

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 €

2023 // Macon "Scritch" 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

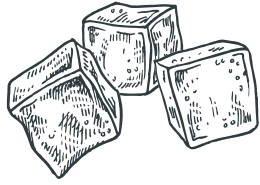
12,50 €

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 €
Dämmerherbst Passion fruit juice, blood orange non-alcoholic by Ehringhausen, lemon juice, caramel syrup, almond syrup, egg white, Bourbon, Cointreau	0,1l	11,00 €
Dämmerherbst Passion fruit juice, blood orange non-alcoholic by Ehringhausen, lemon juice, caramel syrup, almond syrup, egg white // <i>alcohol-free</i>	0,1l	8,50 €
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 Hefeweizen (wheat beer)	0,3l	3,60 €
	0,5l	5,70 €
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 €
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

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 €

Ceviche of Salmon Trout ^{D, N, G, L}

with passion fruit tiger milk, lettuce hearts, and sesame oil

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 €

Lobster foam soup ^{B, D, G, F, L, O}
with roasted cauliflower, peas, and tarragon

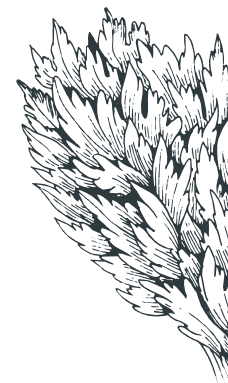
12 €

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} 19 €
with house dressing and green sauce

Grilled pike-perch medallion from Lake Grevelingen ^{D, G, E, F, O} 32 €
with pumpkin and peanut mash, baby pak choi and coconut curry sauce



Gratinated salmon trout under a dill crust ^{A, D, G, O} 30 €
with lukewarm potato and cucumber salad, sour cream beurre blanc and green apple vinegar



Grilled cauliflower steak ^{A, C, G, L} 16 €
with olives, capers, Parmesan, parsley pesto and mashed potatoes

Creamy pumpkin tart ^{A, C, G, O} 18 €
with a small salad and sauce hollandaise



Main Courses

Chicken breast from Dingden ^{O, G, C, L, F} 28 €
with balsamic jus, sweet potato purée, Caesar salad, and sauce béarnaise

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 €

Nut tart A, C, E, H

with mandarin sorbet and apple cream

10 €



Cheese selection from Dingden A, G, H, N

with fruit confit and fruit bread

14 €

