

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 haeckenhau

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 roasted pumpkin seeds and pumpkin oil

€ 9

Lamb's lettuce with Jerusalem artichoke chips
and pomegranate seeds

€ 11

also with smoked goose breast

€ 18

Pumpkin 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

Fillet of catfish with white wine sauce, oven vegetables
and mashed potatoes

€ 33

Salmon trout fillet fried on the skin
with cream salsify, fried potatoes
and white wine sauce

€ 35

Vegan & vegetarian

Homemade Maultaschen with pumpkin-sauce
filled with pumpkin and ricotta

€ 22

Vegan:

Pumpkin Tofu Curry Casserole with Basil Oil
on Salsify Vegetables

€ 24

meat

Rumpsteak with pepper-cream-sauce
and fried potatoes with salad

€ 33

Slices from Braised knuckle of veal
with apple horseradish, red cabbage
and bread dumplings

€ 28

Roasted pick stomach with sauerkraut, mashed potato
and brown sauce

€ 18

Deer ragout with cranberry pear and bread dumplings

€ 25

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

€ 29

smaller € 26

A salad of harty sausage from Aubrac cattle produced
by local butcher Heeger

with onions, cheese, horseradish vinaigrette
and fried potatoes

€ 16

small side salad

€ 6

Dessert

A scoop of sorbet filled with Palatinate Secco

€ 8

cinnamon-Creme brûlée

€ 10

Homemade Spekulatius Parfait
with Cherry-cinnamon-ragout

€ 13

Mousse au chocolat and Mousse au marzipan

€ 9

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

€ 11,5

€ 9,5 no ice

€ 6 no ice, no red fruit jelly

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 € 8,5

2021er Grauer Burgunder trocken
Flasche 0,75l € 8,5

2018er Cuvée Rouge
Flasche 0,75l € 9,3

2017er Rosé Sekt Brut
Deutscher Sekt
Flasche 0,75l € 13,9

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



Wir empfehlen folgende naturnahe Erzeuger

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