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.

You'll find our recommendations menu in the inlay.



Recommendation

Aperitif

NJU Root Nju Korn fruchtig / Himbeersirup / Malzbier	0,21	8,50 €
Rosalie Ramazotti Rosato / Sekt / Basilikum	0,21	7,50€
Van Nahmen Juicy Tea Rose Darjeeling Rhabarber	0,11	7,00€

Getränke

Zötler Heile Welt Craftbeer	0,331	3,90 €
Reissdorf Kölsch	0,251	2,90 €
SASSE Sechser	2cl	4,50 €
LIEBL Wildkirsche- Chili Likör	2cl	4,80 €









Wine				
Pinot Gris dry Burggarten Winery / Ahr / Germany	0,201	8,50€	0,751	29,00€
Scheurebe Johann Baptist Schäfer / Nahe / Germany	0,201	8,50€	0,751	29,50 €
Saboteur blanc Luddite Vineyards / Overberg Walker Bay / South Africa	0,201	10,50€	0,751	38,00 €
Rose Saignee Pflueger winery / Palatinate / Germany	0,201	8,00€	0,751	28,00 €
Pinot Noir Peth Wetz / Rheinhessen / Germany	0,201	8,50€	0,751	30,00 €
Remelluri Reserva 2016 Bodegas Remelluri / Rioja / Spain	0,201	16,50€	0,751	55,00 €
Koenigsegg Cuvee 2015 Schloss Halbturn / Burgenland / Austria	0,201	11,50€	0,751	40,00 €

This is an excerpt of our beverage list.

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

Gtarters and soups

io Baked goat cheese from Dingden Heidemilch A, C, G with figs, marinated fennel and grape salad	16€
Aubergine-Walnut tartar ^{A, C, D, G, M, L} with mint, a small salad and tomato-focaccia	15€
Sweetpotato-ravioli tossed in sage butter A, C, G with goat milk foam, glazed leaf spinach and roasted hazelnuts	19€
Smoked salmon trout out Sauerland ^{D, G, M, O} with potato foam, spring onion, and a caviar and herb cream	17€
Slices from smoked Lower Rhein roastbeef L, M, O with tomato-lentil-vinagrette and herb salad	18€
Thinly sliced veal schank ^{G, M} with beetroot, radish, peas and field salad	17€
Beef soup ^{A, C, G, L} with marrow dumplings, semolina dumplings and small vegetables	10€
Red onion foam soup ^{A, G, L, M} With fried blood sausage, apple, spring onion and croûtons	14€
	 with figs, marinated fennel and grape salad Aubergine-Walnut tartar A, C, D, G, M, L with mint, a small salad and tomato-focaccia Sweetpotato-ravioli tossed in sage butter A, C, G with goat milk foam, glazed leaf spinach and roasted hazelnuts Smoked salmon trout out Sauerland D, G, M, O with potato foam, spring onion, and a caviar and herb cream Slices from smoked Lower Rhein roastbeef L, M, O with tomato-lentil-vinagrette and herb salad Thinly sliced veal schank G, M with beetroot, radish, peas and field salad Beef soup A, C, G, L with marrow dumplings, semolina dumplings and small vegetables Red onion foam soup A, G, L, M



Asparagus season



Asparagus foam soup ^{A, C, G, L, O} with small gnocchi	14 €
Asparagus tart with tomato and mozzarella salad ^{A, C, G, L, O} with salted lemon cream, dried tomatos and flamed olive brioche	16€
Creamy risotto with white & green asparagus ^{C, E, L, M} with spinach salad and grilled watermelon	16€
Asparagus from Drevenack ^{C, G, L, O} with parsley potatoes and melted butter or hollandaise	19€
Feel free to order other side dishes:	
Pork schnitzel from the Lower Rhine baked in butter A, C, G	+12€
Saddle of veal fried in butter with béarnaise sauce ^{G, L, O}	+16€
Salmon trout medallion fried on the skin ^{D, H}	+14€
Pistachio ice cream bomb ^{A, C, G, H} with the first rhubarb and lemon meringue	10€

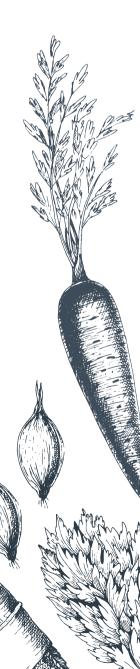
Our wine recommendation

2021 Silvaner dry Estate bottling Juliusspital / Franconia / Germany

0,21 10,50 €

Main courses

	Plucked salad with our house dressing ^{0, M, L, A} Garden cucumbers and green sauce, with a fried chicken breast	19€
B	5	21€
Vegan	Beetroot Tagiatelle ^н with radish foam, roasted almonds and fried broccoli	18€
B	Wild mushroom Lasagne A, C, G, L with roasted sesame broccoli and date jus	20€
	Cod with an estragon-mustard crust ^{A, D, G, L, M} with lobster foam sauce, black salsify vegetables, and a potato cream puree	30€
B	Our crusted schnitzel A, C, G, M, L, O with braised onions, fried egg, roasted potatos and a green side salad	24€
	Saddle of veal & cheek of veal ^{A, C, G, M, L, D} with parmesean, macaroni, BBQ celery and beans	30€
	Braised beef roulade G, L, M, O with gherkin, bacon, roasted onions, red cabbage and potato cream pure	28 € e





In conclusion

B	Cheese platter from Dingen & Bocholt A, G, H, N with fruit confit and fruit bread	14€
B	Crème Brûlée ^{A, C, G} with rhubarb sorbet and honey crumble	12€
	Our "Herrencreme" A, G, H with caramelized almonds, rum and grated chocolate	9€

