

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 Kloostergut 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

Goat cheese baked in filo dough
Thyme honey marinade | beetroot | walnuts |
spiced orange chutney | salad bouquet.....19.50 €

Beef carpaccio
olive lime marinade | wild herb salad |
grated parmesan | pastry stick17.50 €

SOUPS

Consommé of pasture cattle
dumpling | filled pasta pocket | vegetables..... 10,00 €

Cream of Parsnip Soup
truffled cream cheese ravioli | herbs..... 10,00 €

Maifeld potato soup cooked with marjoram
cream | croûtons | cress..... 10,00 €

CHEF'S RECOMMENDATION

Fresh Salad Plate
raspberry vinegar dressing | fried chicken breast fillets |
chanterelles | cherry tomatoes..... 24,50 €

Sliced pork fillet
pepper cream sauce | vegetables | butter spaetzle..... 27.50 €

MAINS

Roasted Venison Chop

balsamic cranberry sauce | loin of potato tree cake | savoy cabbage |
crunchy bowl with red cabbage.....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 €

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..... per ball 3,50 €
Milk goat ice cream | Pistachio..... per ball 3,50 €

OUR DRINKS RECOMMENDATION FOR DESSERT

671 **Muskateller & Riesling** 0,1 l 5,50 €
Quality dessert wine
Winery Korrell, Bad Kreuznach-Bosenheim

Sandeman Portwine (red or white) 5 cl 5,60 €

Monastery Liqueur 2 cl 3,80 €

The prices include service and VAT.

Stand 01/ 2023

Our dishes contain allergens. Please ask our service staff

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 Sauce7,50 €

Homemade fish sticks
Remouladen sauce | french fries.....10,00 €