

Welcome to our Wirtschaft

The origin of the Voshövel's gastronomy is right here.

In the outdoor area the horses were leashed, there was beer, canapés and rye for the travelers passing through. Over the years, the **Wirtschaft** has established itself as a place for excursions.

Recently, we have returned back to our roots. Regional dishes, Lower Rhine recipes, and the best ingredients in a cozy atmosphere.

*We are glad that you
are with us.*





Recommendation

Wine



2024 // **Blanc de Noir**

Seckinger / Pfalz / Germany

0,20l

10,00 €

0,75l

34,00 €

2024 // **Silvaner Alte Reben**

Zenthof Luckert / Franken / Germany

0,20l

11,00 €

0,75l

40,00 €

2023 // **Quinta Apolonia Verdejo**

Belondrade / Castilla y León / Spain

0,20l

12,50 €

0,75l

45,00 €

2022 // **Bourgogne Chardonnay**

Domaine Arlaud / Burgund / France

0,20l

16,00 €

0,75l

60,00 €

2024 // **Ton & Mergel Weissburgunder**

Weingut Tement / Styria / Austria

0,20l

12,50 €

0,75l

45,00 €

2024 // **Dalis Rose**

Endrizzi / Trentino / Italy

0,20l

9,50 €

0,75l

32,00 €



Recommendation

Wine



2022 // Ancestral Spätburgunder

Karsten Peter / Pfalz / Germany

0,20l

10,00 €

0,75l

35,00 €

2017 // Viña Cubillo Tinto Crianza

Bodegas López de Heredia / Rioja / Spain

0,20l

16,00 €

0,75l

60,00 €

2022 // Côtes du Rhône Selection

Château de Saint Cosme / Rhône / France

0,20l

10,50 €

0,75l

36,00 €

2022 // Herdade do Rocim Tinto

Herdade do Rocim / Alentejo / Portugal

0,20l

12,50 €

0,75l

45,00 €

2019 // Blaufränkisch

Winery Heinrich / Burgenland / Austria

0,20l

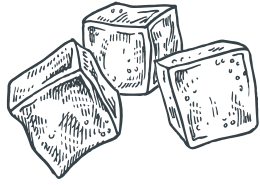
12,50 €

0,75l

44,00 €

This is an excerpt of our beverage list.

Just contact us for more bottled wines. We will be happy to advise you.



Recommendation

Aperitifs

Bratapfel on the Rocks Amaretto, caramel syrup, natural apple juice	0,2l	9,00 €
Red Fall Apple juice, cranberry juice, almond syrup, Myers's Rum	0,2l	10,00 €
Van Nahmen Fruit Secco Apple-quince or grape // <i>alcohol-free</i>	0,1l	6,50 €

Digestifs from Gasse

Cocoa with nuts	2 cl	4,50 €
Williams pear with honey	2 cl	4,50 €
Sasse Sechser	2 cl	4,50 €
Lagerkorn	2 cl	4,50 €
Atlantic Finish	2 cl	11,00 €
Cigar Special	2 cl	9,00 €



Beer Gelection

On Tap

Voshövel Organic Pils 	0,25l	3,50 €
	0,4l	4,90 €
Bitburger Pils	0,25l	2,90 €
	0,4l	4,30 €
Zötler 1447 Kellerbier (natural)	0,3l	3,60 €
	0,5l	5,70 €
Füchschen Alt	0,25l	3,80 €
Mühlen Kölsch	0,25l	3,00 €

Specialty Beers – Handpicked by Our Beer Sommelier

Fuchsteufelswuid, Hoppebräu / Germany // fruity & sparkling	0,33l	7,50 €
Fructus, Lupulus / BEL // fruity & spicy	0,33l	8,50 €
Scotch Ale, Tennen's / SCO // intense & caramelly	0,33l	9,00 €
Nut Brown Ale, Samuel Smith / ENG // malty & nutty	0,335l	10,50 €

Recommendation

The most illegal beer, Muschicraft	0,33l	8,50 €
A pale ale with character: exotic-aromatic and rebellious, because its production breaks the law in over 50 countries – simply because it is made by women.		

Starters and soups

Carpaccio of local deer ^{G, F, O}

with date balsamic, miso, arugula, and Parmesan

19 €

Crispy beef croquette with truffle mayo, ^{A, C, G, L, O}

creamy lettuce hearts and red pickled onions

19 €

Smoked salmon with potato rösti ^{D, N, G, L}

with horseradish cream and lamb's lettuce

18 €

Smoked cod on beetroot carpaccio ^{D, G}

with horseradish cream and green apple

19 €



Creamy goat cheese ^{G, C, O, H}

with cassis fig, lamb's lettuce, and spiced walnuts

16 €



Starters and soups



Beetroot foam with poached farm egg ^{C, G, A}
with potato croutons

12 €

Chestnut foam soup ^{A, G, L, O}
with celery and port wine onions

12 €

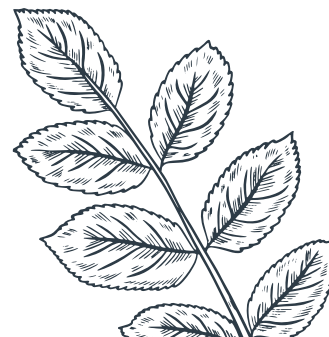
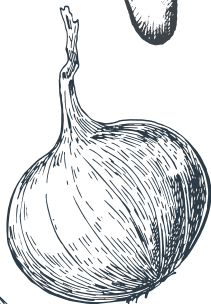
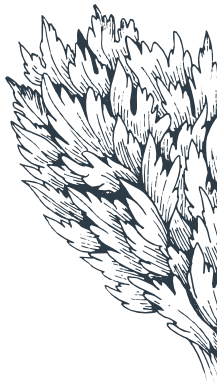
Beef soup ^{F, L, M, O}
with marrow dumplings, cauliflower, and egg custard

10 €



Creamy pumpkin risotto ^{G, O}
with fried artichokes and lettuce hearts

14 €



Main Courses

Grilled chicken breast with mixed salad ^{O, M, L, A}
with house dressing and green sauce

19 €

Grilled pike-perch medallion from Lake Grevelingen ^{D, G, E, F, O, L}
with pumpkin mash, sautéed pak choi, and lobster foam

32 €

Gratinated salmon trout under a dill crust ^{A, D, G, O}
with pumpkin mash, sautéed pak choi and lobster foam

30 €



Grilled cauliflower steak ^{A, C, G, L}
with olives, capers, Parmesan, parsley pesto and mashed potatoes

16 €



Main Courses

Oven-roasted Oldenburg duck leg ^{O, G, C, L, F} 28 €
with cassis red cabbage, chestnuts and potato dumplings

Veal cheeks braised in Madeira ^{O, F, G} 30 €
with savoy cabbage & bacon, button mushrooms and mashed potatoes

Our "Kröstchen" schnitzel ^{A, C, L, O} 26 €
with seasonal vegetables and fried potatoes

Rhenish mustard roast from pasture-raised beef ^{O, M, G, L} 36€
with thyme jus, green beans with bacon and herb mashed potatoes





In conclusion



Our „Herrencreme“ ^{A, G, H}

with caramelized almonds, rum and grated chocolate

9 €

Iced Kaiserschmarrn ^{C, E, G, H, O}

with stewed plums and hazelnut brittle

12 €

Pecan brownie ^{A, C, E, H}

with caramel ganache and mandarin sorbet

12 €



Cheese selection from Dingden ^{A, G, H, N}

with fruit confit and fruit bread

14 €

