

VOSHÖVEL CLASSIC

Starter

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

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

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.