

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 €

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 €

Arancini with mediterranean vegetable filling

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

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

Pork 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 €

All prices include service and an equally 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 €

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

Kikok chicken breast with sesame crust

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

Crème brûlée

with rhubarb sorbet

as a 4-course menu

54,00 €

as 3-course menu (without soup)

45,00 €

All prices include service and the legally applicable VAT.

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