

## MENU | RECOMMENDATION OF THE EVENING

### CHOICE OF STARTER

Option 1 

or

Option 2

Changes  
daily

### INTERMEDIARY COURSE

### CHOICE OF MAIN COURSE

Main course meat

or

Main course fish

or

Main course vegetarian 

### DESSERT

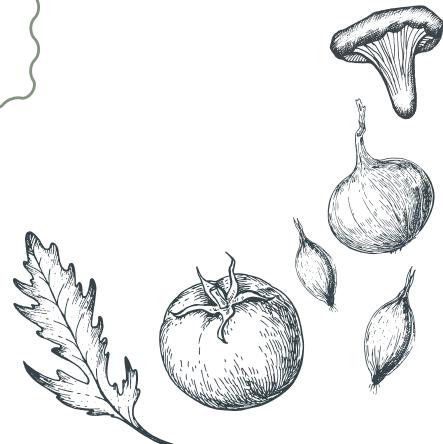
Option 1 

or

delicate & light: Option 2 

4-course menu 65 €

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



# VOSSHÖVEL 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  
with fried egg, braised onions, winter vegetables, small side salad and fried potatoes 26 €

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

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

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

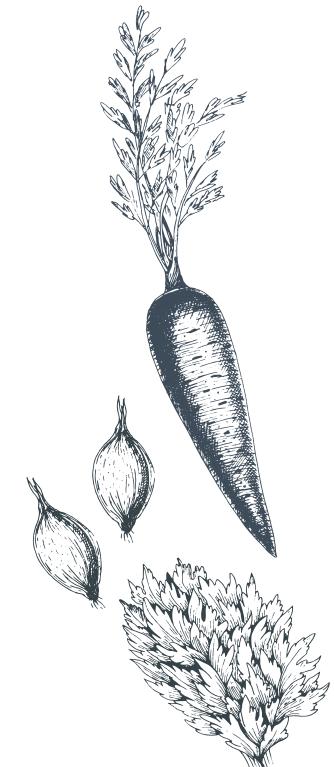
**Himmel & Ääd** A,C,G,L,O   
with bread slices, mushroom ragout and onions 19 €

## Dessert

**Our „Herrencreme“** C,G,H,O   
The original 9 €

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

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



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