



Welcome to the

Mauritz
RESTAURANT



M E N U

STARTER

Baked goat's cheese

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

Small salmon strudel

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

Arancini with mediterranean vegetable filling



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

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 mixed leaf salad

in balsamic dressing with paprika, 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 €

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

Salmon fillet

on avocado-cucumber salad, pink grapefruit, nuts
and passion fruit vinaigrette
with potato croutons
28,50 €

Fried king prawns

with coconut-lime foam, beetroot risotto
and wild broccoli
29,00 €

MEAT & MORE

Pork schnitzel

with paprika 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 €

Veal saltimbocca

with ham and sage,
warm ratatouille salad, creamy polenta
26,00 €

Home-Style cooking!

„fake rabbit“

meatloaf wrapped in bacon and filled with egg
and gherkins, gravy, peas, carrots and mashed
potatoes
18,00 €

Rump steak 250g

(with typical fat edge)

with onion-mustard crust,
BBQ whiskey beans and potato gratin
33,50 €

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VEGETARIAN & VEGAN

Vegan mushroom burger



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

Creamy Polenta



with roasted green asparagus, grilled vegetables,
roasted panko, vegan feta, rocket and pine nuts
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

Strawberry-goat's cheese mousse

with rosemary honey and strawberry sorbet
9,00 €

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 EGAN MENU

Arancini with mediterranean vegetable filling

with baked capers, mild olive cream
and pickled date tomatoes

Creamy Polenta

with roasted green asparagus, grilled vegetables,
roasted panko, vegan feta, rocket and pine nuts

Crispy cannelloni

with mango mousse, raspberry and cassis sorbet

39,00 €

THE *Mauritz* MENU

Beef carpaccio

with rocket, pine nuts
and parmesan

Cream soup of asparagus

asparagus and herb wonton with parmesan

Iberico pork cheeks

on dark beer sauce, with romanesco
and wild garlic puree

Crème brûlée

with rhubarb sorbet

as a 4-course menu

52,00 €

as 3-course menu (without soup)

45,00 €

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