

Welcome to the

Mauritz
RESTAURANT



M E N U

STARTER

Celery and chestnut soup 
with fig and cream cheese crostini
10,50 €

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

Baked apple filled with soya 
on sweet and sour beluga lentil salad
11,50 €

Small salmon strudel
filled with goat cream cheese and spinach
with lamb's lettuce
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 mixed leaf salad
in balsamic dressing with peppers, cucumber
and spring onions
11,50 €

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:

Fried Mushrooms 6,50 €
Kikok chicken breast 9,50 €
Beef steak cubes 11,00 €
5 fried king prawns 14,90 €



FISH & SEA

Crispy fried fillet of zander
with grape and bacon butter
on creamed sauerkraut
and parsley potatoes
24,50 €

Fried king prawns
with linguine al lime, 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 €

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 €

Kikok chicken breast
with thyme-honey jus
on vanilla cream carrots
and potato sesame biscuits
25,00 €

Sous vide cooked fillet of pork
on Dijon mustard sauce
with Brussels sprouts and napkin dumplings
25,00 €

Lamb chops with herb crust
with rosemary jus,
on thick beans in cream and garlic potatoes
32,50 €

Rump steak 250g
(with typical fat edge)
with onion-mustard crust,
BBQ whiskey beans and potato gratin
33,50 €

Home-Style cooking!

Veal cream goulash
with fried mushrooms, herb spaetzle,
crème fraîche and side salad
23,50 €

Westphalian kale
with fried potatoes
mettenden and smoked pork loin
18,50 €

VEGETARIAN & VEGAN

Vegan mushroom burger

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

Vegan tomato risotto

with dried tomatoes, rocket,
pine nuts and pepper crisps
20,00 €

Porcini mushroom and ricotta ravioli

in truffled parmesan fondue
21,50 €



We use this symbol to label all our vegan dishes.

DESSERT

Almond semolina flummery

with cinnamon plums
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

Baked apple filled with soya
on sweet and sour beluga lentil salad

Vegan tomato risotto
with dried tomatoes, rocket,
pine nuts and pepper crisps

Almond semolina flummery
with cinnamon plums

39,00 €

THE *Mauritz* MENU

Beef carpaccio
with rocket, pine nuts
and parmesan

Celery and chestnut soup
with fig and cream cheese crostini

Kikok chicken breast
with thyme-honey jus on vanilla cream carrots
and potato sesame biscuits

Orange crème brûlée
with cocoa sorbet

as a 4-course menu
54,00 €

as 3-course menu (without soup)
45,00 €