

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?*



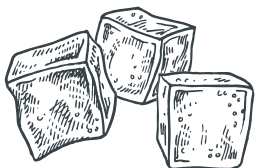
Recommendation

Aperitif

Vossi 1872 Dzin Gin / Voshövel sparkling wine / lemon juice / sugar syrup	0,2l	9,50 €
Rosalie Ramazzotti Rosato / lemon juice / Voshövel sparkling wine / basil	0,2l	7,50 €
Van Nahmen Fruit secco Apple-Quince or Grape // <i>non-alcoholic</i>	0,1l	6,50 €
Sweet Berry Lemon / raspberry / wild berry // <i>non-alcoholic</i>	0,1l	7,50 €

Drinks

Voshövel Organic Pils (on tap)	0,25l	3,50 €
Zötler Wheat Beer (on tap)	0,3l	3,60 €
	0,5l	5,70 €
Niederrhein Destille Elstarbrand	2cl	6,50 €





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.

Starters and soups

Beef broth A, C, G, L

with marrow dumplings, semolina dumplings, and vegetables

12 €

Lobster foam soup B, D, G, L, M, O

with roasted cauliflower, peas, and tarragon

14 €



Marinated goat cheese from the neighborhood A, G, H, L, M, O

from the organic farm Groß-Bölting with
rhubarb vinaigrette and chive oil

16 €



Main courses

Grilled chicken breast with mixed salad O, M, L, A

with house dressing and green sauce

19 €

Crispy fried pike-perch fillet D, G, L, M, O

with sour cream beurre blanc, peppered
pointed cabbage, grapes, and romanesco

32 €

Medallion of sea bass A, C, D, L

with bouillabaisse vegetables, sauce rouille,
and olive baguette

34 €

Shank of husum meadow lamb L, M, O

with wild garlic risotto and tomato pesto

30 €

Our crusted schnitzel A, C, G, M, L, O

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

26 €

Braised ox cheek L, M, O, G

with balsamic sauce, lemon-glazed carrots,
and smoked mashed potatoes

32 €



Asparagus Season



Cream of asparagus soup G, L, M, O
with wild garlic ravioli

12 €



Marinated asparagus from Drevenack G, L, M, O
with ratatouille vinaigrette, lime cream,
and eggplant tartare

16 €

Sliced veal topside G, L, O
with asparagus vinaigrette and wild garlic pesto

18 €

Our North Rhine crab bread A, B, G, L, M, O
with Stefan's sourdough bread, mustard seed cream,
and asparagus salad

18 €



Pea falafel with morels, A, C, G, O
with white asparagus and truffle potato cream

as a starter - 14 €
as a main course - 22 €



Wild garlic risotto A, C, G, O
with white and green asparagus
and tomato pesto

as a starter - 14 €
as a main course - 22 €



Asparagus Season



White asparagus from Drevenack ^{C, G, L, O}

20 €

with parsley potatoes and melted butter or hollandaise sauce

Choose an additional accompaniment:

Veal Schnitzel from the Lower Rhine,

pan-fried in butter ^{A, C, G}

+ 16 €

Pan-seared veal loin with sauce Béarnaise ^{G, L, O}

+ 16 €

Crispy-skin salmon trout medallion ^{D, H}

+ 14 €

Two types of ham – cured and cooked, with a small salad ^{L, M, O, P}

+ 12 €

Wine Recommendation for Asparagus

2023 Silvaner Sulzfelder Alte Reben

0,20l

12 €

Zehnthof Luckert / Franconia / Germany

0,75l

40 €





In conclusion



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

14 €



Chocolate mousse with caramel core ^{A, C, G, H}
with rhubarb, pistachio layer cake, and raspberry sorbet

12 €



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

9 €

