

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

Carpaccio from Pasture Cattle

lime olive marinade | wild herb salad |
pomegranate seeds | Eifler mountain cheese.....17.00 €

Mature goat cheese from the Eifel-Vulkanhof

gratinated | Tomato ragoût | olive tapenade |
olives mini baguette.....17.00 €

Venison terrine and wild boar ham

celery and apple salad | cranberries | cafe pepper sauce17.00 €

SOUPS

Consommé from Pasture Cattle

semolina dumplings | filled pasta pocket | vegetable.....8.50 €

Pumpkin cream soup

styrian pumpkin seed oil | roasted pumpkin seeds.....8.50 €

RECOMMENDATION

Half roasted duck

spicy jus | brussels sprouts | potato roulade | stuffed apple.....27.50 €

Ragout from local venison

cranberry red wine sauce | bread dumplings | mixed vegetables.....26.50 €

MAINS

Saddle of veal steak

Gorgonzola sauce | snow peas | yellow and red carrots |
cherry tomatoes on the branch | potato gratin.....30,50 €

Suckling pig meat

mashed peas | wild broccoli | turnips | sauce from Laacher beer.....30,50 €

Fried fillets of white fish from Lake Laach

tomato butter | spinach leaves |
mixed vegetables watercress sauce | potato roulade.....29,50 €

Rumpsteak from Pasture Cattle 220gr.

herbal butter | bacon beans | cherry tomatoes |
potato gratin.....31,00 €

Braised knuckle of Eifel lamb

Honey and thyme sauce | cherry tomatoes on the branch |
Process beans | Turnips | olives - mashed potatoes.....28,00 €

VEGETARIAN DISH

Spinach dumplings

sauced ginger - pointed cabbage | carrots | broccoli |
cheese sauce17,50 €

DESSERTS

Kaiserschmarren

Whipped cream | Vanilla ice cream.....11,50 €

Dark noble bitter chocolate

Passions fruit.....11,50 €

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 €

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 €