

## 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.



# VOSHÖVEL CLASSIC

## Starter

**Baked goat cheese on apple and quince compote** <sup>A,G</sup>  16 €  
with summer salad, walnuts, and beet greens

**Smoked salmon trout from the Bergisches Land region** <sup>D,G,N,L</sup> 18 €  
with horseradish cream, green salad, and potato rösti

**Sliced roast beef** <sup>C,G,M</sup> 19 €  
with remoulade sauce and Lower Rhine potato salad

## Soup

**Voshövel beef soup** <sup>FL,M,O</sup> 10 €  
with egg dumplings, marrow dumplings and cauliflower

**Cold, creamy cucumber soup** <sup>A,G,O,P</sup>  12 €  
with dill oil and radish bread

## Main courses

**Voshövel Krüstchen baked in a pan** <sup>A,C,L,O</sup> 26 €  
with fried egg, braised onions, garden vegetables, small side salad and fried potatoes

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

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

**Brook trout medallion** <sup>A,D,G,O</sup> 30 €  
with creamy mustard sauce and potato-cucumber salad

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

## Dessert

**Our „Herrencreme“** <sup>C,G,H,O</sup>  9 €  
The original

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

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



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