

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 € 32,50

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!

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

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
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
Baked goat cheese 	14,90	11,90
Spicily roasted stripes of turkey breast	13,90	10,90
Roasted champignons and herbs 	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	
Braised ox cheeks in Burgundy sauce	21,90
with fried German potato cake and Red cabbage	
Eifel beef steak with pepper sauce or herb butter	24,50
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

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	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

The sweet gourmand plate creamy poppy and hazelnut ice 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	7,90
Ice cream of white and dark chocolate with chocolate sauce and whipped cream	
Amarena sundae	7,90
Amarena cherry ice cream with amarena cherries and fine cherry sauce	
„Der Damenbecher“	7,90
Chocolate and vanilla ice cream with advocaat and cream	
Yoghurt-mango sundae	7,90
Creamy mango ice cream with fresh yoghurt and mango	
Mosel sundae	7,90
Creamy cinnamon and vanilla ice cream with brandied plums and whipped cream	
Mixed ice creams	Without cream 6,50 With cream 7,00
„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