

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 soup of fennel and saffron**
with Venus clam

- Braised ox cheeks in Burgundy sauce**
with fried German potato cake and kohlrabi


- Chocolate-ice pastry**
with mango slices and passion fruit sauce

Menu € 43,00



Menu without soup € 37,00


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

Starters





- Lamb's lettuce with our homemade potato dressing** 7,60
With roasted bread and bacon dices
- Homemade German potato cake** 6,90
Served with apple puree
- 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
- Smoked trout fillet** 10,90
With horseradish sauce and lamb's lettuce

Soups

- Maifeld potato soup** with marjoram and bacon 5,40
- Creamy soup of root vegetables and potatoes**  5,40
- Creamy Maifeld potato soup** with black truffles  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
Baked Eifel goat cheese 	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

Löffel's homemade pastry		17,90
Homemade pastry of veal and pork Roasted gently, served with mustard sauce, roasted potatoes and mixed salad		
Medium roasted duck breast in fine sauce		22,50
With homemade red cabbage and bread dumplings		
Braised Eifel lamb shoulder		21,90
With pumpkin-ginger vegetables and roasted potatoes		
Veal strips in creamy morel sauce		21,90
With potato gnocchi and green asparagus		
Braised ox cheeks in Burgundy sauce		19,90
With fried German potato cake and kohlrabi		
Eifel beef steak with pepper sauce or herb butter		22,90
With fried Maifeld potatoes and savoy cabbage		
Sea bass fillet with curry-garlic sauce		22,90
With pumpkin vegetables and butter noodles		

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

After Dinner...

Eifel brandies

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

Desserts

Chocolate-ice pastry with mango slices and passion fruit sauce		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

Berry sundae		7,60
Vanilla and currant ice cream with fine berry sauce and whipped cream		
„Der Damenbecher“		7,40
Chocolate and vanilla ice cream with advocaat and cream		
„Landlust“		7,60
Walnut ice cream with caramel sauce and cream		
„The Winzerbecher“		7,60
Homemade ice cream of raisins and pomace with grapes, walnuts and cream		
Mixed ice creams	Without cream	6,20
	With cream	6,80
„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