



# Parkhotel

Oberhausen

## >> starters <<

carpaccio of beef fillet  
with balsamic crema, olive oil, parmesan and pine nuts<sup>Su, Nu(Pin)</sup>  
€ 14,00

baked Picandou goat cheese on tomato terrine,  
with cress salad, chives vinaigrette and olive oil bubbles<sup>Glu(We), Ei, Mi, Su, Sf</sup>  
€ 11,00

salmon tatar on a frying potato cake  
with yoghurt-cucumber-dill-crème and herbs topping<sup>Fi, Mi, Sf</sup>  
€ 12,00

## >> soups <<

clear oxtail with summer vegetables and slices of pancake<sup>Se, Ei, Glu(We)</sup>  
€ 7,00

tomato soup Tijuana with Mexikan jalapenos and salty Margarita foam<sup>Se, Su</sup>  
€ 8,00

carrots-ginger soup with carrot waffles<sup>Se, Glu(We)</sup>  
€ 6,00

## >> vegetarian dishes <<

spaghetti a la Tofunese (vegan)  
pasta with tofu-tomato ragout, vegan parmesan  
and wild herb topping<sup>Glu(We), So, Sf</sup>  
€ 12,00

Veggi Burger (vegan)  
leach bun with spinach-cheese Patty, mustard crème, fried egg and salad  
served with crispy potatoe chips<sup>Glu(We), Mi, Ei, Sf</sup>  
€ 13,00



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## >> fish dishes <<

fried rainbow trout as a whole  
with lemon-thyme butter, young spinach and boiled potatoes<sup>Fi,Mi,Glu(We)</sup>  
€ 23,00

prawns pan  
with six king prawns fried in garlic butter,  
herbed baguette and Amarillo-chili-cream<sup>Kre,Mi,Glu(We),Ei</sup>  
€ 26,00

fillet of pike-perch with potatoe crust on fried italien vegetables  
served with garlic-cucumber-mayonnaise<sup>Fi,Ei,Glu(We)</sup>  
€ 21,00

## >> meat dishes <<

steaks of irish beef

filet	200g	€ 32,00
rumpsteak	200g	€ 28,00

served with herbed baguette,  
in garlic butter fried mushrooms and herb dip<sup>Mi,So,Glu(We)</sup>

breast of duck with sesame  
on warm asian chines cabbage salad and jasmin rice<sup>Ses,So,Glu(We)</sup>  
€ 25,00

grilled rack of lamb on sauce provenciale  
with fine ratatouille dumplings served with dauphine potatoes<sup>Se,Su,Glu(We),Ei</sup>  
€ 23,00

original viennese veal cutlet with cranberries,  
creamy cucumber salad and french fries<sup>Mi,Ei,Glu(We)</sup>  
€ 21,00



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## >> cheese and cold dishes <<

Caesar salad classic with parmesan dressing and garlic croutons<sup>Fi,Ei,Sf,Glu(We)</sup>  
served with 5 fried turkey stripes<sup>Se,Glu(We),Ei</sup>

€ 16,00

or 3 king prawns<sup>Kre,Se</sup>

€ 18,00

or fried feta bars<sup>Glu(We),Ei,Mi</sup>

€ 14,00

### French fine cheese selection<sup>Mi,Glu(We),Sf</sup>

Bûchette de Chèvre

goat cheese, comes from Perigord

Brillat Papaya

cheese of cow milk, comes from Burgund with papaya pieces

Mimolette Vieille de Normandie

bio hard cheese of cow milk, 180 days matured with 40% fat share

Fourme d'Ambert

strong cheese of cow milk with blue noble mold

served with fig mustard and craker

€ 14,00

pink roasted roastbeef with sauce remoulade, roasted potatoes  
and pickled cucumber<sup>Ei,Sf</sup>

€ 16,00

Alsatian tarte flambée

with crème fraiche, onion, bacon and chive<sup>Glu(We),Mi</sup>

€ 12,00



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## >> desserts <<

japanese ice cream praline Mochi  
mango, cocos, vanilla<sup>Mi, Glu(We)</sup>  
€ 6,00

cocos parfait  
with pineapple ragout, passion fruit bubbles and Arabica coffee gel<sup>Mi, Su, Ei</sup>  
€ 9,00

Panna Cotta of Valrhonachocolate with raspberry sauce,  
orange and caramel<sup>Mi, Ei</sup>  
€ 8,00

three sorbets  
raspberry, strawberry, blueberry and minz-lime-foam<sup>Ei</sup>  
€ 7,00



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## allergen identification

Fi – fish

Wei – molluscs

Kre – crustaceans

So – soya

Sf – mustard

Se – celery

Ses – sesame

Nu(Pi) – pistachio

Nu(Wal) – walnut

Nu(Pin) – pine nut

Glu(We) – gluten from wheat flour

Ei – egg products

Mi – milk products