

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

Fried calf's head cubes

salted tongue from Laacher Limousin beef |
vanilla dressing | green potato salad.....17,00 €

Home-smoked tranche of fjord salmon flamed

salmon praline in sesame coating | marinated green asparagus |
Gin and tonic foam..... 17,00 €

Spiced beef tartare

egg yolk confit | wild herb salad |
mustard seed vinaigrette | baked capers.....17,00 €

SOUPS

Consommé of pasture cattle

dumpling | filled pasta pocket | vegetables..... 9,00 €

Cucumber yoghurt cold bowl

with smoked salmon strips..... 10,00 €

Maifeld potato soup cooked with marjoram

cream | croutons | cress..... 9,00 €

CHEF'S RECOMMENDATION

Fresh Salad Plate

raspberry vinegar dressing | roasted saddle of rabbit |
King Oyster Mushroom | cherry tomatoes..... 19,50 €

Laacher aspic of the Landuro pig from our monastery ranch

Remoulade sauce | salad bouquet |
mustard dressing | fried potatoes.....21,00 €

MAINS

Fried pork tenderloin medallions
cream sauce | King Oyster Mushroom |
mixed vegetables | fine tagliarini..... 27,50 €

Fried Laacher white fish fillets
leeks | tomato-butter |
saffron sauce | herbal polenta 32,00 €

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

Saddle of Eifel lamb wrapped in white bread
rosemary sauce | beans in cream |
fine vegetables | sage gnocchi..... 34,00 €

Boeuf Bourguignon from Laacher Limousin beef
strong sauce | mixed vegetables | root vegetable sticks |
celery mashed potatoes..... 31,50 €

VEGETARIAN DISH

Cannelloni filled with Mediterranean vegetables
oven vegetables | spicy tomato sauce |
fried parsnips | grated Parmesan..... 24,00 €

Raisin Curry Couscous
mint | yoghurt | fried falafel | marinated rocket..... 22,00 €

DESSERTS

Kalamansi crispy slices
with chocolate and yoghurt13,00 €

Kaiserschmarren
whipped cream | homemade vanilla ice cream13,00 €

Éclairs au chocolat
Éclairs with chocolate cream | Mango sorbet.....13,00 €

Laacher strawberry dream
fresh strawberries on puff pastry | cream pastry13,00 €

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** 0,1 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 €

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 €