

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.

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

CHEF'S RECOMMENDATION

Fine venison ragout in cranberry sauce
Colorful vegetables | Celery mashed potatoes |
Sweet bread casserole.....29.50 €

Fried medallions from local wild boar loin
Green pepper cherry sauce | Brussels sprouts | Salsify |
Mashed potato and pumpkin.....31.50 €

Tranches of roasted saddle of venison
Chili chocolate sauce | baked apple slice | Creamed savoy cabbage |
Herb mushrooms | potato gratin.....34.50 €

OUR HIGHLIGHTS FOR THE EVENING FROM 2 PERSONS

"Chateaubriand" carved at the table
Double fillet of beef | Bearnaise Sauce | grilled tomato |
colorful seasonal vegetables | crisp lettuce |
Potato Gratin | Roasted potatoes 96.00 €

each additional person: 48.00 €

OUR WINE RECOMMENDATION

Piemont

958 2017 ``Maria Gioana`` Barbera D'Alba Barrique 0,75 l 39,00€
Piemonte DOC
Giacosa Fratelli

The prices include service and VAT.

Stand 11/ 2023

Our dishes contain allergens. Please ask our service
staff

STARTERS

Tranches of fjord salmon fillet from the Eifel smokehouse Sion
Baked kiss praline | Dill mustard sauce | Chili cinnamon pear |
Salad Bouquette | Baked Eifler Döppekuchen..... 22,50 €

Beef carpaccio
olive lime marinade | fine wild herb salad |
grated parmesan | pastry stick22,00 €

Tender Romana lettuce heart
Crispy slices of pretzel dumplings | French dressing |
Laacher organic egg | Baked Duck Inner Fillet | Curry chutney.....20,00 €

SOUPS

Consommé of pasture cattle
dumpling | filled pasta pocket | vegetables..... 12,00 €

Strong wild consommé
Seasoned with sherry | fine vegetables | Truffle dumplings |
Puff pastry stick..... 14,50 €

Soup of smoked Hokkaido pumpkin
Roasted kernels | Pumpkin seed oil from Styria..... 13,50 €

MAINS

Fried trout fillet from the Eifel colorful vegetables saffron sauce black rice from Piedmont.....	28,50 €
Tender boiled beef 2.0 Bouillon potato Horseradish sauce	29,50 €
Half country duck "Laacher Art" Stuffed baked apple Sage jus Apple red cabbage Melted potato dumplings.....	29,50 €
Rumpsteak from pasture cattle 220gr. herbal butter cherry tomatoes string beans potato gratin.....	36,00 €
Fried fillets of Loup de Mer Fine chorizo potato ragout Olive tapenade Colorful vegetables Baked cherry tomatoes.....	33,00 €

VEGETARIAN DISH

Yellow lentil stew with coriander fried tofu sausage vegetables basmati rice pea cress.....	26,00 €
Mixed vegetables red thai curry sauce small spring roll vegetable tempura cream of peas fragrant rice.....	26,00 €

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DESSERTS

"Cherry meets pepper".

Cherry Slices | Indonesian long pepper | Cherry stew |
 Green Pepper | Cherry Sorbet | Pistachio Meringue.....16,00 €

Variation of caramel & plum

Mousse from the Valrhona Dulcey couverture | caramel sauce |
 Pickled plums | Plum sorbet.....16,00 €

Laacher apple dream

Apple parfait with an apple ragout core plus almond corners.....16,00 €

Frosty Duo

Two scoops of sorbet ice cream filled with sparkling wine.....15,00 €

Our milk goat ice cream from the Vulkanhof

Milk goat ice cream.....per ball 3,80 €
 Milk goat ice cream | Pistachio.....per ball 3,80 €

OUR DRINKS RECOMMENDATION FOR DESSERT

677	2018 PARADIES AUSLESE Riesling	0,125 l	11,00 €
	Prädikatswein, Spitzen-Auslese	0,375 l	32,00 €
	Weingut Korrell, Bad Kreuznach-Bosenheim		

Sandeman Portwine (red or white)	5 cl	5,90 €
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Maria Laach Monastery Liqueur	2 cl	5,50 €
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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 €

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