

# PASSPORT



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

FOLLOW US



## 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 explore the flavours of 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.



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

SAARBRÜCKEN | TRIER | KAISERSLAUTERN

WWW.MASONS-RESTAURANT.DE

## 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. 1,19

1,50 Euro



### Dynamite Shrimps

**CHINA** - CRISPY FRIED SHRIMPS IN CREAMY HOT SAUCE  
(SHRIMPS, MAYONNAISE, SRIRACHA, SWEET CHILI SAUCE, CRUNCHY CABBAGE, EGG, PANCO, SOY SAUCE)

Dynamite Shrimps are a modern starter with a wow effect - crispy fried shrimps coated in a creamy sauce made from mayonnaise, Sriracha and sweet chili sauce. The slight spiciness is perfectly balanced by fresh lime and fine toppings such as spring onions and roasted sesame seeds. Crispy on the outside, juicy on the inside - a real taste sensation. 1,3

2,50 Euro



### Beef carpaccio with truffle mayonnaise

**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

1,70 Euro



### Henry's Ice Cream Factory - THERE'S ALWAYS ROOM FOR ICE CREAM

**GERMANY** - HANDMADE ICE CREAM  
(MILK ICE CREAM, SORBET, REGIONAL MILK, NO ARTIFICIAL ADDITIVES)

Henry's Ice Cream Factory from Saarbrücken stands for genuine craftsmanship, honest ingredients, and pure taste. Ice cream is made here in small batches with lots of love – completely without artificial flavors or additives. We offer changing varieties: a creamy milk ice cream and a fruity sorbet, both of which vary seasonally and keep surprising you anew. Fresh, natural, and simply really good ice cream – handcrafted in Saarland!

1,50 Euro



**SPECIALS**





## 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 VEGAN



**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

## Elotes Corn Rib - OPTIONAL VEGAN



**MEXICO** - GRILLED MEXICAN STREET CORN  
(CORN ON THE COB, MAYONNAISE, SOUR CREAM, GARLIC, LIME, SPICES, SHEPHERD'S CHEESE)



Grilled corn on the cob is coated with a creamy, spicy sauce made from chili, garlic and crumbled shepherd's cheese - a simple dish that is bursting with flavor. In Mexico they say: this is how corn tastes best. Crunchy, hearty, irresistible - one bite and you're standing in the middle of a bustling market in Mexico City.





## Cubanos - OPTIONAL VEGETARIAN OR VEGAN



**CUBA** - WARM SANDWICH WITH SPICY MEAT AND CHEESE  
(BAGUETTE, GOUDA CHEESE, PORK, MOJO SAUCE, GARLIC, HERBS, MUSTARD)

Cubanos, also known as Cuban sandwiches, are hearty sandwiches with ham, pork, cheese, pickles and mustard - traditionally served in a crispy grilled bread. Originally from Cuba, they became popular in Florida, particularly in Miami and Tampa, thanks to the Cuban diaspora. Their intense flavor and golden crust make them a real street food classic.



## 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 Roll Waffle



**USA** - WARM CINNAMON WAFFLE WITH CREAM CHEESE ICING  
(FLOUR, MILK, EGGS, BUTTER, CINNAMON, SUGAR, CREAM CHEESE, POWDERED SUGAR, VANILLA)

Inspired by the classic cinnamon roll, this waffle is baked from a moist batter with cinnamon and brown sugar. Slightly caramelized on the outside, pleasantly soft on the inside - rounded off with a silky cream cheese icing for that typical American sweetness. A comforting dessert with addictive potential.







## 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



## Albondigas - OPTIONAL VEGETARIAN OR VEGAN



**SPAIN** - SPANISH MEATBALLS WITH SPICY SAUCE  
(CINNAMON, MINCED MEAT, CREAM, MUSHROOMS, WHEAT, EGG, MUSTARD, RED WINE)

This classic tapas dish is an indispensable part of any Spanish bar. Our succulent meatballs are served in an aromatic red wine and mushroom cream sauce with a hint of cinnamon for a surprising depth. Topped with fresh tomato salsa, the result is a sophisticated combination of spice, heat and freshness. 1,5



## Camembert - OPTIONAL VEGETARIAN



**FRANCE** - CAMEMBERT-BITES  
(CAMEMBERT, CRANBERRIES, ROCKET, BLACK FOREST HAM)

The French cannot imagine life without camembert. It owes its name to the farmer Marie Fontaine Harel from Camembert. The slightly runny core goes perfectly with the sweet cranberries. The rocket and Black Forest ham are the perfect counterbalance, enhancing the hearty taste of the dish. 2

## 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



## 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.



## Greek Yoghurt Creme



**GREECE** - YOGHURT CREAM CHEESE WITH OAT CRUNCH & BLUEBERRY MIRROR  
(MILK, OAT COOKIES, GREEK YOGHURT, CREAM CHEESE, BLUEBERRIES, LIME JUICE)

In this modern interpretation of a Greek classic, a creamy yoghurt cream cheese mixture meets the crunchy texture of toasted oat crunch. Served on an intense blueberry topping and refined with a hint of honey, the result is a dessert that harmoniously combines sweet, fruity and tart notes - a Mediterranean finish with character.



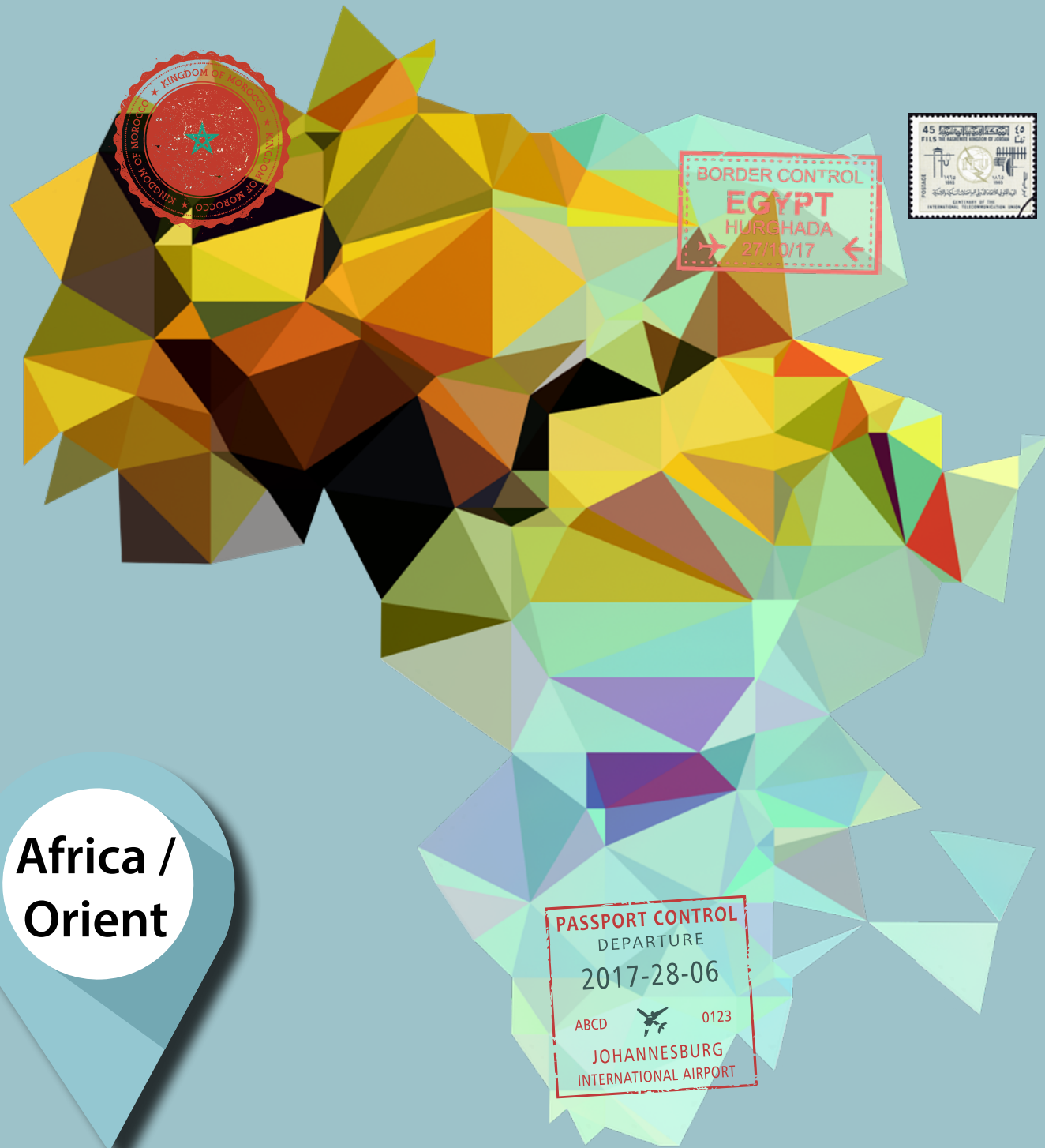
## Lotus Cheesecake



**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!





## Fattoush



### SYRIA - TRADITIONAL ARABIC SALAD

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



## Beef Tajine - OPTIONAL VEGAN



### MOROCCO - BRAISED BEEF WITH ORIENTAL SPICES & ALMONDS

(BEEF, CHICKPEAS, POTATOES, CARROTS, CUMIN, CINNAMON, TURMERIC, GINGER, ALMONDS, HERBS)



In our version of the Moroccan tagine, tender beef is slowly braised with aromatic spices, chickpeas and vegetables. The taste is warm, spicy and slightly sweet - refined with roasted almonds and fresh herbs. A dish full of depth that combines traditional flavors with a modern presentation. 5

## 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



## 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!





## Kati Roll - OPTIONAL VEGAN



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

The Kati Roll originated in Kolkata, India, and is a popular street food in many parts of Asia. It consists of a flatbread (often paratha) filled with marinated meat, vegetables, fresh herbs and spicy chutneys. Handily rolled and full of flavor, it is the perfect Indian street food.



## Bun - OPTIONAL VEGAN



**VIETNAM** - RICE NOODLE BOWL WITH VEGETABLES & HERBS  
(RICE NOODLES, CUCUMBERS, CARROTS, FRESH HERBS, SALAD, SPRING ONIONS, CHILI, PORK, VIETNAMESE DRESSING)

Bún is a traditional, lukewarm rice noodle dish from Vietnam that impresses with its freshness and variety of flavors. Served with crunchy vegetables, aromatic herbs and a finely balanced Vietnamese dressing, the result is a well-balanced bowl - light, spicy and full of flavor.



## Kung Pao Chicken

**CHINA** - SPICY CHICKEN WITH CASHEWS & CHILI  
(CHICKEN, SOY SAUCE, RICE VINEGAR, GINGER, GREEN PAPRIKA, CASHEW KERNELS, CHILI, JASMINE RICE)

Kung Pao Chicken is a classic from Sichuan cuisine: tender chicken in a dark, spicy sauce with a slight heat. Crunchy cashew nuts, green peppers and fresh chilli provide bite and flavor, served on fragrant jasmine rice. A dish with depth that brings spiciness, sweetness and umami to the point. 1



## 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.
- 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.
- Alternatively, you can also purchase vouchers at our local locations





**masons®**  
taste the world.

SAARBRÜCKEN | TRIER | KAISERSLAUTERN

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