishwasher proofed.
- Our masons glass straws are made of extremely stable special glass, without pollutants, is BPA-free, recyclable and 100% made in Germany.
- They are also reusable, tasteless and provide a great feeling in the mouth.



### masons wines

#### SELECTED WINES WITH MODERN LABELS

- Our current wine selection consists of a total of 5 different masons wines.
- Two of them are white wines (Pinot Gris, Riesling), two of them are rose wines and one is red wine (Primitivo).
- You can also have the wines packed in high-quality bottle packaging.

YOU CAN ALSO PURCHASE THESE AND OTHER PRODUCTS **IN YOUR MASONS RESTAURANT** ON SITE.





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