

Welcome to our Wirtschaft

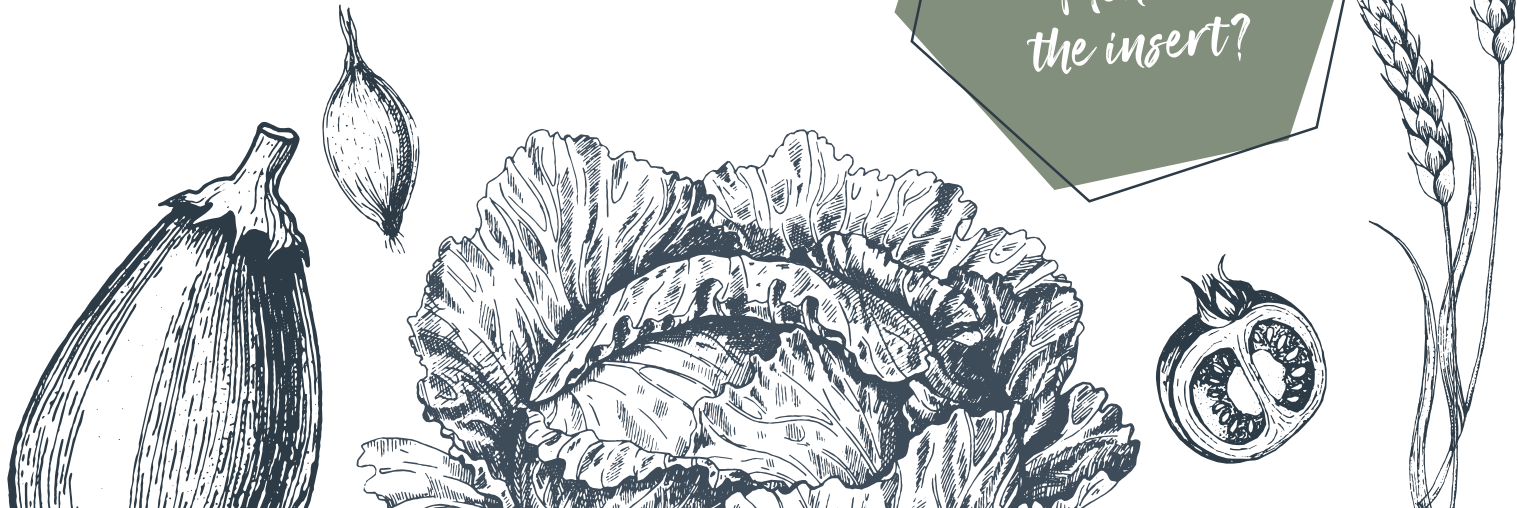
The origin of the Voshövel's gastronomy is right here.

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?*



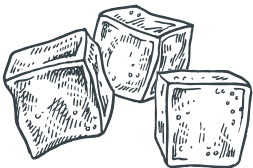
Recommendation

Aperitif

Sparkling Gold Van Nahmen Fruchtsecco Apple-Quince / Tonic Water John`s Lime Juice / Cinnamon Syrup / Bacardii	0,2l	9,50 €
Aperfall Spritz Aperol / White Peach Juice / Caramel Syrup / Sparkling Wine	0,2l	9,00 €
Van Nahmen Fruchtsecco Apple-Quince or Grape // <i>non-alcoholic</i>	0,1l	6,50 €

Drinks

Bleue Grand Reserve, Bières de Chimay	0,1l	4,50 €
Füchschen Alt	0,25l	3,80 €
Niederrhein Destille Zwetschgenbrand	2cl	6,50 €





Recommendation

Wine



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

12 €

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

with marrow dumplings, semolina dumplings and small vegetables

10 €

„Our gourmet toast“ ^{A, G, M, O, P}

with tartare from Wesel pasture-raised beef, egg yolk cream
and crème fraîche, fried capers and raspberry vinegar caviar

19 €

Prawn „cocktail“ ^{B, G, M}

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

19 €

Smoked Halibut ^{A, D, G, M, O, P}

with creamy chive scrambled eggs, cucumber salad and
grated horseradish

19 €



Starters and soups



Caramelized picandou ^{A, G, M, O}

with truffle vinaigrette and beetroot slices

17 €



vegan
possible

Marinated hokkaido pumpkin ^{E, G, L, O, P}

with pulled buffalo mozzarella, peanut cream,
balsamic jelly and coriander chimichurri

17 €



vegan
possible

Creamy tomato risotto ^{A, C, G, H, L}

with baked burrata,
basil pesto and pine nuts

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



Variation of artichoke ^{G, O, P, L}

with olive tapenade, roasted vegetable jus and port wine jelly

17 €



Essence of vine tomato ^{A, G, L, O}

with mozzarella and tomato bruschetta

12 €



Main courses

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

Pan-fried scallops and king prawn ^{B, G, L, R, O} 32 €
with young peas, olives, salted lemon foam
and baby potatoes

Regional pan-fried trout fillet ^{A, D, G, L, O} 30 €
with leek, cucumber, saffron and potato gnocchi

Pan-fried pike-perch medallion with shellfish foam ^{D, G, L, M, O} 32 €
with roasted lettuce hearts, braised carrots
and grated horseradish



Goat cheese gnocchi ^{A, C, G, L, O}
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} 30 €
filled with Comté cheese, served with wild broccoli
and truffle mashed potatoes

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

Pan-fried duck breast ^{A, C, G, H, L, M, O, P} 29 €
with hibiscus jus, port wine cherries, smoked celery purée
and sweet potato croquettes

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





In conclusion



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

14 €



Chestnut crème brûlée ^{A, G, H, O}
with plum sorbet and tonka bean crunch

12 €



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

9 €

