

*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.

*Lind*

HOTEL AN DER EMS

## THE VEGAN MENU

### **Buddha Bowl**

lime glass noodle salad | mint | cilantro | baby leaf | watermelon | edamame  
mung bean sprouts | carrots | green onions | peanut butter & peanuts | marinated smoked tofu  
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### **Carrot and ginger soup**

orange semolina dumplings  
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### **Asparagus Risotto**

sautéed Asparagus | oranges | vegan Feta  
cashews | confit cherry tomatoes  
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### **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  
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### **Carrot and ginger soup**

orange semolina dumplings  
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### **Herb-crusted Kikok corn-fed chicken breast**

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

#### Bruschetta

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

#### 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 €

#### Jumbo Shrimp Baked in Brick Pastry

Mango Salsa | Sriracha Cream  
17,00 €

### SALAD & WRAP

#### Small mixed salad

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

#### Buddha Bowl

lime glass noodle salad | mint | cilantro  
baby leaf | watermelon | edamame | mung bean sprouts  
carrots | green onions | peanut butter & peanuts  
marinated smoked tofu  
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 €

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## FISH & SEA

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

**Fried Salmon**  
confit cherry tomatoes  
risotto with white and green asparagus  
29,50 €

## MEAT & MORE

**Pork schnitzel**  
paprika cream sauce | fried potatoes  
bacon and onions | side salad  
23,50 €

**Dry Aged BBQ Burger**  
200g Angus patty | BBQ sauce | bacon | cheddar  
braised onions | steakhouse fries  
23,50 €

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

### Home-Style cooking!

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

**Pork fillet**  
**-sous vide cooked-**  
pepper cream sauce  
roasted green asparagus | diced tomatoes  
souffléed potatoes  
24,50 €

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

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

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



## VEGETARIAN & VEGAN

### Gnocchi alla Romana

**-baked-**

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

### Asparagus Risotto

sautéed asparagus | oranges | vegan Feta  
cashews | confit cherry tomatoes  
23,00 €

### Penne with Pesto

roasted courgette | cherry tomatoes  
Parmesan | pine nuts | fried rocket  
19,00 €

## DESSERT

### Strawberry Variations

strawberry cheesecake | strawberry parfait  
white chocolate and strawberry mousse  
12,00 €

### 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.