

## The Maifeld Potato menu

- Maifeld potato soup**  
with marjoram and bacon  
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- 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 € 32,50

## Seasonal menu



- Lamb`s lettuce with our potato dressing**  
served with roasted bread and bacon dices  
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- Cream soup of calabaza pumpkin**  
and ginger with coconut milk  
\*\*\*
- Braised ox cheeks in Burgundy sauce**  
With fried German potato cake and Red cabbage  
\*\*\*
- Three kinds of mango**  
Parfait, sorbet and mousse
- Menu € 39,-  
Menu without soup € 36,50

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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|-----------------------|--|------|
| <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 potato dressing** 6,90  
with roasted bread and bacon dices
- Slices of smoked duck breast** 9,50  
with walnut kernels and lamb`s lettuce
- 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
- Cream soup of calabaza pumpkin** and ginger with coconut milk  6,40
- Creamed soup of beluga lentils** refined with balsamic vinegar and lamb dumplings 6,40
- Creamy soup of root vegetables and potatoes**  5,40
- 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.		

## 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>Three ways of venison</b>	26,90
Medallion, Cabbage roll and braised haunch with mushroom lasagna	
<b>Tenderly sliced veal in mushroom sauce</b>	21,90
with mixed winter vegetables and roasted potatoes	
<b>Braised ox cheeks in Burgundy sauce</b>	19,90
with fried German potato cake and Red cabbage	
<b>Eifel beef steak with pepper sauce or herb butter</b>	23,50
with fried Maifeld potatoes and savoy cabbage	

## 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>Crispy onion Schnitzel</b>	16,70
Pork escalope with onion panade	
<b>Breaded Schnitzel Vienna style</b>	
with pork loin	16,40
with turkey breast	17,70
with veal tenderloin	23,50

# 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 "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“

### **Crispy potato rösti with the ingredients of your choice and gratinated with cheese**

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“

### **Slices of potatoes cooked in cream with your choice-ingredients and gratinated with cheese**

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>Three kinds of mango</b> parfait, sorbet and mousse		8,80
<b>The sweet gourmand plate</b> creamy poppy and hazelnut ice with cherry sauce and cream		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
	small portion	6,80
Starting from 2 persons		
<b>Zabaglione</b> with grapes and ice-cream	per person	7,10

## Ice cream

**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>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