

The Maifeld Potato menu

Maifeld potato soup
with marjoram and bacon

Das Eifler Landhausschnitzel[©]

With seasonal salads

with pork loin

or

with salmon fillet

or

with feta cheese

Caramelized apple pancake

with vanilla icecream and cream

Menu € 29,50

Seasonal menu

Eifel beef carpaccio and seasonal herbs
with planed parmesan cheese and lime vinaigrette

White tomato soup

with fresh basil

Roasted corn poulard

with bell pepper filling

served with braised cherry tomatoes
and roasted potatoes

Duet of red currants

Cream and sorbet

with a variety of seasonal berries

Menu € 45,90

Menu without soup € 39,90

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!

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
Vegan	Prepared with soy milk, bell peppers, herbs and tofu 	7,90

“Pig`s stomach” of seafood

Squid tubes filled with seafood, thinly sliced
served with delicate fennel-currant salad 10,50

Eifel beef carpaccio and seasonal herbs

With planed parmesan cheese and lime vinaigrette 12,50

Homemade pastry with salad

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

Soups

Maifeld potato soup with marjoram and bacon 5,40

Delicate saffron cream soup with cray fish tails 7,90

White tomato soup with fresh basil  6,40

Creamy soup of root vegetables and potatoes  5,40

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

Seasonal salads with fresh raw vegetables

	as main dish	as starter
Additional:	 9,70	5,50
Baked goat cheese 	14,90	11,90
Spicily roasted stripes of turkey breast	13,90	10,90
Roasted champignons and herb-yoghurt 	13,90	10,90
Smoked salmon slices and herb-yoghurt sauce	14,90	11,90
Marinated dices of beef meat	15,90	12,90
Crispily fried vegetable patties 	14,50	11,50
For your information: This salad can be also served as vegan dish with balsamico vinaigrette.		

Main dishes

Löffel's homemade pastry		18,50
homemade pastry of veal and pork roasted gently, served with mustard sauce, roasted potatoes and mixed salad		
Roasted corn poulard with bell pepper filling		19,50
served with rosemary sauce and roasted potatoes		
Braised ox cheeks in Burgundy sauce		19,90
with fried German potato cake and savoy cabbage		
Eifel beef steak with pepper sauce or herb butter		23,50
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		16,70
The Farmer Schnitzel		16,70
Pork escalope gratinated with mushrooms and cheese		
Crispy onion Schnitzel		16,70
Pork escalope with onion panade		
Breaded Schnitzel Vienna style		
with pork loin		16,40
with turkey breast		17,70
with veal tenderloin		23,50

All vegetarian dishes are marked with a carrot.



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 crispy roasted. "Das Eifler" is served with mixed seasonal salads.

Das Eifler Landhausschnitzel[®]

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 "Eifel-Vitello" 19,90

Fillet of pork with tuna filling in a coat of crispy potato
with rocket-tomato salad

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 the ingredients of your choice 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

Duet of black currant creme and sorbet with a variety of seasonal berries		8,80
The sweet Gourmet Dish creamy poppy- and nougat ice cream with cherry sauce and cream		8,80
Homemade fruit sorbet with fresh fruit salad		8,80
Caramelized apple pancake with vanilla ice cream and cream		8,80
	small portion	6,80
Starting from 2 persons		
Zabaglione with grapes and ice-cream	per person	7,10

Ice cream

All sundaes come with fresh whipped cream.

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

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