



Mediterranean Weeks

STARTERS

- Arugula salad -
in a balsamic vinaigrette with parmesan,
pine nuts, and cherry tomatoes
11 €
- Escabeche from Loup de mer -
sour-cured sea bass fillets
with shallots, olives and arugula salad
16 €
- Bruschetta -
toasted ciabatta with tomato,
arugula and parmesan
13,5 €
- Gazpacho Andaluz -
cold spanish vegetable soup
with vegetable garnish and croutons
10 €
- Beef Carpaccio -
with arugula, pine nuts and parmesan
18 €
served with sautéed chanterelles
27 €
- Appetizer Platter -
for 2 persons
29 €

MAIN COURSES

- Penne al Pesto -
basil pesto, pine nuts,
cherry tomatoes, arugula and parmesan
19 €
- Spanish Tortilla de Patatas -
12,5 €
with fried chorizo
17 €
- Loup de Mer Filets -
sea bass fillets with basil pesto,
ratatouille and creamy polenta
27 €
- Piccata "Milanese Westfalica"-
pork tenderloin in a parmesan-egg crust
served on a cherry tomato and thyme Sauce
with zucchini and tagliarini
24 €
- Monkfish Saltimbocca -
on a cherry tomato and thyme sauce
with zucchini and tagliarini
29 €
- Chorizo Burger -
grilled spanish paprika sausage (mild)
in a focaccia bun with aioli, lettuce, and tomato
served with steakhouse fries
24 €
- Lemon Chicken -
boneless chicken thighs baked in a lemon-white wine
sauce, served with green beans and rosemary potatoes
23 €

DESSERT

- Grilled Peach -
with greek yogurt cream,
almond brittle and rosemary honey
11 €
- Affogato -
homemade vanilla ice cream
on top of freshly brewed espresso
5,5 €

All prices include service and the applicable sales tax.

If you have any questions about allergens or ingredients, please feel free to ask our service staff.





Mediterranean Menu

CHOOSE A STARTER

- Gazpacho Andaluz -
cold spanish vegetable soup
with vegetable garnish and croutons

or

- Small Salad -
leafy greens with cherry tomatoes
and balsamic vinaigrette

CHOOSE YOUR MAIN COURSE

- Piccata "Milanese Westfalica" -
pork tenderloin in a parmesan-egg crust
served on a cherry tomato and thyme Sauce
with zucchini and tagliarini

or

- Loup de Mer Filets -
sea bass fillets with basil pesto,
ratatouille and creamy polenta

or

- Creamy Polenta -
with sautéed green asparagus, ratatouille,
toasted panko, vegan feta,
arugula and pine nuts

DESSERT

- Dessert-variation -
be surprised

33 €

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Mauritz

STARTERS

- Baked Goat Cheese -
with walnuts, honey,
orange and lettuce
15 €

- Small Salad -
leafy greens with cherry tomatoes and
balsamic vinaigrette
8,5 €

MAIN COURSES

- Large Wrap -
with Kikok chicken breast, salad,
and balsamic dressing
19 €

- Creamy Polenta -
with sautéed green asparagus, ratatouille,
toasted panko, vegan feta,
arugula and pine nuts
20 €

- Bread Dumplings -
with cream chanterelles
24 €

- Tagliatelle "Chanterelles" -
ribbon noodles with chanterelles
in a cream sauce
24 €

- German Currywurst -
Large Bratwurst | Curry Sauce
9,5 €

- Pork Schnitzel -
with paprika cream sauce
and a side salad
23,5 €

- Pork Schnitzel -
with creamed chanterelles
and a side salad
32,5 €

- Rumpsteak 250g -
(with a typical greasy rim)
with herb butter and BBQ whiskey beans
36 €

We serve steakhouse fries with mayonnaise or ketchup with
all meat dishes.

DESSERT

- Crème Brûlée -
with orange-basil sorbet
11 €

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