

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.

Lovely to have you with us.



We've marked our
Bio-courses
for you.



Recommendation

Aperitif

NJU Root Nju Korn fruchtig / Himbeersirup / Malzbier	0,2l	8,50 €
Rosalie Ramazotti Rosato / Sekt / Basilikum	0,2l	7,50 €
Van Nahmen Juicy Tea Rose Darjeeling Rhabarber	0,1l	7,00 €

Getränke

Zötler Heile Welt Craftbeer	0,33l	3,90 €
Reissdorf Kölsch	0,25l	2,90 €
SASSE Sechser	2cl	4,50 €
LIEBL Wildkirsche- Chili Likör	2cl	4,80 €





Recommendation

Wine



Pinot Gris dry

Burggarten Winery / Ahr / Germany

0,20l

8,50€

0,75l

29,00 €

Scheurebe

Johann Baptist Schäfer / Nahe / Germany

0,20l

8,50€

0,75l

29,50 €

Saboteur blanc

Luddite Vineyards / Overberg Walker Bay / South Africa

0,20l

10,50€

0,75l

38,00 €

Rose Saignee

Pflueger winery / Palatinate / Germany

0,20l

8,00€

0,75l

28,00 €

Pinot Noir

Peth Wetz / Rheinhessen / Germany

0,20l

8,50€

0,75l

30,00 €

Remelluri Reserva 2016

Bodegas Remelluri / Rioja / Spain

0,20l

16,50€

0,75l

55,00 €

Koenigsegg Cuvee 2015

Schloss Halbtturn / Burgenland / Austria

0,20l

11,50€

0,75l

40,00 €

This is an excerpt of our beverage list.

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

Starters and soups



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 €



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 tomatoes 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

0,2l

10,50 €



Main courses

Plucked salad with our house dressing ^{O, M, L, A} 19 €

Garden cucumbers and green sauce, with a fried chicken breast



Bread gnocchetti ^{A, C, G, L} 21 €

with cream mushrooms, Dingden Heidemilch and herb salad



Beetroot Tagiatelle ^H 18 €

with radish foam, roasted almonds and fried broccoli



Wild mushroom Lasagne ^{A, C, G, L} 20 €

with roasted sesame broccoli and date jus

Cod with an estragon-mustard crust ^{A, D, G, L, M} 30 €

with lobster foam sauce, black salsify vegetables,
and a potato cream puree



Our crusted schnitzel ^{A, C, G, M, L, O} 24 €

with braised onions, fried egg, roasted potatoes and a green side salad

Saddle of veal & cheek of veal ^{A, C, G, M, L, D} 30 €

with parmesan, macaroni, BBQ celery and beans

Braised beef roulade ^{G, L, M, O} 28 €

with gherkin, bacon, roasted onions, red cabbage and potato cream puree





In conclusion



Cheese platter from Dingen & Bocholt ^{A, G, H, N}
with fruit confit and fruit bread

14 €



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 €

