

The Maifeld Potato menu

- Maifeld potato soup**
with marjoram and bacon

- Das Eifler Landhausschnitzel** ©
With seasonal salads
with pork loin
or
with pikeperch fillet
or
with feta cheese

- Caramelized apple pancake**
with vanilla icecream and cream
- Menu € 29,50

Seasonal menu

- Puree of potatoes and black truffles**
with planed parmesan cheese

- Creamy asparagus soup**
with stripes of smoked salmon

- Fresh regional asparagus
with a veal escalope**
butter potatoes and homemade hollandaise sauce



- Bourbon vanilla cream**
with pieplant ice cream and fresh strawberries
- Menu € 47,00
Menu without soup € 41,00

We serve our homemade potato bread with all soups, starters and salads.


Starters


Maifeld „Debbekooche“

This special potato dish from the Eifel is made of a well-seasoned potato dough which was originally cooked in the oven. The word “Debbe” means “pot” and is pronounced very differently between distinct places around. None of the words made it the official dictionary so far though. Well enough, try “Debbekooche” here!





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|-----------------------|--|------|
| Classic | with bacon and onions, served with apple puree | 6,90 |
| Gourmet | with smoked salmon and onions in a fine wine sauce | 8,80 |
| From the woods | with mushrooms and onions in a creamy herb sauce  | 8,80 |
- Puree of potatoes and black truffles**  10,90
With planed parmesan cheese
- Homemade pastry with salad** 7,80
Homemade pastry of veal and pork
Roasted gently, served with mustard sauce

Soups

- Maifeld potato soup** with marjoram and bacon 5,40
- Creamy soup of root vegetables and potatoes**  5,40
- Creamy asparagus soup** with stripes of smoked salmon 8,40
- Beef bouillon** with marrow dumplings and stripes of vegetables 6,70
- Creamy soup of fennel and saffron** with Venus clam 7,50

All vegetarian dishes are marked with a carrot. 

Seasonal salads with fresh raw vegetables

	as main dish	as starter
Additional:	 9,40	5,20
Marinated Maifeld asparagus 	14,60	11,60
Spicily roasted stripes of turkey breast	13,60	10,60
Roasted champignons and herbs 	13,60	10,60
Smoked salmon slices and herb-yoghurt sauce	14,60	11,60
Marinated dices of beef meat	15,50	12,50
Crispily fried vegetable patties 	14,20	11,20
For your information: This salad can be also served as vegan dish with balsamico vinaigrette.		

Main dishes

Fresh regional asparagus	15,50
with butter potatoes and homemade hollandaise sauce	
with mixed Eifel ham	19,50
with a pork escalope	20,50
with a veal escalope	24,90
with roasted fillet of salmon	23,90
Löffel's homemade pastry	17,90
Homemade pastry of veal and pork	
Roasted gently, served with mustard sauce, roasted potatoes and mixed salad	
Braised ox cheeks in Burgundy sauce	19,90
With fried German potato cake and Brussels sprouts	
Eifel beef steak with pepper sauce or herb butter	22,90
With fried Maifeld potatoes and savoy cabbage	

Schnitzel dishes

Every Schnitzel is served with roasted Maifeld potatoes and mixed salads.

Breaded Schnitzel of pork with mushroom sauce	16,40
The Farmer Schnitzel	16,40
Pork escalope gratinated with mushrooms and cheese	
Schnitzel country style	16,40
Pork escalope with onion sauce and fried egg	
Breaded Schnitzel Vienna style	
with pork loin	15,90
with turkey breast	17,40
with veal tenderloin	22,90

Main dishes with potatoes

Das Eifler Landhausschnitzel[®]

It's the specialty at Löffel's Landhaus and meanwhile a registered brand at the German patent office!

We would especially like to recommend this homemade dish to you.

No matter which "Eifler" you choose, every single one is wrapped with fresh grated, well-seasoned potatoes and then crisply roasted. "Das Eifler" is served with mixed seasonal salads.

Das Eifler Landhausschnitzel[®]

with turkey breast	17,90
with pork loin	17,40
with veal tenderloin	22,90
with pikeperch fillet	20,40
with salmon fillet	19,90
with organic tofu 	17,50
with feta cheese 	17,40
with Eifel goat cheese 	19,40

The seasonal Eifler

Pork fillet coated with crisply roasted potatoes	19,90
With creamy gorgonzola cheese sauce and celeries	



The "Klassik Eifler"

Pikeperch fillet in a coat of crispy potatoes	20,40
with creamy sauerkraut and white wine sauce	

„Löffel's potato strudel“

Strudel dough with potato filling and bacon cubes in marjoram sauce	15,90
Served with a choice of seasonal salads	

„Die Eifel Pizza“

Crispy potato rösti with the ingredients of your choice and gratinated with cheese	
with Eifel Premium Ham and champignons	15,60
with feta cheese and mixed vegetables 	15,60
with spicy salami and paprika cubes	15,60
with Eifel goat cheese, broccoli and cocktail tomatoes 	16,20
with smoked salmon slices and leek stripes	16,20

„Maifelder Kartoffelgratins“

Slices of potatoes cooked in cream with your choice-ingredients and gratinated with cheese	
with Eifel Premium Ham and champignons	15,20
with feta cheese and mixed vegetables 	15,20
with spicy salami and paprika cubes	15,20
with Eifel goat cheese, broccoli and cocktail tomatoes 	15,60
with smoked salmon slices and leek stripes	15,60

Desserts

Bourbon vanilla cream with pieplant ice cream and fresh strawberries	8,80
Homemade fruit sorbet with fresh fruit salad	8,80
Caramelized apple pancake with vanilla ice cream and cream	8,80
Starting from 2 persons	
Zabaglione with grapes and ice-cream	per person 7,10

Ice cream

Just lately introduced, we do now serve classic and new ice creams from a small family-owned ice cream manufacturer. All ice creams are produced artisanally with natural ingredients and fresh milk.

Try out and enjoy!

All sundaes come with fresh whipped cream.

Iced coffee	5,90
Strong black coffee with vanilla ice cream	
Seasonal sundae	7,90
Pieplant, strawberry and yoghurt ice cream with fresh strawberries	
Chocolate sundae	7,90
Ice cream of white and dark chocolate with chocolate sauce and whipped cream	
Amarena sundae	7,90
Amarena cherry ice cream with amarena cherries and fine cherry sauce	
„Der Damenbecher“	7,90
Chocolate and vanilla ice cream with advocaat and cream	
Yoghurt-mango sundae	7,90
Creamy yoghurt and mango ice cream with fresh yoghurt and mango	
„Landlust“	7,90
Walnut ice cream with caramel sauce and cream	
Mosel sundae	7,90
Creamy cinnamon and vanilla ice cream with brandied plums and whipped cream	
Mixed ice creams	Without cream 6,50 With cream 7,00
„Der kleine Ritter von der Burg Eltz“	5,20
Sundae for kids with chocolate and vanilla ice cream with cream and chocolate drops As usual with a small surprise	

Eifel cheese

Eifel Gouda cheese from “Demeter Hof Breit”		
with apple slices and potato bread	Small	8,70
	Large	11,90
Eifel Goat cheese stewed in olive oil		
Served with pickled tomatoes and potato bread	Small	9,70
	Large	12,70