

Welcome to our Wirtschaft

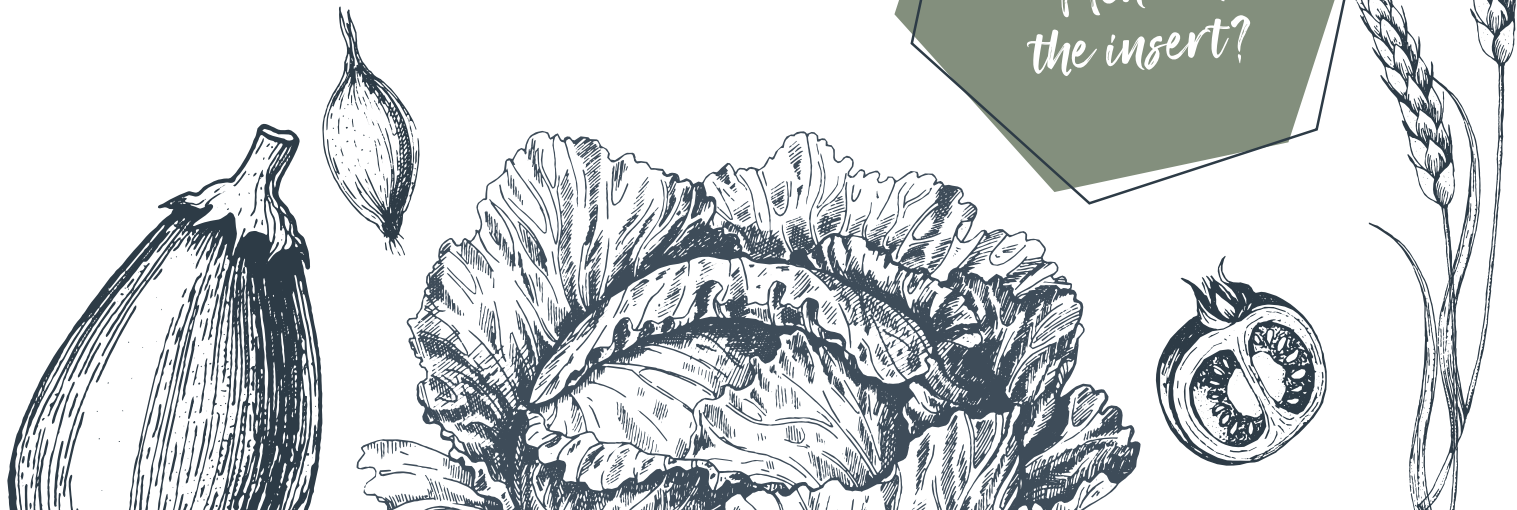
The origin of the Voshövel's gastronomy is right here.

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?*



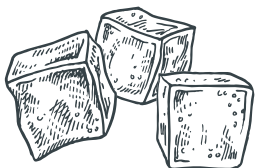
Recommendation

Aperitif

Lemongras Spritz Lemongrass-Ginger Liqueur / Soda / Sparkling Wine	0,2l	7,00 €
Little Lagoon Lillet Blanc / Blue Curacao / Sprite / Lime	0,2l	8,50 €
Van Nahmen fruity sparkling wine non-alcoholic Apple-Quince or Grape	0,1l	6,50 €

Getränke

Zötler 1447 unfiltered	0,3l	3,60 €
	0,5l	5,70 €
Reissdorf Kölsch	0,25l	2,90 €
Lower Rhine Distillery Elstarbrand	2cl	6,50 €





Recommendation

Wine



Pinot Gris

Burggarten Winery / Ahr / Germany

0,20l

9,00€

0,75l

29,00 €

Riesling "Volcanic Rock"

Schäfer-Fröhlich / Nahe / Germany

0,20l

15,00€

0,75l

48,00 €

Chardonnay "grande reserve"

Bietighöfer Winery / Palatinate / Germany

0,20l

16,00€

0,75l

52,00 €

Ampeleia Rosato

Tuscany / Italy

0,20l

11,00€

0,75l

36,00 €

Pinot Noir Peth-Wetz

Rheinhessen / Germany

0,20l

9,00€

0,75l

30,00 €

Camins del Priorat

Alvaro Palacias / Priorat / Spain

0,20l

15,00€

0,75l

47,00 €

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



Buffalo Mozzarella from Bocholt ^{G, H, L, O}

with honey endive, cassis vinaigrette and pickled figs

18 €

Baked salmon trout from the Bergisches land ^{A, C, D, L, N, O}

with sweet and sour radishes and dijon mustard cream

18 €

Slices of smoked lower rhine roast beef ^{L, M, O}

with tomato-lentil vinaigrette and herb salad

18 €



Grilled melon with almond cream ^{A, E, H, O}

chanterelles, arugula salad and roasted savory

16 €

Baked matjes ^{A, C, D, F, G, L, M, O, N}

with sesame pointed cabbage salad, red onions and asian mayonnaise

19 €



Lime risotto with cucumber salsa ^{A, E, G, L, M, O}

herb-mint salad and rye bread foam

16 €



Fried cauliflower steak ^{A, G, L, M, O}

with heidemilk cheese, kalamata olives,
baked capers and parsley crumble

16 €



Baked lucky egg from Drevenacker chicken farm (3 km) ^{A, G, C, L, M, O}

with spanish chorizo cream and potato croutons

16 €



Yellow apricot gazpacho ^{A, G, H, L, M, O}

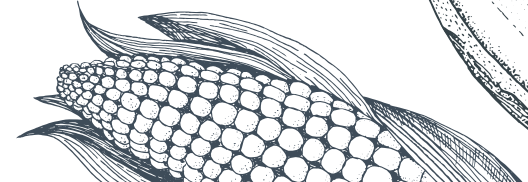
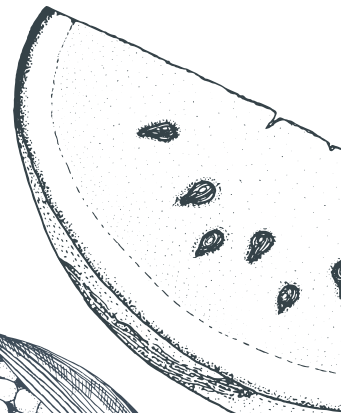
with fried chanterelles and almond bread

14 €

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

with marrow dumplings, semolina dumplings and small vegetables

10 €



Main courses

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



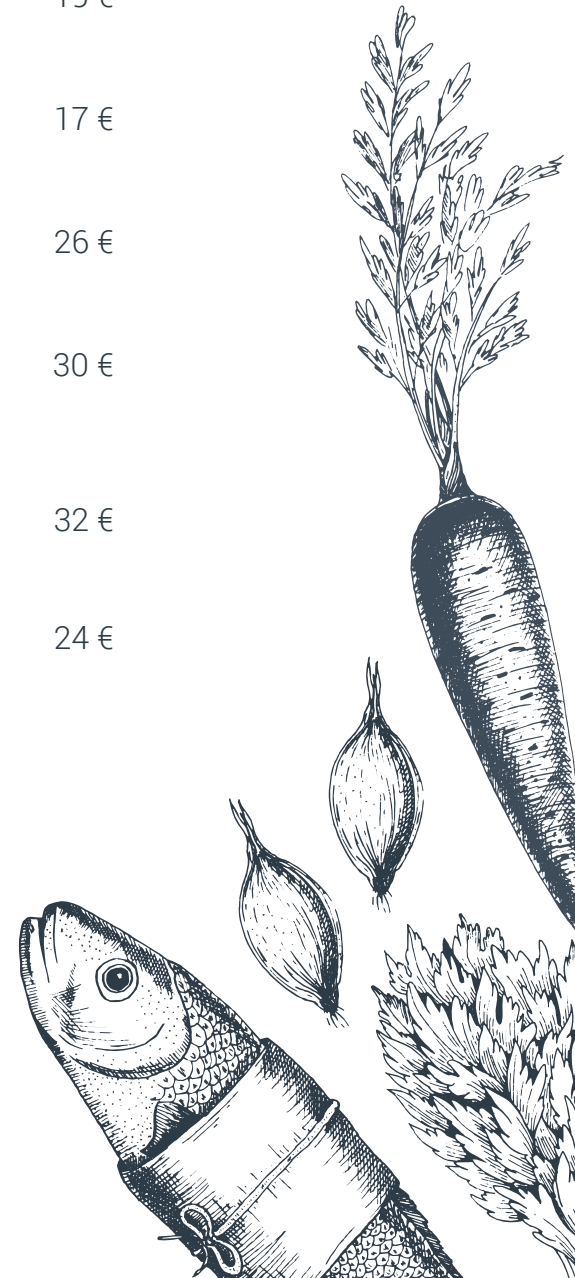
Celery in its finest form ^{A, C, G, L, M, O} 17 €
marinated - baked - pureed, with malt cream

Medallion of salmon trout ^{A, D, G, M, O} 26 €
with wild broccoli, bulgur and ginger tomatoes

Redfish fillet pan-fried with skin ^{D, G, H, L, M, O} 30 €
with passion fruit foam, green asparagus, chanterelles
and roasted pistachios

Fillet of line-caught pike-perch with roasted bacon, ^{D, G, L, M, O} 32 €
lemon-thyme beurre blanc, apple-grape salad and parsnip puree

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



Main courses

Cordon bleu from wesel free-range chicken ^{A, C, G, L, M, O} 26 €
with cucumber salad and french fries

Rump steak 250g from lower rhine pasture-raised beef ^{G, L, M, O} 32 €
with cherry vinegar jus

please feel free to order two additional side dishes:

- pan-fried wild broccoli ^{G, L, M, O}
- green asparagus with parmesan ^{G, L, M, O}
- colorful tomato salad ^{L, M, O}
- wild herb salad with herb dressing ^{L, M, O}
- steak fries ^{L, M, O}
- potato cream puree ^{G, L, M, O}
- fried potatoes ^{G, L, M, O}





In conclusion



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

14 €



White chocolate panna cotta ^{A, G, H, O}
with blueberry compote, yogurt ice cream and rosemary crumble

12 €



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

9 €

