

Welcome to our Wirtschaft

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

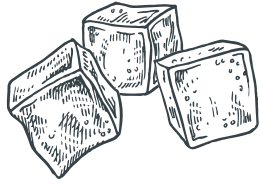
In the outdoor area the horses were leashed, there was beer, canapés and rye for the travelers passing through. Over the years, the **Wirtschaft** has established itself as a place for excursions.

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.*

Have you already
seen our
*Menu in
the insert?*





Recommendation

Aperitifs

Gin Summer Voshövel Dzin / lime juice / blackcurrant juice / Bitter Lemon	0,2l	9,50 €
Lillet Fizz Lillet / elderflower syrup / soda	0,2l	8,50 €
Zero Spritz Blood orange by Ehringhausen / tonic water // <i>alcohol-free</i>	0,2l	8,00 €
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 €



Recommendation

Wine



2023 // Blanc de Noir
Seckinger / Palatinate / Germany

0,20l 10,00 € 0,75l 34,00 €

2024 // Sauvignon Blanc
Sattlerhof / Southern Styria / Austria

0,20l 11,00 € 0,75l 38,00 €

2023 // Pinot Gris Reserve
Stefan Bietighöfer / Palatinate / Germany

0,20l 10,00 € 0,75l 34,00 €

2023 // Etna Bianco
Terre Nerre / Sicily / Italy

0,20l 12,50 € 0,75l 44,00 €

2024 // Dalis Rosé
Endrizzi / Trentino / Italy

0,20l 9,50 € 0,75l 32,00 €

2022 // Gamay Noir
Chateau Thivin / Beaujolais / France

0,20l 10,00 € 0,75l 34,00 €

2022 // Colors
Cervoles Celler / Costers del Segre / Spain

0,20l 10,00 € 0,75l 35,00 €

2021 // Saboteur Red
Luddite / Walker Bay / South Africa

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.



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 Hefeweizen (wheat beer)	0,3l	3,60 €
	0,5l	5,70 €
Zötler 1447 Kellerbier (naturally cloudy)	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 €
Bayerisch Ale 2, Riegele x Sierra Nevada / Germany / USA // fresh & light	0,33l	8,00 €
Kaiserweisse 2025, Tyrell Braukunstatelier 🌱 / Germany // malty & lively	0,1l	7,00 €
	0,75l	44,00 €
Organic Apricot, Samuel Smith / England // sweet & aromatic	0,335l	9,50 €

Summer Recommendation

Vagabund IPA	0,33l	7,00 €
A fruity IPA with mango and tropical aromas, subtly bitter and perfect for a long evening.		

Starters and soups

Beef broth ^{A, C, G, L}

with bone marrow dumplings, semolina dumplings, and vegetables

10 €



Chanterelle foam soup ^{A, C, G, L}

with young leeks and apple-onion ravioli

12 €

Lobster foam soup ^{B, D, G, L}

with roasted cauliflower, peas, and tarrago

14 €

Two ways of Dutch Matjes "Harvest 2025" ^{A, C, D, G, L, M}

fried and tartare, with radish-apple salad and fried potatoes

18 €



Starters and soups



Goat cheese and dried fruit terrine ^{G, H}
with arugula salad, olive tapenade, tomato pesto

17 €

Fried oxtail croquette ^{A, C, G, L, M}
with truffle mayo, romaine hearts, red pickled onions

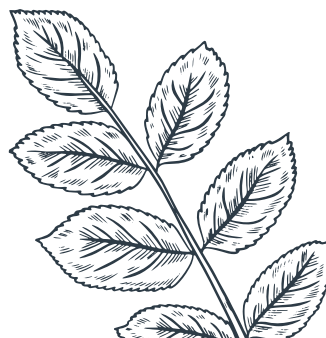
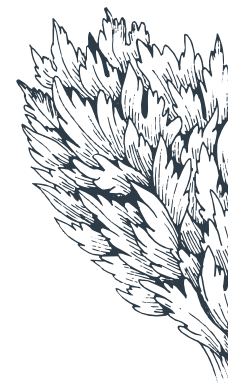
18 €

Marinated salmon trout carpaccio ^{D, G, M}
with lime-tarragon cream and fried capers

18 €

Slices of veal topside ^{G, H, M}
with marinated chanterelles, pesto, fermented garlic

19 €



Main Courses

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

19 €

Creamy tomato risotto ^{G, L}
with grilled artichokes
and chanterelles

starter - 14 €
main - 22 €

Rhenish potato cake "Potthucke" ^{A, G, C}
with apple compote
and liver sausage

starter - 12 €
main - 19 €

Grilled pike-perch medallion ^{A, D, G, L}
from Lake Grevelingen, with saffron-bean
cassoulet and rye bread croutons

32 €

Our Schnitzel "Kröstchen" ^{A, C, G, M, L, O}
with caramelized onions, fried egg, fried potatoes
and side salad

26 €

Bouillabaisse with fine fish and grilled prawns ^{A, B, D, G, L, M, R}
with Gruyère cheese, rouille sauce and olive baguette

30 €



Main Courses



Grilled cauliflower steak with hollandaise sauce ^{A, C, G, L} 16 €
with potato croutons, parsley pesto and herb salad

Creamy onion tart ^{A, C, G} 18 €
with fried chanterelles and small salad

Chicken breast from Dingden ^{G, L, M} 26 €
with balsamic jus, apricots, chanterelles and parmesan mashed potatoes

Rhenish marinated beef roast ^{A, C, G, L} 28 €
with apple red cabbage and Rhenish bread pudding

Veal cheeks braised in Madeira ^{G, L, M} 30 €
with its own jus, savoy cabbage, chanterelles
and creamy mashed potatoes

Roast beef, sliced cold ^{G, L, M}
with remoulade and Vossi pickles
and fried potatoes

starter - 19 €
main - 28 €





In conclusion



Cheese selection from Dingden ^{A, G, H, N}
with fruit confit and fruit bread

14 €



Yogurt-Lemon-Poppy Mousse ^{C, E, G, N}
with rhubarb, pistachio layer cake, and raspberry sorbet

12 €



Our „Herrencreme“ ^{A, G, H}
with caramelized almonds, rum and grated chocolate

9 €

