

## 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**  
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- Caramelized apple pancake**  
with vanilla icecream and cream

Menu € 29,50

## Seasonal menu

- Eifel roast beef**  
filled with tarragon sauce, with seasonal salads  
\*\*\*
- Creamy soup of white and red tomatoes**  
with basil  
\*\*\*
- Medallion of deer haunch  
in fine sherry sauce**  
With cream chanterelles and potatoes  
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- Light yoghurt lime cream**  
with fresh strawberries

Menu € 45,00

Menu without soup € 39,00

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

### Starters

- Homemade pastry with salad** 7,80  
Homemade pastry of veal and pork  
Roasted gently, served with mustard sauce
- Carpaccio of cucumber and tomatoes** with olive oil and pieces of goat cheese  7,90
- Eifel roast beef** filled with tarragon sauce, with seasonal salads 10,90
- Scampi deep-fried in crispy potatoes** with rape oil aioli and rocket salad 10,90

### Soups

- Creamy soup of white and red tomatoes** with basil  6,90
- Maifeld potato soup** with marjoram and bacon 5,40
- Beef bouillon** with marrow dumplings and stripes of vegetables 6,70
- Creamy soup of chanterelles** with seasonal herbs  6,90

All vegetarian dishes are emphasized with a carrot.



## Seasonal salads with fresh raw vegetables

	as main dish	as starter
Additional:	 9,40	5,20
<b>Baked Eifel goat cheese</b> 	14,60	11,60
<b>Spicily roasted stripes of turkey breast</b>	13,60	10,60
<b>Roasted champignons and herbs</b> 	13,60	10,60
<b>Smoked salmon slices and a herb-yoghurt sauce</b>	14,60	11,60
<b>Crispy fried vegetable patties</b> 	14,20	11,20

For your information: This salad can be also served as vegan dish with balsamico vinaigrette.

## Main dishes

<b>Löffel's homemade pastry</b>	17,90
Homemade pastry of veal and pork Roasted gently, served with mustard sauce, roasted potatoes and mixed salad	
<b>Tender veal goulash in tarragon sauce</b>	18,50
With cream chanterelles and fried polenta	
<b>Braised Eifel lamb shoulder in thyme sauce</b>	21,90
With Ratatouille and Maifeld potato gratin	
<b>Tenderly braised beef meat with caramelised red wine shallots</b>	18,90
Served with butter potatoes and kohlrabi	
<b>Grilled Eifel beef steak</b>	21,50
Served with fried potatoes and vegetable	
<b>Fillet of salmon trout in fine thyme and lemon sauce</b>	21,50
With stewed zucchini and tomato noodles	
<b>Medallion of deer haunch in fine sherry sauce</b>	22,50
With cream chanterelles and roasted potatoes	

## Schnitzel dishes

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

<b>Breaded Schnitzel of pork with mushroom sauce</b>	16,40
<b>The Farmer Schnitzel</b>	16,40
Pork escalope gratinated with mushrooms and cheese	
<b>The mediterranean escalope</b>	16,40
Pork escalope gratinated with tomatoes and basil	
<b>Breaded Schnitzel Vienna style</b>	
with pork loin	15,90
with turkey breast	17,40
with veal tenderloin	22,90

## Main dishes with potatoes

### Das Eifler Landhausschnitzel<sup>®</sup>

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<sup>®</sup>

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 feta cheese 	17,40
with Eifel goat cheese 	19,40

### Eifel meets Mediterranean sea – The seasonal Eifler 2017

**Aromatic pecorino cheese coated and fried in crispy potatoes** 19,90  
With marinated rocket salad and tomatoes

„Eifel meets Alsace“ 20,40

**Trout fillet roasted in a coat of crispy potatoes**  
with creamy sauerkraut and white wine sauce

„Löffel's potato strudel“ 15,90

**Strudel dough with potato filling and bacon cubes in marjoram sauce**  
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 spicy salami and paprika cubes	15,60
with Eifel goat cheese and fresh broccoli 	16,20
with smoked salmon slices and leek stripes	16,20
with diced tofu, fresh herbs and mixed vegetables 	15,60

„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 spicy salami and paprika cubes	15,20
with fresh broccoli and Eifel goat cheese 	15,60
with smoked salmon and leek stripes	15,60
with diced tofu, fresh herbs and mixed vegetables 	15,20

## After Dinner...

### Eifel brandies

		2cl	
<b>Apple brandy</b>	Made of mellow Eifel apples		3,40
<b>Nelches pear</b>	A great alternative for all friends of Williams pear Smooth taste of pear with a strong and tough character.		3,80
<b>Mirabelle</b>	Hand-picked fruits perfectly branded		3,80
<b>Plum</b>	One of the classics in outstanding quality		3,80
<b>Sloe</b>	Branded of the blackthorn berries with a fine marzipan touch		4,90

### Desserts

<b>Light yoghurt lime cream</b> with fresh regional strawberries			8,80
<b>Homemade fruit sorbet</b> with fresh fruit salad			8,80
<b>Caramelized apple pancake</b> with vanilla ice cream and cream			8,80
Starting from 2 persons			
<b>Zabaglione</b> with grapes and ice-cream		per person	7,10

### Ice cream

<b>Strawberry sundae</b>			7,60
	Vanilla and strawberry ice cream with fresh strawberries and whipped cream		
<b>„Der Damenbecher“</b>			7,40
	Chocolate and vanilla ice cream with advocaat and cream		
<b>„Landlust“</b>			7,60
	Walnut ice cream with caramel sauce and cream		
<b>„The Winzerbecher“</b>			7,60
	Homemade ice cream of raisins and pomace with grapes, walnuts and cream		
<b>Mixed ice creams</b>		Without cream	6,20
		With cream	6,80
<b>„Der kleine Ritter von der Burg Eltz“</b>			5,20
	Sundae for kids with chocolate and vanilla ice cream with cream and chocolate drops As usual with a small surprise		

### Eifel cheese

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