

Welcome to the

Mauritz
RESTAURANT

Feel free to use our free Wi-Fi

Network: LINDHOTEL Password: !WLANLind!



MENU

STARTER

Creamy pumpkin soup 🕜

Toasted pumpkin seeds, coconut foam, styrian pumpkin seed oil 11.00€

Baked goat cheese

with walnuts, honey, orange and salad 15.00€

Cured Ems-trout

on cucumber carpaccio with apple mustard caviar and chive sour cream 16.50 €

Autumn bruschetta 💎

Toasted pumpkin seed bread, oyster mushrooms, lamb's lettuce and pomegranate 14.50 €

> optional with Serrano ham 19.00€

Beef carpaccio

with rocket, pine nuts and parmesan cheese 18,00€

SALAD & WRAP

Small mixed salad (7)



colorful leaf salad with cherry tomatoes and balsamic vinaigrette 8.50 €

Large wrap

with kikok chicken breast, salad and balsamic dressing 19.00€

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 mushrooms 6.50 € Kikok chicken breast 9.50 € 5 fried king prawns 14,90 €



FISH & SEA

Pan-seared pike-perch filet

with crispy bacon strips on creamy sauerkraut and potato patties 26,50 €

Ems-trout -sautéed in almond butter-

with braised cucumbers, sour cream and potato purée 26.00 €

MEAT & MORE

Pork schnitzel

with paprika cream sauce, fried potatoes with bacon and onions, side salad 23.50 €

BBQ burger

200g Angus patty with BBQ sauce, bacon, cheddar, braised onions and steakhouse fries $24.50\ \texttt{E}$

Wiener schnitzel

Veal escalope with potato and cucumber salad, caper apples and anchovy cream 29.50 €

Home-Style cooking!

Mixed fillet pan

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

Stuffed Kikok corn-fed chicken breast

with pumpkin seeds, purple curry crème, sugar snap peas and pumpkin purée 24.00 €

Pork filet -whole roasted-

with porcini cream sauce, sautéed mushrooms, heritage carrots and herb spaetzle 26.00 €

Braised lamb leg

with rosemary, served with garlic cream, broccoli and tomato risotto 29,00 €

Rumpsteak 250g

(with typical fat edge)
with herb butter,
BBQ whiskey beans and steakhouse fries
37.00 €



VEGETARIAN & VEGAN

Hokkaido pumpkin 🕜

on red cabbage hummus, dates and roasted chickpeas 22.00€

Ricotta cheese spinach tortelloni 🖤

in sage-nut butter with rocket, figs, walnuts and parmesan cheese 22.00 €

Creamy Polenta 🕜



with roasted green asparagus, grilled vegetables, roasted panko, vegan feta, arugula and pine nuts 20.00€

We use this symbol to label all our vegan dishes.

DESSERT

Peanut mousse

with caramel sauce, peanuts and chocolate sorbet 11.00€

Crème brûlée

with orange-basil sorbet 11,00€

Pumpkin tart with cinnamon cream 🕜



Vanilla ice cream and pumpkin seed oil 10.00€

Hot & Cold

Espresso and homemade vanilla ice cream 5.50 €





Autumn bruschetta

Toasted pumpkin seed bread, oyster mushrooms, lamb's lettuce and pomegranate

Creamy Polenta

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

Pumpkin tart with cinnamon cream

Vanilla ice cream and pumpkin seed oil

39,00 €

THE Mauritz MENU

Beef carpaccio

with rocket, pine nuts and parmesan cheese

Creamy pumpkin soup

Toasted pumpkin seeds, coconut foam, styrian pumpkin seed oil

Pork filet

-whole roasted-

with porcini cream sauce, sautéed mushrooms, heritage carrots and herb spaetzle

Peanut mousse

with caramel sauce, peanuts and chocolate sorbet

as a 4-course menu 54,00 €

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