

Welcome to the

*Mauritz*  
RESTAURANT

## M E N U

### STARTER

#### **Tom Kha Gai**

Coconut chicken broth with rice, mushrooms  
lemongrass, chilli and coriander  
10,50 €

#### **Baked goat's cheese**

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

#### **Arancini with mediterranean vegetable filling**

with baked capers, mild olive cream  
and pickled date tomatoes  
14,50 €

#### **Small salmon strudel**

filled with goat cream cheese and spinach  
with lamb's lettuce  
15,00 €

#### **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 mixed leaf salad**

in balsamic dressing with peppers, cucumber  
and spring onions  
12,50 €

#### **Large wrap**

with Kikok chicken breast, salad  
and balsamic dressing  
17,00 €

#### **Caesar Salad**

Romaine lettuce and Caesar dressing with  
croutons and crispy bacon strips  
12,50 €

#### **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

### Poached plaice fillets stuffed with basil

on tomato risoni and burrata

26,50 €

### Fried king prawns

with coconut-lime foam, beetroot risotto  
and wild broccoli

29,00 €

## MEAT & MORE

### Park schnitzel

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

23,50 €

### Kikok chicken breast with sesame crust

Shii take mushrooms, carrots, pak choi  
and udon noodles in sweet chilli sauce

27,00 €

### BBQ burger

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

22,50 €

### Iberico pork cheeks

on dark beer sauce, with romanesco  
and wild garlic puree

25,00 €

### Wiener schnitzel

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

27,50 €

### Berlin style veal liver

on cassis jus,  
with creamy mashed potatoes, caramelised apple and  
fried onions

24,50 €

### Home-Style cooking!

#### Fish fingers

breaded pike-perch fillet with remoulade,  
spinach leaves and creamy mashed potatoes

19,50 €

### Rump steak 250g

*(with typical fat edge)*

with onion-mustard crust,  
BBQ whiskey beans and potato gratin

33,50 €

## VEGETARIAN & VEGAN

### Vegan mushroom burger

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

### Vegan mushroom and leek goulash

with bread dumplings and edamame  
20,00 €

### Gnocchi in pesto cream

with spinach leaves, sun-dried tomatoes, pine nuts  
and parmesan cheese  
21,50 €



We use this symbol to label all our vegan dishes.

## DESSERT

### Chocolate almond cake

warm chocolate sauce,  
with vanilla whipped cream and poached pear  
10,50 €

### Crispy cannelloni

with mango mousse, raspberry and cassis sorbet  
10,00 €

### Crème brûlée

with rhubarb sorbet  
9,50 €

### Hot & Cold

Espresso and homemade vanilla ice cream  
5,50 €



## THE VEGAN MENU

### **Arancini with mediterranean vegetable filling**

with baked capers, mild olive cream  
and pickled date tomatoes

### **Vegan mushroom and leek goulash**

with bread dumplings and edamame

### **Crispy cannelloni**

with mango mousse, raspberry and cassis sorbet

**39,00 €**

## THE *Mauritz* MENU

### **Beef carpaccio**

with rocket, pine nuts  
and parmesan

### **Tom Kha Gai**

Coconut chicken broth with rice, mushrooms  
lemongrass, chilli and coriander

### **Iberico pork cheeks**

on dark beer sauce, with romanesco  
and wild garlic puree

### **Crème brûlée**

with rhubarb sorbet

**as a 4-course menu**

**54,00 €**

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

**45,00 €**