



Dear Guest,

we are very pleased to welcome you in our restaurant "Tausend93".

As part of the Benedictine Abbey of Maria Laach, we attach great importance to sustainability and the preservation of creation. Seasonality and regionality are therefore decisive for the selection of suppliers for suppliers who primarily come from the surrounding area. Livable and animal-friendly husbandry of animals is an important criterion for us. For example, on Klostergut Maria Laach, which is part of the BIOLAND association.

Our portions are arranged in such a way that as little as possible remains and we thus prevent an overproduction of food. If you are missing something, Please contact us, we will be happy to serve you a reference.

The crockery from which you dine was made exclusively for the Tausend93 in the ceramics manufactory of the abbey, Under the direction of Brother Stephan Oppermann OSB, for you.

Our highest goal is that you feel comfortable with us and you can enjoy relaxing hours. Please contact us if something is not to your satisfaction! That is the only way we can improve.

If you liked it with us, your recommendation of our restaurant to friends and acquaintances is a big praise for us. You are also welcome to rate us on Google or Facebook.

Now have a pleasant stay in our restaurant.

Enjoy your meal!

Your team Seehotel Maria Laach

STARTERS

The prices include service and VAT.

Stand 02/ 2023





Goat cheese baked in filo dough Thyme honey marinade beetroot walnuts spiced orange chutney salad bouquet19	9.50 €
Beef carpaccio olive lime marinade wild herb salad grated parmesan pastry stick	7.50 €
Baked Calf's Head salted beef tongue Vanilla Capers Vinaigrette Salad bouquet Pastry Bow18	8.50 €
SOUPS	
Consommé of pasture cattle dumpling filled pasta pocket vegetables	0,00 €
Cream of Parsnip Soup truffled cream cheese ravioli herbs	0,00 €
Maifeld potato soup cooked with marjoram cream croûtons cress	0,00 €
CHEEK DECOMMENDATION	
CHEF'S RECOMMENDATION	
Fresh Salad Plate raspberry vinegar dressing Spicy rabbit meat baked in batter green sauce cherry tomatoes crispy bread chips	4,50 €
Fried liver from Eifel rabbit apple slices Apple and onion ragout Mashed Potatoes Port wine jus with sage	4.50 €





MAINS

Spicy curry from Eifel lamb colorful vegetables Pea Mint Hummus long grain rice Tortilla chips	29,00 €
Half stuffed poussin colorful vegetable sticks sweet cherry tomatoes Truffle Sauce mashed sweet potatoes	35,00 €
Rumpsteak from pasture cattle 220gr. herbal butter cherry tomatoes string beans potato gratin	34,00 €
Roastet Laacher Silverfelchen Colorful Vegetables Saffron Sauce Black rice from Piedmont	33,00 €
Half a duck "Laacher Art" with mugwort red cabbage in a crispy bowl melted potato dumplings stuffed apple chestnut sauce	33,00 €
VEGETARIAN DISH	
Spelled patty herb sauce leek grilled zucchini mashed sweet potatoes	24.00 €
Mixed vegetables red thai curry sauce small spring roll vegetable tempura cream of peas fragrant rice	24.00 €

The prices include service and VAT.



DESSERTS

Kaiserschmarren whipped cream homemade vanilla ice cream	13,00 €
Cheesecake homemade plum compote yoghurt ice cream	14,50 €
Café Tonka Creme Brulee amarettini homemade vanilla ice cream whipped cream	14,50 €
Our milk goat ice cream from the Vulkanhof Milk goat ice cream Pistachio Milk goat ice cream Pistachio	per ball 3,50 € per ball 3,50 €
OUR DRINKS RECOMMENDATION FOR	DESSERT
671 Muskateller & Riesling Quality dessert wine Winery Korrell, Bad Kreuznach-Bosenheim	0,1 l 5,50 € .
Sandeman Portwine (red or white)	5 cl 5,60€
Monastery Liqueur	2 cl 3,80 €

The prices include service and VAT.

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CHILDREN'S MENU

Tomato soup Filled pasta pocket	8,50 €
Homemade Veal Balls Cream Sauce long grain rice carrot salad	12,00 €
Small pancakes Appele Sauce	7,50 €
Homemade fish sticks Remouladen sauce french fries	10.00 €