

VOSHÖVEL CLASSIC

Starter

Baked goat cheese on apple and quince compote ^{A,G} 
with winter salad, walnuts, and beet greens 16 €

Smoked salmon trout from the Bergisches Land region ^{D,G,N,L}
with horseradish cream, green salad, and potato rösti 18 €

Sliced roast beef ^{C,G,M}
with remoulade sauce and Lower Rhine potato salad 19 €

Soup

Voshövel beef soup ^{F,L,M,O}
with egg dumplings, marrow dumplings and cauliflower 10 €

Creamy pumpkin soup ^{G,L,O} 
with roasted seeds and our own house-made oil 12 €

Main courses

Voshövel Krüstchen baked in a pan ^{A,C,L,O} 26 €
with fried egg, braised onions, winter vegetables, small side salad
and fried potatoes

Veal cheeks cooked for 24 hours ^{O,F,G} 30 €
with dark grape jus, creamed savoy cabbage and mashed potatoes

Roasted chicken breast ^{A,M,L,O} 19 €
with salad, house dressing and green sauce

Medallion of brook trout ^{A,D,G,O} 30 €
with creamy mustard sauce and potato-cucumber salad

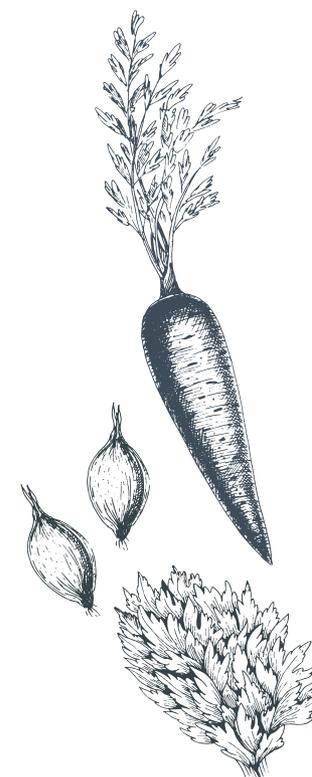
Himmel & Ääd ^{A,C,G,L,O}  19 €
with bread slices, mushroom ragout and onions

Dessert

Our „Herrencreme“ ^{C,G,H,O}  9 €
The original

Coffee crème brûlée ^{A,C,G}  12 €
with blood orange sorbet and pear compote

Country cheese from local organic farmers ^{A,G,H,N}  14 €
with homemade fruit bread and fruit mustard



Vegan alternatives are available upon request. Our service team will be happy to advise you.