



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 sta	y in our restaurant.	

Enjoy your meal!

Your team Seehotel Maria Laach

The prices include service and VAT.

Stand 09/ 2022





STARTERS

Terrine of whitefish caviar and arctic char fillet sour cream smoked fjord salmon salad	150.6
raspberry dressing pumpkin pancakes21	1.50 €
Smoked duck breast tranche Creme of peas porcini mushroom vinaigrette apple gel salad bouquet	9.50 €
Beef carpaccio olive lime marinade wild herb salad grated parmesan pastry stick17	7.50 €
SOUPS	
Consommé of pasture cattle dumpling filled pasta pocket vegetables),00 €
Pumpkin cream soup pumpkin seed oil roasted pumpkin seeds),00 €
Maifeld potato soup cooked with marjoram cream croutons cress),00 €
CHEF'S RECOMMENDATION	
Fresh Salad Plate raspberry vinegar dressing fried chicken breast fillets chanterelles cherry tomatoes	1,50 €
Venison stew juniper cranberry sauce bacon sprouts spaetzle honey cake casserole),50 €

The prices include service and VAT.

Stand 09/ 2022





MAINS

Pork fillet medallions cream sauce mixed vegetables spaetzle	29,50 €
Fried Trout fillets mixed vegetables saffron sauce mashed potatoes	32,00 €
Rumpsteak from pasture cattle 220gr. herbal butter cherry tomatoes string beans potato gratin	34,00 €
Loup de Mer fried whole potatoes lemon side salad	29,50 €
Half a duck "Laacher Art" with mugwort red cabbage in a crispy bowl melted potato dumplings stuffed apple chestnut sauce	33,00 €
VEGETARIAN DISH	
Filled Cannelloni oven vegetables spicy tomato sauce fried parsnips grated Parmesan	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.	Stand 09/ 2022





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 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.

Stand 09/ 2022



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 €