

# Welcome to our Wirtschaft

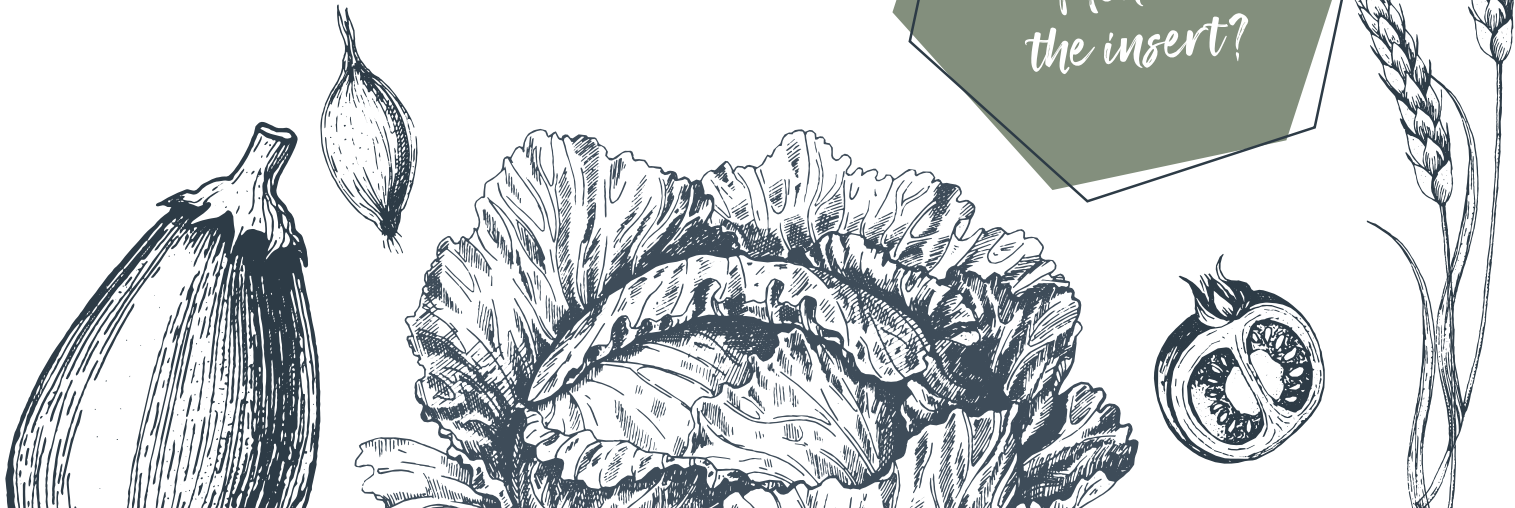
The origin of the Voshövel's gastronomy is right here.

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?*



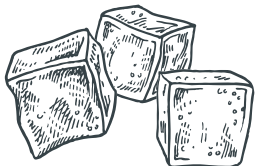
# Recommendation

## Aperitif

<b>Sparkling Gold</b> Van Nahmen Fruchtsecco Apple-Quince / Tonic Water John`s Lime Juice / Cinnamon Syrup / Bacardii	0,2l	9,50 €
<b>Bratapfel on the Rocks</b> Amaretto / Caramel Syrup / Naturally Cloudy Apple Juice	0,2l	8,50 €
<b>Van Nahmen Fruchtsecco</b> Apple-Quince or Grape // <i>non-alcoholic</i>	0,1l	6,50 €

## Drinks

Voshövel Organic Pils	0,25l	3,20 €
Füchschen Alt	0,25l	3,80 €
Lower Rhine Distillery Zwetschgenbrand	2cl	6,50 €





# Recommendation

## Wine



<b>Grauburgunder Reserve</b> Stefan Bietighöfer / Pfalz / Germany	0,20l	10,00 €	0,75l	34,00 €
<b>Fass 4 / Grüner Veltliner</b> Bernhard Ott / Wagram / Austria	0,20l	11,00 €	0,75l	36,00 €
<b>Pouilly Fume „Les Chaudoux“</b> Serge Dagueneau & Filles / Loire / France	0,20l	16,00 €	0,75l	48,00 €
<b>Drei Brüder Rosé</b> Burggarten / Ahr / Germany	0,20l	9,50 €	0,75l	30,00 €
<b>Trollinger / Alte Reben</b> Rainer Schnaitmann / Württemberg / Germany	0,20l	10,00 €	0,75l	34,00 €
<b>Terre di Prenzano / Chianti Classico</b> Villa Vignamaggio / Toscana / Italy	0,20l	11,00 €	0,75l	36,00 €
<b>Chateau Robin</b> Bordeaux / France	0,20l	18,00 €	0,75l	55,00 €

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



**Cream soup of the first field pumpkin** <sup>G, L, O, P</sup>  
with homemade ravioli

12 €

**Beef soup** <sup>A, C, G, L</sup>

with marrow dumplings, semolina dumplings and small vegetables

10 €



**Chestnut foam soup** <sup>A, C, G, L, O, P</sup>  
with celery ravioli

13 €

**Prawn „cocktail“** <sup>B, G, M</sup>

pan-fried, marinated prawns with pickled red onions,  
oxheart tomatoes and lettuce

19 €

**Cured trout fillet** <sup>A, C, G, M, O</sup>

with horseradish cream, cucumber jelly and potato waffle

19 €



## Starters and soups



**Marinated local goat cheese** <sup>A, G, M, O</sup>  
with truffle vinaigrette and beetroot slices

18 €



**Marinated hokkaido pumpkin** <sup>E, G, L, O, P</sup>  
with pulled buffalo mozzarella, peanut cream,  
balsamic jelly and coriander chimichurri

17 €



**Creamy tomato risotto** <sup>A, C, G, H, L</sup>  
with baked burrata,  
basil pesto and pine nuts

as a starter - 16 €  
as a main course - 22 €



**Variation of artichoke** <sup>G, O, P, L</sup>  
with olive tapenade, roasted vegetable jus and port wine jelly

17 €

**„Our gourmet toast“** <sup>A, G, M, O, P</sup>  
with tartare of Wesel pasture-raised beef, egg yolk cream,  
crème fraîche, crispy capers, and raspberry vinegar caviar

19 €



## Main courses

**Pan-fried chicken breast with mixed salad,** <sup>O, M, L, A</sup> 19 €  
our house dressing and green sauce

**Pan-fried scallops and king prawn** <sup>B, G, L, R, O</sup> 32 €  
with young peas, olives, salted lemon foam  
and baby potatoes

**Breast & leg of our roast goose** <sup>A, C, G, H, L, O</sup> 38 €  
with cassis red cabbage, baked apple, cranberries  
and potato dumplings

**Pan-fried pike-perch medallion with shellfish foam** <sup>D, G, L, M, O</sup> 32 €  
black salsify with creamy mashed potatoes

**Goat cheese gnocchi** <sup>A, C, G, L, O</sup>  
with tomato sauce, brown butter  
and Belper Knolle cheese



as a starter - 16 €  
as a main course - 24 €



## Main courses

**Cordon bleu from Wesel pasture-raised veal** A, C, G, H, L, M, O, P

filled with Comté cheese, served with wild broccoli  
and truffle mashed potatoes

30 €

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

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

24 €

**Pan-fried duck breast** A, C, G, H, L, M, O, P

with hibiscus jus, port wine cherries, smoked celery purée  
and sweet potato croquettes

29 €

**Fried cauliflower steak** A, G, L, M, O

with Heidemilk cheese, Kalamata olives, fried capers  
and parsley crumble

18 €







## *In conclusion*



**Cheese platter from Dingen & Bocholt** <sup>A, G, H, N</sup>  
with fruit confit and fruit bread

14 €



**Warm chocolate cake with a speculoos filling** <sup>A, G, H, O</sup>  
with quince sorbet and burnt almond foam

13 €



**Our „Herrencreme“** <sup>A, G, H</sup>  
with caramelized almonds, rum and grated chocolate

9 €

