

Welcome to the

*Mauritz*  
RESTAURANT


## M E N U

### STARTER

**Pumpkin cream soup**  
with roasted pumpkin seeds  
and Styrian pumpkin seed oil  
10,50 €

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

**Smoked duck breast**  
with pomegranate, lamb's lettuce and  
orange fillets in raspberry vinaigrette  
15,00 €

**Small autumn bowl**   
beetroot couscous, lamb's lettuce,  
raspberry vinaigrette, Grapes, pumpkin seeds,  
curry date cream and figs  
11,50 €

**Potato waffle**  
with smoked salmon and horseradish curd cheese,  
cucumber, radish and baby leaf salad  
13,00 €

**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 €

**Large lamb's lettuce**  
fried mushrooms, croûtons,  
potato sticks, potato dressing  
15,50 €

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

You are welcome to choose:

Kikok chicken breast 9,50 €  
Fried Chantarelles 10,50 €  
Beef steak cubes 11,00 €  
5 fried king prawns 14,90 €

**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".**



## FISH & SEA

### Fillet of Greenland halibut

with apricot-chilli crust, seed oil vinaigrette  
and pumpkin-ginger risotto  
with sage-roasted butternut squash  
28,50 €

### Fried king prawns

with „linguine al limone“,  
basil, olive oil, parmesan and black olives  
28,00 €

## MEAT & MORE

### Pork schnitzel

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

### Kikok chicken breast

with sweet and sour pickled pumpkin,  
coconut foam and polenta dumplings  
25,50 €

### BBQ burger

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

### Sous vide cooked fillet of pork

with red wine-pressed sauce, Brussels sprouts  
and sweet potato puree  
24,00 €

### Wiener schnitzel

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

### Crispy leg of goose or breast

with red cabbage, chestnuts, baked apple  
and potato dumplings  
Leg of goose 34,50 €  
Goose breast 35,50 €

### Home-Style cooking!

#### Game ragout

with dried plums, herb spaetzle,  
crème fraîche and side salad  
19,50 €

#### Beef roulade 'classic'

with red cabbage  
and potato and celery puree  
22,50 €

### Fillet of venison

on cassis sauce,  
cauliflower trilogy, potato noodles  
33,50 €

### Rump steak 250g

(with typical fat edge)  
with onion-mustard crust,  
BBQ whiskey beans and potato gratin  
33,50 €

All prices include service and the legally applicable VAT.

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

## VEGETARIAN & VEGAN

### Vegan mushroom burger

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

### Pumpkin and ginger risotto

with butternut squash roasted in sage,  
roasted pumpkin seeds and port wine figs  
19,50 €

### Porcini mushroom and ricotta ravioli

in truffled parmesan fondue  
21,50 €



We use this symbol to label all our vegan dishes.

## DESSERT

### Cinnamon panna cotta

with baked apple ragout and punch sorbet  
9,50 €

### Caramel parfait

with pickled plums, chocolate and green apple gel  
9,50 €

### Orange crème brûlée

with cocoa sorbet  
9,50 €

### Hot & Cold

Espresso and homemade vanilla ice cream  
5,50 €



## THE VEGAN MENU

### **Small autumn bowl**

Beetroot couscous, lamb's lettuce, raspberry vinaigrette  
Grapes, pumpkin seeds and curry date cream

### **Pumpkin and ginger risotto**

with butternut squash roasted in sage, roasted pumpkin seeds and port wine figs

### **Cinnamon panna cotta**

with baked apple ragout and punch sorbet

**39,00 €**

## THE *Mauritz* MENU

### **Beef carpaccio**

with rocket, pine nuts  
and parmesan

### **Cream of pumpkin soup**

with roasted pumpkin seeds and Styrian pumpkin seed oil

### **Kikok chicken breast**

with sweet and sour pickled pumpkin, coconut foam and polenta dumplings

### **Orange crème brûlée**

with cocoa sorbet

**as a 4-course menu**

**54,00 €**

**as 3-course menu (without soup)**

**45,00 €**

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