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HOTEL AN DER EMS

Welcome to the

Mauritz
RESTAURANT

All prices include service and the legally applicable VAT.
If you have any questions about allergens and ingredients, please contact our service staff.



THE VEGAN MENU

Cauliflower tempura

marinated with sugar snap peas, blackberry salad and peanut sauce

Mushroom goulash in a lentil pancake

Colourful root vegetables

New York cheesecake

Berry and orange carrot sorbet

39,00 €

THE *Mauritz* MENU

Beef carpaccio with

rocket, pine nuts
and parmesan

Lobster foam soup

with fried black tiger prawns

Braised pork cheeks

in prune and gin sauce,
with caramelized carrots and potato cookies

small crème brûlée

Lime sorbet

as a 4-course menu

55,00 €

as a 3-course menu (without soup)

45,00 €

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M E N U

STARTERS

Lobster foam soup
with fried black tiger prawns
12,50 €

Cauliflower tempura 
with sugar snap peas and blackberry salad
and peanut sauce
13,50 €

Baked goat's cheese
with walnuts, honey, orange
and salad
15,00 €

Green asparagus piccata
green asparagus baked in parmesan,
Serrano ham, rocket salad
16,50 €

Prawn bruschetta
black tiger prawn, mango, avocado,
toasted chiabatta, saffron espuma and salad
17,00 €

Vitello Tonnato
pink roasted veal with tuna
cream and capers
16,50 €

SALAD & WRAP

Small mixed salad
Colorful leaf salads with cherry tomatoes
and balsamic vinaigrette
8,50 €

Large wrap
with Kikok chicken breast, salad
and balsamic dressing
15,00 €

Large mixed leaf salad
slices of Kikok fried in honey and sesame seeds
with balsamic dressing
18,50 €

Caesar Salad
Romaine lettuce and Caesar dressing with
croutons and crispy bacon strips
11,50 €

The Kikok chicken

A corn-fed chicken that grows more slowly and can therefore develop the typical chicken taste.

A chicken that is "just like it used to be".

You are welcome to choose:

Tempura vegetables 8.50 €
Kikok chicken breast 9,50 €
Beef steak cubes 11.00 €
5 fried king prawns 14.90 €



FISH & SEA

Fried pike-perch fillet wrapped in bacon

with grainy mustard sauce, green beans
and crispy potato cubes
27,00 €

Fried Black Tiger king prawns

with wild garlic risotto, white wine sauce
green asparagus and pine nuts
28,00 €

MEAT & MORE

Pork schnitzel

with paprika cream sauce, broccoli
and roast potatoes with bacon and onions
22,50 €

Braised pork cheeks

in prune and gin sauce,
with caramelized carrots and potato cookies
26,50 €

BBQ Burger

200g Angus patty with BBQ sauce, bacon, cheddar,
braised onions and steakhouse fries
22,50 €

Kikok chicken breast stuffed

with feta & wild garlic
leaf spinach and baked polenta dumplings
25,50 €

Wiener Schnitzel

Veal escalope with potato and cucumber salad,
caper apples and anchovy cream
27,50 €

Home-Style cooking

Königsberger meatballs of veal

Beetroot carpaccio, caper sauce
and potato snow
19,50 €

Veal liver „Berlin style“

with cassis jus, roasted onions, caramelized apple
and Jerusalem artichoke mash
26,50 €

Fillet of beef "Surf and Turf"

180g with black tiger prawns, red
wine jus, lobster foam,
bimi and tagliarini
39,50 €

VEGETARIAN & VEGAN

Vegan bao burger

Steamed bao bun with BBQ jackfruit, mango chutney, coriander, mint, peanuts, chili cabbage and sweet potato fries
22,00 €

Linguini in white tomato sauce

black olives, green asparagus, pine nuts and parmesan
18,50 €

Mushroom goulash in a lentil pancake


with colourful root vegetables
18,50 €

Curry noodle pan

Mie noodles, red curry sauce
Baked tempura vegetables
17,00 €

You are welcome to choose:

Kikok chicken breast 9,50 €
Beef steak cubes € 11,00
5 fried king prawns € 14,90

 We mark all our vegan dishes with this symbol.

DESSERT

Yeast dumplings

plum jam, vanilla sauce
9,50 €

small crème brûlée

Lime sorbet
7,00 €

New York cheesecake

Berry and orange-carrot sorbet
9,50 €

Hot & Cold

Espresso and homemade vanilla ice cream
5,50 €