

# Dear Guests

Welcome to the pleasantly located "Eiswoog", the "iron water lake"! Seven natural sources feed the lake with excellent fish and crustacean species that include trout, char and crayfish as well as the famous "Eisvogel" (Bird of the Year in 1973 and 2009 in Germany) is living here. Surrounded by "Stumpfwald", the forest lake is part of the biological reservation area "Pfälzerwald".

## Hotel haeckenhaus

A new and unique hotel was created which is situated on the dam between the lake and fishponds. A special place to stay overnight, for an extended weekend, for business meetings and conferences or a short vacation.

The already existing buildings have been supplemented in 2004 creating an exciting dialog between the house and the surrounding nature.

The specially designed guest rooms offer a marvelous view of the surrounding nature. The individually designed and furnished rooms provide guests the opportunity to discover a new hotel experience.

## seehaus forelle

Fresh and natural products from the region are the fundamental base of our cooking. The culinary team looks forward to take you on a delightful gourmet-trip.

Following our slogan: "simply feel well", our friendly culinary team will be happy to spoil you. All meals and dishes are freshly prepared; fish is coming from the pisciculture at the Eiswoog.

We purchase most of our products and ingredients from local organic producers of our region, avoiding long transport distance for these sensible goods and use a variety of the palatinium products.

At the end of the card you will find a list of our preferred producers.

We will be satisfied only - if you are - and therefore we kindly request you to inform us concerning your wishes and ideas.

## Jörg Maier and team seehaus

## Keen on an aperitif?

Mirtillo Sprizz

Heidelbeer-Ingwer-Wacholder-Likör mit Bitterlemon

0,25l € 7,5

Pfälzer Secco, Lebenshilfe Bad Dürkheim

0,1 l € 5

Pfälzer Secco rosé, Lebenshilfe Bad Dürkheim

0,1 l € 6

### alcoholfree

Raumland Perlender Traubensaft alcoholfree

Sekthaus Raumland, Flörsheim-Dalsheim

0,1 l € 7

## Our wine suggestion

2021er Grauer Burgunder dry  
Weingut Benzinger, Kirchheim

0,25l 8€                      0,75l 24€

2021er Merlot Rose dry  
Weingut Benzinger, Kirchheim

0,25l 7€                      0,75l 20€

## **Soups and Appetizer**

Pumpkin soup with yogurt

€ 8

Lamb's lettuce with pickled salmon trout  
and mustard-dill-sauce

€ 18

Beetroot carpaccio with roasted nuts  
and caramelized goat cheese

€ 17

## **Eiswoog-Classics**

Fish soup house - style

with sauce Rouille, grated cheese and garlic croutons

small € 10

big € 12

cold smoked trout

with cream horseradish and a small salad

€ 18

# main courses

## Fish

Trout “meurière” crispy fried  
with almond butter, parsley potatoes  
and a mixed salad

€ 29

Salmon trout fillet fried on the skin  
with braised leek, mashed potato-pumpkin  
and white wine sauce

€ 33

Sea bream fillet with oven vegetables  
fried potatoes and lemon

€ 32

## Vegan & vegetarian

Vegan: lupine-Curry with rice

€ 22

Homemade Maultaschen with pumpkin-sauce  
filled with pumpkin and ricotta

€ 22

## meat

Rumpsteak with onions  
and fried potatoes with salad

€ 33

A salad of harty sausage from Aubrac cattle produced  
by local butcher Heeger  
with onions, cheese, horseradish vinaigrette  
and fried potatoes

€ 16

Slices from Braised knuckle of veal  
with oven vegetables and Schupfnudeln

€ 28

Roast game with vegetables, mashed potato-pumpkin  
and cranberry pear

€ 25

Roasted pick stomach with sauerkraut, mashed potato  
and brown sauce

€ 18

Wiener schnitzel from saddle of veal fried in butter  
with fried potatoes, lemon, apple capers and salad

€ 29

smaller € 26

small side salad

€ 6

# Dessert

A scoop of sorbet filled with Palatinate Secco

€ 8

Heeger's Cake with red fruit jelly, vanilla-ice-cream

€ 11,5

€ 9,5 no ice

€ 6 no ice, no red fruit jelly

Crème brûlée

€ 9

Homemade Nut Parfait

with apple compote

€ 12

## the Mini-Dessert

"still fits"

Mousse au chocolat in a glass with cherry sorbet

€7

## or better some cheese?

Assortment of cheese of our choice

with fig mustard, bread and butter

4 type € 13

# wine sale to go

2021er Merlot Rose trocken  
Flasche 0,75l € 8,1

2021er Grauer Burgunder trocken  
Flasche 0,75l € 8,1

2018er Cuvée Rouge  
Flasche 0,75l € 8,8

2017er Rosé Sekt Brut  
Deutscher Sekt  
Flasche 0,75l € 13

Weine vom Weingut Benzinger  
Kirchheim/Weinstrasse, Tel. 06359-1339



# We recommend the following natural producers

Fischzucht Eiswoog, Ulrich Hahn, Tel. 0152-51637328

Salate & Kräuter, Trappenhof, Familie Müller, Ebertsheim, Tel. 0176-75933495

“Ramser Tofu” purvegan GmbH, Alexander Bauer, Ramsen, Tel. 06351-126520

Eier, Matthias Baade, Lautersheim, Tel. 06351-3998745

Lamm, Landfleischerei Keller, Busenberg, Tel. 06391-9246606

Weidmann Kaffeerösterei, Kirchheimbolanden, Tel. 06352-7896669

Rindfleisch & Wurst, Heeger’s Hofladen, Familie Heeger, Breunigweiler  
Tel. 06357-9899999

Kuchen & Torten, Bauerncafe zum Fruchtspeicher, Familie Heeger, Sippersfeld  
Tel. 06357-7745

Imkerei Dr. Albert Herrmann, Enkenbach-Alsenborn, Tel. 0152-33857895

Bio-Landkost vom Mühlhof, Familie Krehbiel, Tel. 06302-982491

Wild, Forstamt Donnersberg, Tel. 06352-401040

Erdbeerland Funck, Eisenberg, Tel. 06351-42000

Weingut Benzinger, Kirchheim/Weinstrasse  
Tel. 06359-1339

Weingut Heinrich Spindler, Forst an der Weinstraße  
Tel. 06326-280

Weingut Wick, Zellertal, Tel. 06355-2201

Weinbau der Lebenshilfe, Bad Dürkheim Partnerbetrieb des Naturpark Pfälzerwald  
Tel. 06322-9380

Weingut Reichsrat von Buhl, Deidesheim, Tel. 06326-96500

Weingut Dr. Bürklin Wolf, Wachenheim, Tel. 06322-95330

Weingut Pflüger, Bad Dürkheim, Tel. 06322-63148