

Lind
HOTEL AN DER EMS

Welcome to the

Mauritz
RESTAURANT

Feel free to use our free Wi-Fi

Network: LINDHOTEL

Password: !WLANLind!

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

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HOTEL AN DER EMS

THE  **VEGAN MENU**

Buddha Bowl

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

Carrot and ginger soup

Orange semolina dumplings

Vegetable paella

- pan-fried -

saffron rice | peas | peppers | artichokes | olives | lemons

Pistachio Trifle

lime and mint sorbet

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

Carrot and ginger soup

Orange semolina dumplings

Herb-crusted Kikok corn-fed chicken breast

lemon foam | panko crunch | three-vegetable purée
peas | sweetcorn | heirloom carrots

Crème brûlée

mango and passion fruit sorbet

As a 3-course menu (without soup)

45,00 €

As a 4-course menu

54,00 €

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M E N U

STARTER

Wild garlic soup
sour cream | crayfish meat
11,00 €

Carrot and ginger soup 
Orange semolina dumplings
9,50 €


Baked goat cheese
walnuts | honey
orange | salad
16,00 €

Beef carpaccio
rocket | pine nuts | parmesan cheese
18,00 €

Bruschetta
toasted ciabatta | tomatoes | rocket | Parmesan
13,00 €

SALAD & WRAP

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

Buddha Bowl 
quinoa in ginger marinade | salad | mango
avocado | wakame | Pomegranate | wasabi mayonnaise
cashew nuts | baked falafel balls
Small 13.50 €
Large 19.50 €

Large wrap
with kikok chicken breast | salad
balsamic dressing
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

Redfish fillet
-coated in breadcrumbs-
lukewarm potato and cucumber salad
remoulade sauce
24,50 €

Fried Salmon
Yuzu gremolata
wild broccoli | saffron-vegetable rice
29,50 €

MEAT & MORE

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

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

Bœuf Bourguignon
mushrooms | bacon | shallots
sour cream | mashed potatoes
26,50 €

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

Herb-crusted Kikok corn-fed chicken breast
lemon foam | panko crunch
three-vegetable purée
peas | sweetcorn | heirloom carrots
24,00 €

Pork fillet
-sous vide cooked-
pepper cream sauce
roasted green asparagus | diced tomatoes
souffléed potatoes
27,50 €

Pink-roasted saddle of lamb
-with herb crust-
rosemary jus | Tuscan vegetables
Parmesan semolina biscuits
33,50 €

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 €

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VEGETARIAN & VEGAN

Gnocchi alla Romana

-baked-

Parmesan semolina biscuits
Tuscan vegetables | basil pesto
22,00 €

Vegetable paella

- pan-fried -

saffron rice | peas | peppers
artichokes | olives | lemons
22,00 €



Penne with Pesto

roasted courgette | cherry tomatoes
Parmesan | pine nuts | fried rocket
22,00 €

DESSERT

Coconut quark tartlets

braised pineapple
10,00 €

Pistachio Trifle

lime and mint sorbet
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.