

MENU | RECOMMENDATION OF THE EVENING

CHOICE OF STARTER

Option 1 

or

Option 2

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 

Changes
daily

4-course menu 65 €

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



VOSHÖVEL CLASSIC

Starter

Caesar Salad ^{C,G,M} 

16 €

with mushrooms, confit tomatoes and Nordbrocker cheese from Dingden

Smoked salmon trout from the Bergisches Land region ^{D,G,N,L}

18 €

with horseradish cream, green salad, and potato rösti

Sliced roast beef ^{C,G,M}

19 €

with remoulade sauce and Lower Rhine potato salad

Soup

Voshövel beef soup ^{F,L,M,O}

10 €

with egg dumplings, marrow dumplings and cauliflower

Cold, creamy cucumber soup ^{A,G,O,P} 

12 €

with dill oil and radish bread

Main courses

Voshövel Krüstchen baked in a pan ^{A,C,L,O}

26 €

with fried egg, braised onions, garden 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

Brook trout medallion ^{A,D,G,O}

30 €

with creamy mustard sauce and potato-cucumber salad

Braised organic celery ^{A,F,G,L} 

19 €

with creamy Savoy cabbage, sweet potato purée and parsley crumble

Dessert

Our „Herrencreme“ ^{C,G,H,O} 

9 €

The original

Vanilla crème brûlée ^{C,G} 

12 €

with apple compote, popcorn ice cream and salted caramel

Country cheese from local organic farmers ^{A,G,H,N} 

14 €

with homemade fruit bread and cranberry chutney



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