



Welcome to the

Mauritz
RESTAURANT

Feel free to use our free Wi-Fi

Network: LINDHOTEL

Password: !WlanLind!



M E N U

STARTER

Baked goat's cheese

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

Tuna tartare quickly fried

with chilli, spring onion and ponzu,
fried onions and soy cream
16,50 €

Three types of bruschetta

Ricotta and fig
Aubergine chutney
and 'classic'
12,50 €

Optional
with Serrano ham
16,50 €

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 wrap

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

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".

Buddha Bowl

marinated mixed rice, salad, mango, avocado
Wakame, edamame, yuzu mayonnaise, wasabi nuts
and baked falafel balls
Small 12,50 €
Large 19,50 €

Caesar Salad

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

You are welcome to choose:

Fried Chantarelles 11,50 €
Kikok chicken breast 9,50 €
Beef steak cubes 11,00 €

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

Yellowfin tuna tataki in sesame

on soy vinaigrette, with pea and wasabi purée,
edamame, sugar snap peas and roasted sweet potato
34.00 €

King prawns in a pan

in herb and garlic oil, focaccia, garlic mayonnaise,
rocket salad with tomato and Parmesan cheese
28.50 €

Crispy fried sea bream – whole

with basil pesto,
ratatouille and rosemary potatoes
32.50 €

MEAT & MORE

Pork schnitzel

with paprika cream sauce, fried potatoes
with bacon and onions, side salad
23,50 €

Kikok chicken breast stuffed with basil

on white tomato foam with wild broccoli
and mediterranean herb mashed potatoes
25.00 €

BBQ burger

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

Saltimbocca of pork fillet

with Serrano ham and sage,
warm ratatouille salad, creamy polenta
25.00 €

Wiener schnitzel

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

Rump steak 250g

(with typical fat edge)

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

Home-Style cooking!

Mixed fillet pan

Mushroom cream sauce,
chanterelles, green beans
and fried potatoes with bacon and onions
23,50 €

Surf and Turf

Beef fillet and king prawns
with sauce béarnaise and garlic mayonnaise,
bimi and sweet potato mash in a taco
44.00 €

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VEGETARIAN & VEGAN

Vegan lasagne



Vegan cream cheese, vegetable Bolognese sauce
18,00 €

Creamy Polenta



with roasted green asparagus, grilled vegetables,
roasted panko, vegan feta, rocket and pine nuts
20,00 €



We use this symbol to label all our vegan dishes.

DESSERT

Strawberry tiramisu

white chocolate ice cream
Coconut and strawberry salad
11,00 €

Hugo



Elderflower mousse, crispy wafer,
elderflower gel and lime-mint sorbet
10,00 €

Crème brûlée

with orange-basil sorbet
11,00 €

Hot & Cold

Espresso and homemade vanilla ice cream
5,50 €

From the region!

Fresh strawberries – from Milsmann Farm
in a waffle basket
with homemade vanilla ice cream
10,50 €



THE VEGAN MENU

Buddha Bowl

marinated mixed rice, salad, mango, avocado, Wakame, edamame, yuzu mayonnaise, wasabi nuts and baked falafel balls

Creamy Polenta

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

Hugo

Elderflower mousse, crispy wafer, elderflower gel and lime-mint sorbet

39,00 €

THE *Mauritz* MENU

Beef carpaccio

with rocket, pine nuts
and parmesan

Chanterelle soup

Goat cheese crostini

Kikok chicken breast stuffed with basil

on white tomato foam with wild broccoli
and mediterranean herb mashed potatoes

Crème brûlée

with orange-basil sorbet

as a 4-course menu

54,00 €

as 3-course menu (without soup)

45,00 €

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CHANTARELLES

Chanterelle soup Goat cheese crostini	12,50 €
Chanterelle salad Large mixed leaf salad balsamic dressing fried chanterelles blueberries	22,50 €
Serviettenknödel (bread dumplings) Fried chanterelles leek cream baby leaf	22,00 €
Portion of fried chanterelles Fried potatoes	19,00 €
Portion of cream chanterelles Fried potatoes	19,50 €
Choose from:	
Pork schnitzel	12,00 €
Pork fillet	15,00 €
Rump steak (250g)	29,00 €
Beef fillet (180g)	29,00 €



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