

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 of pasture cattle lemon and olive marinade wild herbs fried capers grated Grana Padano pastry stick.....	19,00 €
Fjord salmon tartare marinated asparagus tomatoes - herb vinaigrette	19,50 €
Marinated beetroot with ground coriander Eifel goat cheese cream from the Vulkanhof avocado cream fine rocket red wine cream beetroot waffle.....	19,00 €

SOUPS

Consommé of pasture cattle dumpling filled pasta pocket vegetables.....	9,00 €
Asparagus creamsoup	9,00 €
Maifeld potato soup cooked with marjoram cream croutons cress.....	9,00 €

CHEF'S RECOMMENDATION

German asparagus potatoes hollandaise sauce butter	23,00 €
In addition: cooked and smoked herb ham.....	9,00 €
Italian country ham.....	9,00 €
Black Forest ham.....	9,00 €
Breaded escalope of Landuro pork from the monastery ranch.....	16,00 €

MAINS

Laacher aspic of the Landuro pig
from our own monastery ranch
Remoulade sauce | salad bouquet |
mustard dressing | fried potatoes..... 21,00 €

Fried Laacher white fish fillets
leaf spinach | colorful vegetables | tomato-butter |
Saffron Sauce | mashed potatoes..... 32,00 €

Rumpsteak from pasture cattle 220gr.
herbal butter | cherry tomatoes | string beans |
potato gratin.....34,00 €

Corn chicken breast stuffed with morels
port wine butter sauce | conehead cabbage |
colorful vegetables | sage gnocchi..... 30.00 €

Boeuf Bourguignon from Laacher Limousin beef
strong sauce | colorful vegetables | root vegetable sticks |
celery mashed potatoes.....31.50 €

VEGETARIAN DISH

Spinach dumplings
conehead cabbage | mixed vegetables |
cheese sauce20.00 €

Raisin Curry Couscous
mint | yoghurt | fried falafel | marinated rocket.....20.00 €

DESSERTS

Warm cheesecake
 soft fruit | frozen yogurt12,00 €

Kaiserschmarren
 whipped cream | homemade vanilla ice cream12,00 €

Dark noble bitter chocolate
 passions fruit.....13,00 €

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** 0,1l 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 €