

## 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

- Maifeld „Debbekooche“**  
with mushrooms and onions in a creamy herb sauce  
\*\*\*
- Creamy soup with Hokkaido pumpkin**  
and Indian curry  
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- Roasted suckling pork with beer sauce**  
Served with potatoes and creamy sauerkraut  
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- Fine quarkcam served with plum puree**  
and cinnamon icecream

Menu € 43,00

Menu without soup € 39,00

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!

<b>Classic</b>	with bacon and onions, served with apple puree	6,90
<b>Gourmet</b>	with smoked salmon and onions in a fine wine sauce	8,80
<b>From the woods</b>	with mushrooms and onions in a creamy herb sauce 	8,80
<b>Vegan</b>	Prepared with soy milk, bell peppers, herbs and tofu 	7,90

**Lamb's lettuce with our homemade potato dressing** 7,50  
With roasted bread and bacon dices

**Homemade pastry with salad** 7,80  
Homemade pastry of veal and pork  
Roasted gently, served with mustard sauce

**Eifel beef carpaccio and seasonal herbs** with planed parmesan cheese 9,50

## Soups

**Maifeld potato soup** with marjoram and bacon 5,40

**Creamy soup with Hokkaido pumpkin** and Indian curry 6,40

**Creamy soup of root vegetables and potatoes**  5,40

**White tomato soup** with dumplings  6,90

**Beef bouillon** with marrow dumplings and stripes of vegetables 6,70

All vegetarian dishes are marked with a carrot. 

## Seasonal salads with fresh raw vegetables

	as main dish	as starter
Additional:	 9,70	5,50
<b>Baked goat cheese</b> 	14,90	11,90
<b>Spicily roasted stripes of turkey breast</b>	13,90	10,90
<b>Roasted champignons and herbs</b> 	13,90	10,90
<b>Smoked salmon slices and herb-yoghurt sauce</b>	14,90	11,90
<b>Marinated dices of beef meat</b>	15,90	12,90
<b>Crispily fried vegetable patties</b> 	14,50	11,50

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

## Schnitzel dishes

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

<b>Breaded Schnitzel of pork with mushroom sauce</b>	16,70
<b>The Farmer Schnitzel</b>	16,70
Pork escalope gratinated with mushrooms and cheese	
<b>Special Schnitzel</b>	16,70
Pork schnitzel gratinated with tomatoes, basil and cheese	
<b>Breaded Schnitzel Vienna style</b>	
with pork loin	16,40
with turkey breast	17,70
with veal tenderloin	23,50

## Main dishes

<b>Löffel's homemade pastry</b>	18,50
Homemade pastry of veal and pork	
Roasted gently, served with mustard sauce, roasted potatoes and mixed salad	
<b>Roasted suckling pork with beer sauce</b>	22,50
Served with roasted potatoes and creamy sauerkraut	
<b>Braised ox cheeks in Burgundy sauce</b>	19,90
With fried German potato cake and Brussels sprouts	
<b>Savory filled cattle roulade in burgundy sauce</b>	21,50
With butterspätzle and kohlrabi	
<b>Eifel beef steak with pepper sauce or herb butter</b>	23,50
With fried Maifeld potatoes and savoy cabbage	
<b>Gilthead fillet in lemongrass sauce</b>	22,90
Served with sweet potato and ginger puree and zucchini	

## 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	18,20
with pork loin	17,70
with veal tenderloin	23,50
with pikeperch fillet	20,70
with salmon fillet	20,40
with organic tofu 	17,70
with feta cheese 	17,70
with Eifel goat cheese 	19,70

**The saisonal Eifler** 20,90

**Guineafowl wrapped with ham fillet in a coat of crispy potatoes**  
Served with celery and gorgonzola sauce

**The "Klassik Eifler"** 20,70

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

**„Löffel's potato strudel“** 16,20

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

**„Die Eifel Pizza“**

<b>Crispy potato rösti with the ingredients of your choice and gratinated with cheese</b>	
with Eifel Premium Ham and champignons	15,90
with feta cheese and mixed vegetables 	15,90
with spicy salami and paprika cubes	15,90
with Eifel goat cheese, broccoli and cocktail tomatoes 	16,50
with smoked salmon slices and leek stripes	16,50

**„Maifelder Kartoffelgratins“**

<b>Slices of potatoes cooked in cream with your choice-ingredients and gratinated with cheese</b>	
with Eifel Premium Ham and champignons	15,50
with feta cheese and mixed vegetables 	15,50
with spicy salami and paprika cubes	15,50
with Eifel goat cheese, broccoli and cocktail tomatoes 	15,90
with smoked salmon slices and leek stripes	15,90

## Desserts

<b>Fine quarkcam</b> served with plum puree and cinnamon icecream	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

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.**

<b>Chocolate sundae</b>	7,90
Ice cream of white and dark chocolate with chocolate sauce and whipped cream	
<b>Amarena sundae</b>	7,90
Amarena cherry ice cream with amarena cherries and fine cherry sauce	
<b>„Der Damenbecher“</b>	7,90
Chocolate and vanilla ice cream with advocaat and cream	
<b>Yoghurt-mango sundae</b>	7,90
Creamy mango ice cream with fresh yoghurt and mango	
<b>„Landlust“</b>	7,90
Walnut ice cream with caramel sauce and cream	
<b>Mosel sundae</b>	7,90
Creamy cinnamon and vanilla ice cream with brandied plums and whipped cream	
<b>Mixed ice creams</b>	Without cream 6,50 With cream 7,00
<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