

# PASSPORT



masons®  
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 minced pork.

# SPECIALS

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

## Salmon tartare on brioche bread

1,30 Euro



**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. 1,19

## Gỏi cuốn (SUMMER ROLL) - WITH BEEF AND/OR PRAWNS / OPTIONAL VEGAN

1,50 Euro



**VIETNAM** - VIETNAMESIAN SUMMER ROLL WITH BEEF AND PRAWNS (RICE PAPER, RICE NOODLES, SPRING ONIONS, PAPRIKA, SWEET CHILI SOSSE, PEANUTS, BEEF, PRAWN)

Vietnamese summer rolls are perfect as a light starter. Wrapped in wet rice paper, they are both super fresh and ideal for the calorie-conscious. They are served cold - perfect for warm days and simple, healthy meals. 1

## Beef carpaccio with truffle mayonnaise

1,50 Euro



**ITALY** - WAFER-THIN SLICES OF RAW BEEF (BEEF, TRUFFLE, MAYONNAISE, OLIVE OIL, ROCKET, PARMESAN CHEESE, CAPERS, WORCESTER SAUCE)

Beef carpaccio is a delicious starter made from wafer-thin slices of raw beef. We serve it with fresh rocket, shaved Parmesan and a touch of high-quality truffle mayonnaise. The combination of tender meat, spicy rocket and nutty Parmesan, refined with the intense aroma of truffles, makes this dish a sophisticated yet light delight. 1,2,3,5

## Skillet cookie with ice cream - VANILLA OR SALTED CARAMEL

1,50 Euro



**USA** - SOFT WARM COOKIE WITH ICE CREAM AND CARAMEL SAUCE (FLOUR, BUTTER, CHOCOLATE, CARAMEL, ICE CREAM)

The Skilled Cookie with salted caramel ice cream is a tempting combination of warm, soft cookie and creamy ice cream. The freshly baked cookie comes straight from the pan. It is crispy on the outside and still nice and moist and soft on the inside. It comes with a scoop of salted caramel ice cream, whose sweet and salty note harmonizes perfectly with the warm cookie. The interplay of hot and cold makes this dessert dream irresistible.

SPECIALS



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America

## Barbacoa Taco - OPTIONAL VEGETARIAN OR VEGAN



**MEXIKO** - SMALL WHEAT TACO WITH HOMEMADE PULLED BEEF  
(TACO, GUACAMOLE, PICKLED RED ONIONS, PULLED BEEF, HERB SAUCE, RADISHES, CHEESE)

A barbacoa taco is a delicious Mexican dish consisting of tender braised beef in a soft tortilla. The meat is slow-cooked, making it juicy and full of smoky flavors. We typically garnish the taco with pickled onions, guacamole, a squeeze of lime juice and a spicy sauce. 1,3,5

## Peruvian anticuchos - OPTIONAL VEGETARIAN



**PERU** - CHICKEN WITH FRUITY-HOT CHILI SAUCE  
(CHICKEN, CHILI, GARLIC, MAYONNAISE, ONIONS, CORIANDER, LIME, RICE WINE VINEGAR)

Anticuchos are a real delicacy in Peru. They are offered everywhere on the street as meat skewers. We serve the chicken with a green chili sauce. Traditionally, anticuchos are made from beef hearts marinated with aji panca (a special mixture of spices). 1,9

## 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. 1,2,3,9

## 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.



## Moist chocolate cake

**USA** - AIRY, MOIST CHOCOLATE CAKE WITH DARK CHOCOLATE  
(FLOUR, COCOA, EGG, MILK, VANILLA, BUTTER, DARK CHOCOLATE)

The Moist Chocolate Cake is a heavenly dessert made with dark chocolate. It is characterized by an airy and moist consistency that melts in the mouth. This dark chocolate cake is perfect for chocolate lovers. It is warmed briefly before serving to enhance its fluffiness.



## Cinnamon Ball

**USA** - SOFT BALL WITH SWEET FRESH CHEESE AND CINNAMON  
(FLOUR TYPE 00, YEAST, BUTTER, VANILLA, CINNAMON, MUSCATNUT, FRESH CHEESE, POWDERED SUGAR)

This dessert is our mason's own creation. You can compare it to a cinnamon bun, but our dough is not filled. It consists of 00 wheat flour. This Italian flour has a lower starch content than the 405 flour commonly used in Germany. The advantage of this is that it makes the consistency of the ball looser. Trust us, you will love the combination of sweet cream cheese and warm wheat ball with a hint of spices.



## Keftedes - OPTIONAL VEGETARIAN



### CYPRUS - CYPRIOT MEATBALLS

(MINCED MEAT, PAPRIKA, FETA, TZATZIKI, HERBS, PITA BREAD, EGG, MILK)

Keftedes are Cypriot meatballs made from minced meat, onions, garlic, herbs and spices. The ingredients are formed into small balls and either fried or baked. Keftedes are often served as a starter or main course. We offer them with tzatziki and a paprika and feta dip, as well as pita bread. They taste delicious!



## 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.



## 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. 1,5



## 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. 1,13,15



## 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. 3



## Kaiserschmarrn



### AUSTRIA - AUSTRIAN PANCAKE

(KAISERSCHMARRN, CINNAMON CREAM, 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 light cinnamon cream and a cranberry topping are the perfect complement to the delicately caramelized Kaiserschmarrn.



## Lotus Cheesecake

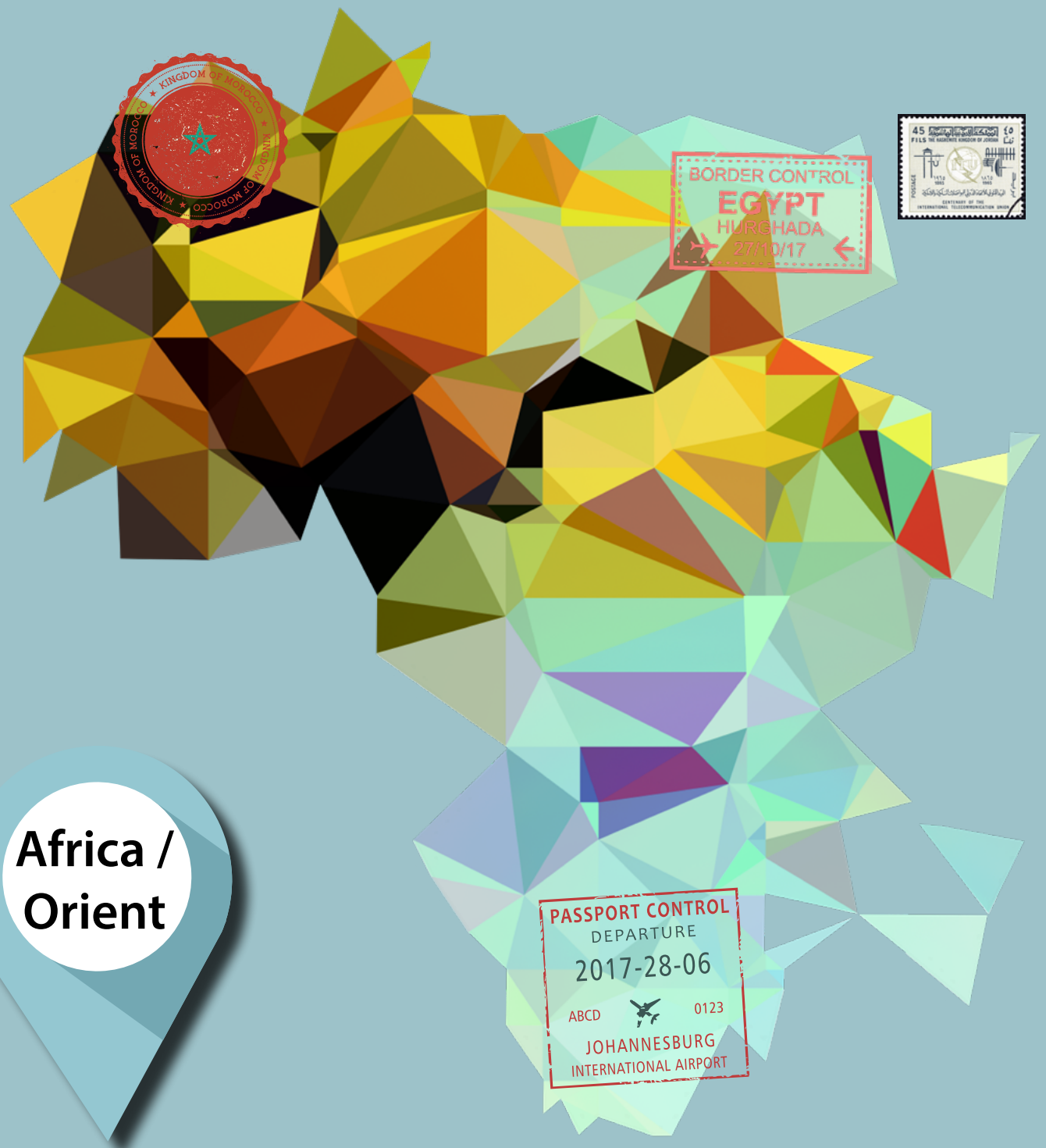


### BELGIUM - CRISPY COOKIE BASE WITH CHEESECAKE AND CARAMEL SAUCE

(LOTUS COOKIES, 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!





Africa /  
Orient

## Fattoush



### SYRIA - TRADITIONAL ARABIC SALAD

(LETTUCE, VINEGAR, LIME, FLATBREAD, POMEGRANATE, RADISH, CUCUMBER, LEMON, OLIVE OIL)

Fattoush is a traditional Arabic salad that originated in the eastern Mediterranean, particularly in Lebanon and Syria. The name „fattoush“ comes from the Arabic word „fatta“, which means „to crush“ or „to break“, referring to the use of toasted bread in the salad. Fattoush is known for its refreshing flavors, it has a sour note.

## Halloumi cheese - OPTIONAL VEGAN WITH TOFU



### LIBYA - GRILLED CHEESE WITH ZATAAR YOGURT, HONEY AND POMEGRANATE

(HALLOUMI CHEESE, EXTRA VIRGIN OLIVE OIL, ZATAAR, YOGURT, POMEGRANATE MOLASSES, MINT)

Halloumi is a semi-soft cheese that is very well known in the Mediterranean region and is considered a specialty there. Like mozzarella, it is also pickled in brine, but its taste is spicier and its consistency firmer compared to mozzarella cheese. We serve it with a zataar yoghurt, fresh pomegranate pieces and mint.

## 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! 1,9

## 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. 1,2,5



Australia

## 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. 1,9

## 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. 1,2,3

## Pavlova

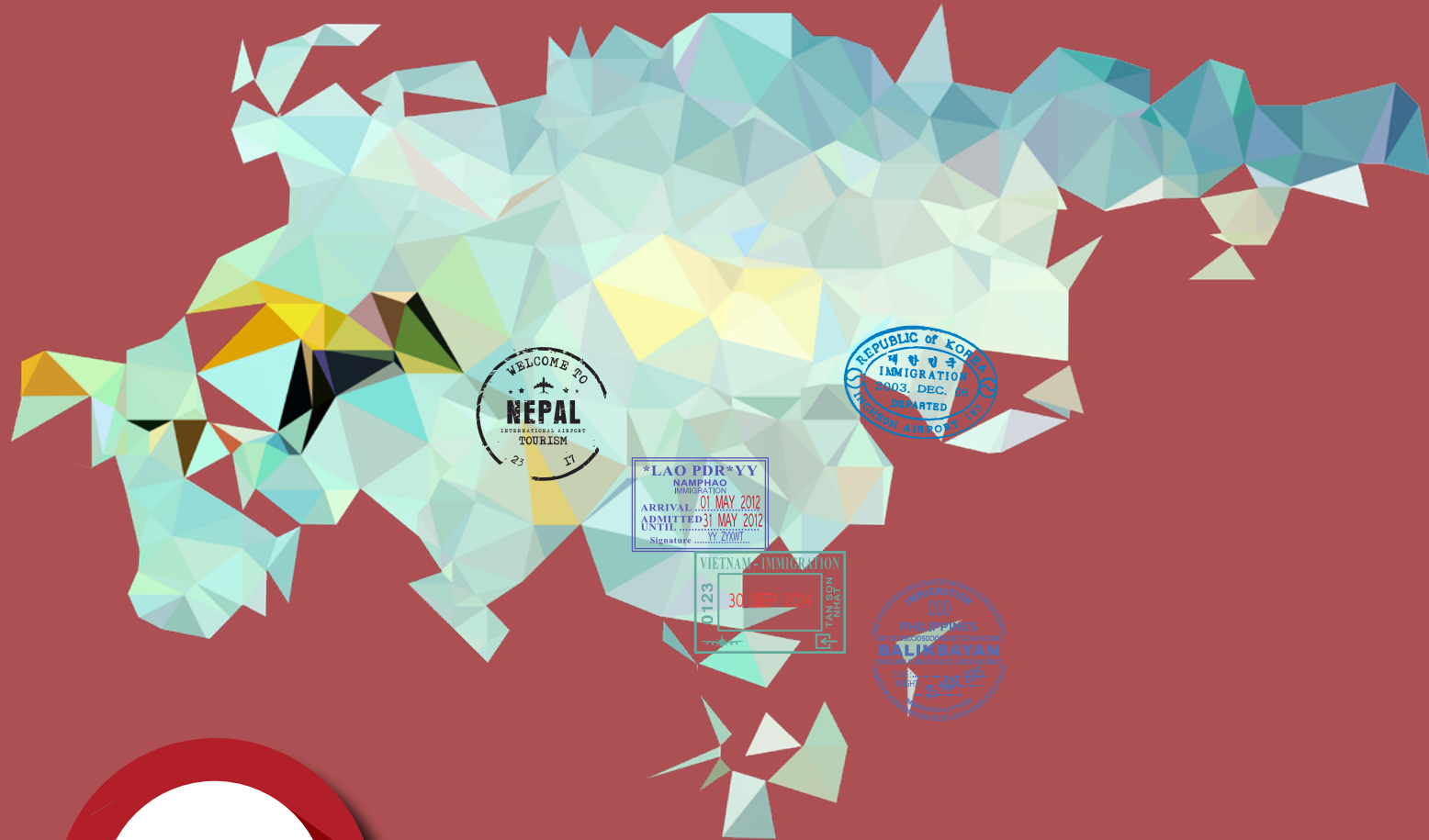


**NEW ZEALAND** - A DREAM OF BAISER  
(BAISER, MASCARPONE CREME, FRUIT SAUCE, FRUITS, RED BERRIES)



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!





## Sri Lankan chicken curry - OPTIONAL VEGAN TIKKA MASALA



**SRI LANKA** - A DELICIOUS FUSION OF FLAVORS AND SPICES  
(GARLIC, GINGER, ONIONS, CHILI, TURMERIC, CUMIN, CORIANDER, CHICKEN, COCONUT MILK)

Sri Lankan Chicken Curry is a hearty dish characterized by the use of a variety of spices and flavors typical of Sri Lankan cuisine. Served with paratha, an Indian bread, this chicken curry is a popular and delicious dish that captures the essence of Sri Lankan cuisine. We serve the curry as a kind of wrap.



## Dan Dan Noodle



**CHINA** - SPICY NOODLES WITH PORK IN A SPICY CHILI SAUCE  
(NOODLES, CHILI OIL, SICHUAN PEPPER, SESAME PASTE, SOY SAUCE, MINCED PORK, FRESH VEGETABLES)

Dan Dan Noodles are a classic dish from China's Sichuan region. They are distinguished by their spicy, hot sauce made from chili oil, Sichuan pepper, sesame paste and soy sauce. Traditionally, the noodles are served with minced pork, fresh vegetables and aromatic herbs. This combination of spicy flavors and delicate textures makes Dan Dan Noodles a popular dish. 1



## Nativ - OPTIONAL CAMBODIAN VEGAN SALAD



**CAMBODIA** - CAMBODIAN NATIONAL DISH  
(RICE, RED CURRY, PEANUTS, PORK, CUCUMBER, HERB SALAD, BROCCOLI, FISH SAUCE)

Native is a traditional Cambodian dish made with several ingredients. It is reminiscent of a bowl. Fragrant rice is served with a kind of red curry and peanuts. We serve it with Asian cucumber salad, wild herb salad and pickled broccoli. 1,5



## Donburi - OPTIONAL VEGETARIAN OR VEGAN



**JAPAN** - JAPANESE BOWL  
(RICE, CRISPY TERIYAKI CHICKEN, MANGO, EDAMAME, CARROTS, SPICY MAYONNAISE, SOY SAUCE, MIRIN)

Donburi is a popular Japanese dish consisting of a bowl of fragrant rice, topped with a selection of fresh toppings. We serve our donburi with crispy Teriyaki chicken, juicy mango, edamame and tender carrots. The whole thing is topped with a spicy mayonnaise, spiked with soy sauce and mirin, which gives the dish a special note. 1



## 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.

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

Additives: 1 with colorant - 2 with preservative - 3 with antioxidant - 4 with flavor enhancer - 5 sulfurized - 6 blackened - 7 waxed - 8 with phosphate - 9 with sweetener - 10 contains a source of phenylalanine 11 may have a laxative effect if consumed in excess - 12 with milk protein - 13 with phosphate - 14 contains quinine - 15 contains caffeine - 16 contains taurine - 17 irradiated - 18 treated after harvesting - 19 genetically modified

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



**WELCOME TO MASONS** – A CULINARY EXPERIENCE CREATED BY THE FOUNDERS HAGEN AND WIEBKE MAURER. IN OUR RESTAURANTS IN SAARBRÜCKEN, TRIER AND KAISERSLAUTERN, YOU CAN EXPECT A UNIQUE CONCEPT THAT COMBINES THE HIGHEST QUALITY WITH UNFORGETTABLE MOMENTS OF PLEASURE.

AT MASONS, WE NOT ONLY OFFER EXQUISITELY PREPARED FOOD, BUT ALSO A VARIETY OF INNOVATIVE COCKTAILS, HOMEMADE ICED TEAS AND LEMONADES TO TANTALIZE YOUR SENSES. OUR AIM IS TO OFFER YOU NOT JUST A MEAL, BUT A HOLISTIC GASTRONOMIC EXPERIENCE THAT YOU WILL REMEMBER FOR A LONG TIME.

COME IN AND EXPERIENCE THE WELCOMING AND COZY ATMOSPHERE OF OUR RESTAURANTS, WHICH ARE DESIGNED WITH MODERN AND APPEALING DESIGN. OUR TEAM PLACES GREAT EMPHASIS ON RESPECT, COLLABORATION AND EXCELLENT SERVICE TO ENSURE THAT YOUR VISIT TO MASONS IS AN UNFORGETTABLE EXPERIENCE.

BEST WISHES AND AN UNFORGETTABLE EVENING  
HAGEN AND WIEBKE MAURER, AS WELL AS THE ENTIRE TEAM OF MASONS - TASTE THE WORLD.



## **masons voucher**

### **THE PERFECT GIFT**

- Order your masons voucher conveniently from home via bank transfer or PayPal.
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- The voucher can be redeemed in all locations.
- Alternatively, you can also purchase vouchers at our local locations



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