

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?*



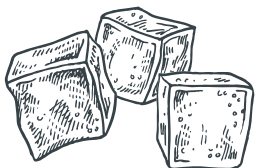
Recommendation

Aperitif

Port & Tonic Grahams Port No. 5 / Tonic Water	0,2l	12,00 €
Bootsmann Spritz Bootsmann Sloe Gin / non-alcoholic sparkling wine / Wildberry	0,2l	12,00 €
Tocco Rosso Campari / elderflower / sparkling wine	0,2l	9,00 €
Van Nahmen Fruchtsecco Apple-Quince or Grape // <i>non-alcoholic</i>	0,1l	6,50 €
Shirley Temple Lemon juice / Grenadine / Ginger Ale // <i>non-alcoholic</i>	0,1l	7,50 €

Drinks

Voshövel Organic Pils	0,25l	3,50 €
Reissdorf Kölsch	0,25l	2,90 €
Niederrhein Destille Elstarbrand	2cl	6,50 €





Recommendation

Wine



Grauburgunder Reserve Stefan Bietighöfer / Pfalz / Germany	0,20l	10,00 €	0,75l	34,00 €
Vom blauen Schiefer Clemens Busch / Mosel / Germany	0,20l	14,00 €	0,75l	49,00 €
Petit Chablis Domaine Marronniers / Burgundy / France	0,20l	12,00 €	0,75l	42,00 €
Etna Bianco Terre Nerre / Sicily / Italy	0,20l	14,00 €	0,75l	49,00 €
Drei Brüder Rosé Burggarten / Ahr / Germany	0,20l	9,50 €	0,75l	30,00 €
Neuenahrer Spätburgunder Burggarten / Ahr / Germany	0,20l	10,00 €	0,75l	34,00 €
Barbera d'Alba Vigna Massolino / Piedmont / Italy	0,20l	13,50 €	0,75l	48,00 €
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



Creamy Hokkaido pumpkin soup ^{G, L, O, P}
with homemade ravioli

12 €

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

with marrow dumplings, semolina dumplings and small vegetables

12 €

Essence of Oldenburg duck ^{A, C, G, L, O, P}

with truffle ravioli and vegetables

14 €

Carpaccio – Surf & Turf ^{B, G, M}

slices of pasture-raised beef roast and shrimp with
bell pepper-tomato salad and olive tapenade

19 €



Starters and soups



vegan
possible

Marinated goat Cheese from the neighborhood ^{A, G, H, L}
from the farm Groß-Bölting with pear-walnut salad
and fig hummus

17 €

Double-smoked salmon trout ^{D, C, G, L, M, O}
with potato pancakes, apple confit and pickled red onions

18 €

Slices of veal tafelspitz ^{E, L, M, O}
with potato-tomato vinaigrette and
horseradish mayonnaise

18 €



Mushroom ravioli ^{A, C, G, O}
with soft-boiled egg, spinach and white onion foam

17 €



Main courses

Grilled chicken breast with mixed salad ^{O, M, L, A} 19 €
with house dressing and green sauce

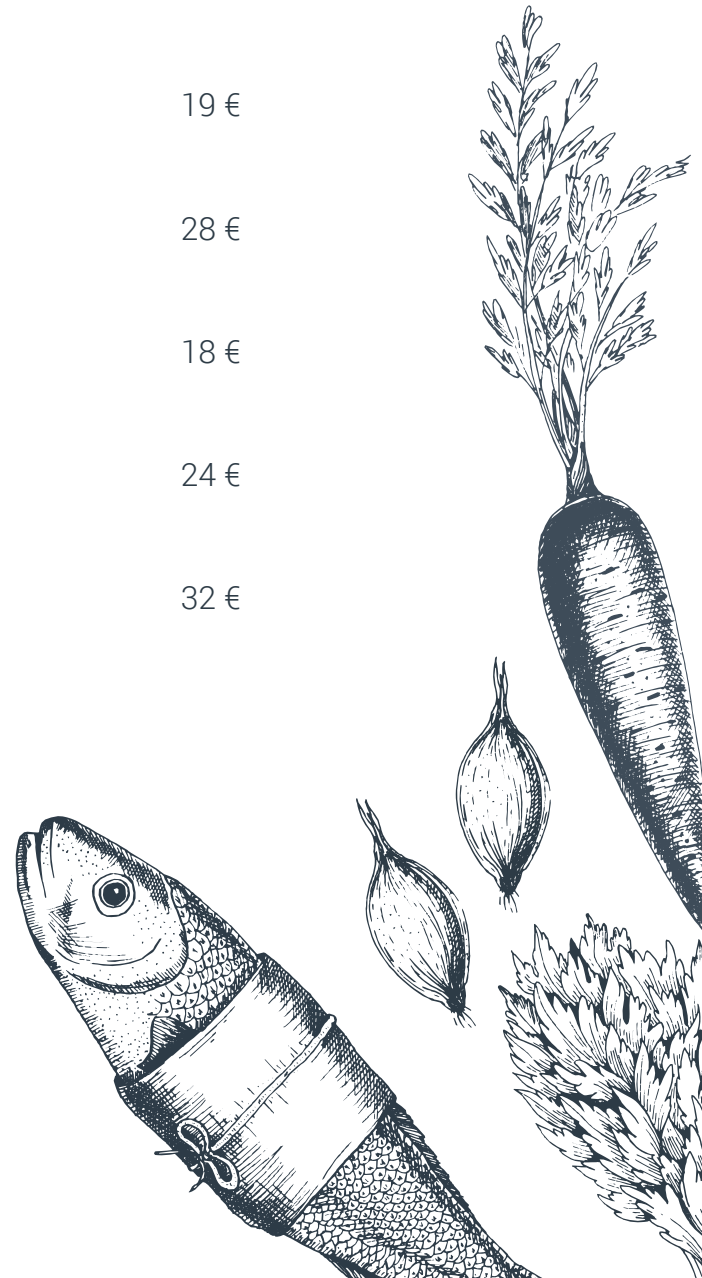
Braised ox cheeks with balsamic jus ^{G, L, O} 28 €
with fig-trivisano and brown butter mashed potatoes



Potato-herb gnocchi ^{A, C, G, H, O, L} 18 €
with red pesto, sheep cheese, and arugula salad

Baked salmon croquettes ^{A, C, D, G, M, L} 24 €
with caper mayonnaise and potato-apple puree

Pan-seared pike-perch fillet ^{D, G, L, M, O} 32 €
with creamy white chorizo beans and chive puree



Main courses

Veal strips with potato pancakes, ^{C, G, L, M, O} 28 €
with creamy mushrooms and green salad

Our crusted schnitzel ^{A, C, G, M, L, O} 24 €
with braised onions, fried egg, roasted potatoes
and a green side salad

Pork chop from susländer free-range pork ^{A, G, L, O} 29 €
with thyme jus, red wine onions, creamy savoy cabbage
and mashed potatoes

Fried cauliflower steak ^{A, G, L, M, O} 18 €
with Heidemilk cheese, Kalamata olives, fried capers
and parsley crumble





In conclusion



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

14 €



Choux pastry with caramelized banana ^{A, G, H, O}
with passion fruit and frozen yogurt

12 €



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

9 €

