



Welcome to the



Feel free to use our free Wi-Fi

Network: LINDHOTEL
Password: !WLANLind!

M E N U

STARTER

Sweet and sour lentil soup

smoked-apple wonton
chive oil | celery straw
11,00 €

Baked goat cheese

walnuts | honey
orange | salad
16,00 €

Miso ramen

Kikok chicken | udon noodles | shiitake mushrooms
pak choi | sesame seeds | soft-boiled organic egg
Small 11,50 €
Large 17,50 €

Beef carpaccio

rocket | pine nuts | parmesan cheese
18,00 €

Crayfish taco

crayfish meat | coriander | lime
paprika | corn cream
17,50 €

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

quinoa in honey ginger marinade | salad | mango
avocado | wakame | Pomegranate | wasabi mayonnaise
cashew nuts | baked falafel balls

Small 13,50 €

Large 19,50 €

Caesar Salad

romaine lettuce | caesar dressing
croutons | 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 9,00 €
5 fried king prawns 12,50 €

FISH & SEA

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

Monkfish piccata
 cherry tomato confit
 three types of broccoli | tagliarini
 36,50 €

MEAT & MORE

Pork schnitzel
 paprika cream sauce | fried potatoes
 bacon and onions | side salad
 22,50 €

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

Dry Aged BBQ Burger
 200g Angus patty | BBQ sauce | bacon | cheddar
 braised onions | steakhouse fries
 22,50 €

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 duck breast
 orange and pepper sauce | roasted apple slices
 ginger and cream carrots | potato noodles
 31,00 €

Wiener schnitzel
 veal schnitzel
 potato and cucumber salad | cranberries
 29,50 €

Pink roasted saddle of venison
 apricot and hazelnut crust | port wine jus
 red cabbage and brussels sprouts | potato noodles
 36,00 €

Home-Style cooking!

Mixed fillet pan
 mushroom cream sauce | green beans
 fried potatoes | bacon | onions
 22,50 €

Rump steak 250g
(with typical fat rim)
 herb butter
 BBQ whiskey beans | steakhouse fries
 36,00 €

VEGETARIAN & VEGAN

Mushroom ragout

in lentil crêpes

vegan herb cream | baby leaf salad

21,00 €

Ricotta cheese spinach tortelloni

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

22,00 €

Taleggio

is a creamy, soft Italian cow's milk cheese from
Lombardy with a protected designation of origin
(PDO). It captivates with its mildly spicy, fruity-
nutty flavour with hints of truffle.

Taleggio

-baked in puff pastry-

tomato confit | bimi | risotto

22,00 €

Poppy seed mousse

apricot and vanilla compote | marzipan tuile

10,00 €

Apple and pear strudel

with almonds and raisins

marzipan sauce | vanilla ice cream

10,00 €

Crème brûlée

mango and passion fruit sorbet

12,00 €

Hot & Cold

espresso and homemade vanilla ice cream

5,50 €



We use this symbol to label all
our vegan dishes.



THE VEGAN MENU

Buddha Bowl

quinoa in honey ginger marinade | salad | mango | avocado | wakame
Pomegranate | wasabi mayonnaise | cashew nuts | baked falafel balls

Sweet and sour lentil soup

smoked-apple wonton | chive oil | celery straw

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

Sweet and sour lentil soup

smoked-apple wonton | chive oil | celery straw

Stuffed Kikok corn-fed chicken breast

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

Crème brûlée

mango and passion fruit sorbet

As a 3-course menu (without soup)

45,00 €

As a 4-course menu

54,00 €

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