

Welcome to the

Mauritz
RESTAURANT

M E N U

STARTER

Bruschetta

toasted ciabatta with diced tomatoes,
rocket and parmesan
12,50 €

Baked goat's cheese

with walnuts, honey,
orange and salad
15,00 €

Grilled watermelon

spicy marinated, couscous salad,
gremolata, wasabi mayonnaise
11,50 €



Creamsoup of chanterelle

flavoured with sherry,
served with a brick pastry boat
10,50 €

Vitello tonnato

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

Beef carpaccio

with rocket, pine nuts
and parmesan
18,00 €

SALAD & WRAP

Small mixed salad

colourful leaf salad with cherry tomatoes and
balsamic vinaigrette
8,50 €



Large wrap

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

Summer salad with chanterelles

mixed leaf lettuce, peppers, spring leeks
and cherry tomatoes in balsamic dressing
19,50 €

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:

Kikok chicken breast 9,50 €

Fried Chanterelles 10,50 €

Beef steak cubes 11,00 €

5 fried king prawns 14,90 €

All prices include service and the legally applicable VAT.

If you have any questions about allergens and ingredients, please contact our service staff.

FISH & SEA

Baked redfish fillet

in a breadcrumb coating with herb potato salad
and remoulade sauce
19,00 €

Fried Black Tiger king prawns

with tomato risotto, dried tomatoes,
rocket, pepper crisps and pine nuts
28,00 €

MEAT & MORE

Pork schnitzel

with paprika cream sauce, fried potatoes
with bacon and onions, side salad
22,50 €

Pork medallions in bacon

with chanterelles in cream,
bimi and napkin dumplings
26,00 €

BBQ burger

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

Wiener schnitzel

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

"Italian burger

200g Angus patty, taleggio, pesto, pine nuts,
cherry tomato jam and steakhouse fries
23,50 €

Rack of lamb with herb crust

on rosemary jus, artichokes, olives,
tomatoes and potato waffles
37,00 €

Home-Style cooking!

Cream goulash of veal

with chanterelles, herb spaetzle
and side salad
19,50 €

Fillet of beef 'Surf and Turf' 180g

with black tiger prawns, red wine jus, saffron foam,
wild broccoli and tagliarini
39,50 €

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VEGETARIAN & VEGAN

Vegan mushroom burger

rustic bun with pickled vegetables
Mushroom pattie, savoury cashew cream
and steakhouse fries
22,00 €

Potato waffles

Tomato confit, basil cream, pine nuts,
Mediterranean vegetables and rocket
18,50 €

Spaetzle pan


with baked Tallegio in herb cream sauce,
confit cherry tomatoes, spring leeks
19,00 €

Chanterelles in cream

with braised leek
and fried napkin dumplings
21,50 €

Fried chanterelles

with fried potatoes, bacon and onions,
herb curd and side salad
20,50 €

 We use this symbol to label all our vegan dishes.

DESSERT

Mango yoghurt tureen

Passion fruit sorbet
9,50 €

Strawberry trifle in a glass

Strawberries | chocolate sponge cake | almond cream
9,50 €

Small crème brûlée

Lime sorbet
7,00 €

Hot & Cold

Espresso and homemade vanilla ice cream
5,50 €

From the region!

Fresh strawberries from the Milsmann farm
in a waffle basket
with homemade vanilla ice cream
9,50 €

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THE VEGAN MENU

Grilled watermelon

spicy marinated, couscous salad, gremolata, wasabi mayonnaise

Potato waffles

Tomato confit, basil cream, Mediterranean vegetables and rocket salad

Strawberry trifle

Strawberries | chocolate sponge cake | almond cream

39,00 €

THE *Mauritz* MENU

Beef carpaccio

with rocket, pine nuts
and parmesan

White tomato soup

Basil, diced tomatoes

Pork medallions in bacon

with chanterelles in cream, bimi and napkin dumplings

Small crème brûlée

Lime sorbet

as a 4-course menu

55,00 €

as 3-course menu (without soup)

45,00 €