



Welcome to the

Mauritz
RESTAURANT

Feel free to use our free Wi-Fi

Network: LINDHOTEL

Password: !WLANLind!



M E N U

STARTER

Apple and celery soup 
"westphalian soil" | chive oil
celery straw
11,00 €

Baked goat cheese
walnuts | honey
orange | salad
17,00 €

Crayfish taco
crayfish meat | coriander | lime
paprika | corn cream
18,50 €

"Heaven & Earth"
roasted goose liver | cassisjus
mashed potatoes | caramelised apple
16,50 €

Beef carpaccio
rocket | pine nuts
parmesan cheese
19,00 €

SALAD & WRAP

Small mixed salad 
colorful leaf salad | cherry tomatoes
balsamic vinaigrette
9,00 €

Large wrap
with kikok chicken breast | salad
balsamic dressing
19,50 €

Buddha Bowl 
marinated mixed rice | salad | mango | avocado
wakame | edamame | yuzu mayonnaise | wasabi nuts
baked falafel balls
Small 13.50 €
Large 19.50 €

Caesar Salad
romaine lettuce | caesar dressing
croutons | crispy bacon strips
13,50 €

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 €
5 fried king prawns 14,90 €



FISH & SEA

Pike-perch fillet
-fried skin-side down-
grapes | crispy bacon strips
cream sauerkraut | potato pancakes
28,00 €

Salmon trout fillet from the Emsquellauen
-cooked in parchment-
Beurre Blanc | root vegetables
herbs | potatoes
28,00 €

MEAT & MORE

Pork schnitzel
paprika cream sauce | fried potatoes
bacon and onions | side salad
24,50 €

Game ragout
cassis pear | crème fraîche | cranberries
ced cabbage and brussels sprouts | herb spaetzle
27,50 €

Dry Aged BBQ Burger
200g Angus patty | BBQ sauce | bacon | cheddar
braised onions | steakhouse fries
24,50 €

Pork cheeks
-coated in herb breadcrumbs-
parsley root purée | port wine shallots
broccoli | baked potato balls
28,00 €

Stuffed Kikok corn-fed chicken breast
pumpkin seed crust | purple curry cream
sugar snap pea strips | pumpkin purée
25,50 €

Pink roasted saddle of venison
apricot and hazelnut crust | port wine jus
red cabbage and brussels sprouts | herb spaetzle
38,00 €

Wiener schnitzel
veal schnitzel
potato and cucumber salad | cranberries
30,50 €

Crispy goose breast
rich goose jus | chestnuts | baked apple
apple red cabbage | potato dumplings
45,00 €

Home-Style cooking!

Mixed fillet pan
mushroom cream sauce | green beans
fried potatoes | bacon | onions
24,50 €

Rump steak 250g
(with typical fat rim)
herb butter
BBQ whiskey beans | steakhouse fries
38,00 €

All prices include service and the legally applicable VAT.
If you have any questions about allergens and ingredients, please contact our service staff.



VEGETARIAN & VEGAN

Mushroom ragout

in lentil crêpes
vegan herb cream | baby leaf salad
22,00 €

Ricotta cheese spinach tortelloni

in sage-nut butter | rocket | figs
walnuts | parmesan cheese
23,00 €

Creamy Polenta

roasted winter vegetables
panko | vegan feta cheese
pumpkin seeds | baby leaf salad
19,50 €

 We use this symbol to label all
our vegan dishes.

DESSERT

Chocolat Noisette

hazelnut cream | sponge cake | chocolate coating
white coffee ice cream
10,00 €

Apple and pear strudel

with almonds and raisins
marzipan sauce | vanilla ice cream
10,00 €

Gingerbread Crème Brûlée

mandarin sorbet
12,00 €

Hot & Cold

Espresso and homemade vanilla ice cream
5,50 €



THE VEGAN MENU

Buddha Bowl

marinated mixed rice | salad | mango | avocado | wakame | edamame
yuzu mayonnaise | wasabi nuts | baked falafel balls

Apple and celery soup

westphalian earth | Chive oil

Mushroom ragout

in lentil crepes | vegan herb cream | baby leaf salad

Apple and pear strudel

with almonds and raisins | marzipan sauce | vanilla ice cream

As a 3-course menu (without soup)

39,00 €

As a 4-course menu

48,00 €

THE *Mauritz* MENU

Beef carpaccio

rocket | pine nuts | parmesan cheese

Apple and celery soup

westphalian earth | chive oil

Stuffed Kikok corn-fed chicken breast

pumpkin seed crust | purple curry cream | sugar snap strips | pumpkin purée

Gingerbread crème brûlée

mandarin sorbet

As a 3-course menu (without soup)

45,00 €

As a 4-course menu

54,00 €

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