



Parkhotel

Oberhausen

>> starters <<

Carpaccio of beef fillet,
balsamic jelly, rocket pesto, parmesan, olive pearl, wild herbs ^{Su,Nu(Pi)}
€ 13,00

Buffalo mozzarella,
salad of colorful tomatoes, fresh basil, roasted mediterranean bread ^{Glu(We),Mi,Sf}
€ 11,00

Matjes tatar, beetroot gel,
fine cress salad, quail egg, radishes ^{Fi,Ei,Glu(We),Mi}
€ 12,00

>> soups <<

Clear tomato essence with basil sachet ^{Ei,Glu(We),Mi}
€ 7,00

Cream soup from corn chicken with filled sesame-crispy rod ^{Se,Mi,Ei}
€ 8,00

Piquant corn-coconut soup with peperoncini ^{Se}
€ 8,00

>> vegetarian dishes <<

Bio tortellini filled with tomatoes (vegan)
sauce of yellow carrots and fine vegetables
vegan parmesan and rocket topping ^{Glu(We),So,Sf}
€ 13,00

Veggi Burger Italia
brioche bun, tomato-mozzarella patty, balsamic gel, rocket pesto,
pine nut-onion-crunch, romaine lettuce
served with crispy potatoe chips ^{Glu(We),Mi,Ei,Sf}
€ 14,00



>> fish dishes <<

Whole fried rainbow trout,
lemon-chervil butter, spinach, fennel, leek vegetable,
boiled potatoes ^{Fi,Mi,Glu(We)}

€ 23,00

Six king prawns fried in garlic butter,
creamy beetroot risotto, spicy salsa ^{Kre,Mi,Glu(We),Ei}

€ 26,00

Fried salmon medallion on saffron sauce and herb oil,
spring vegetables and potatoe dumplings ^{Fi,Ei,Glu(We),Se}

€ 22,00

>> meat dishes <<

Steaks of Frisian beef "Strindberg Art"

filet	200g	€ 32,00
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rumpsteak	200g	€ 28,00
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Gratinated with onion-mustard crust,
served with lettuce and Lyon potatoes ^{Mi,So,Glu(We)}

Grilled breast of duck,
asian vegetables and fried noodles ^{Ses,So,Glu(We)}

€ 25,00

Grilled cutlets from rack of lamb (medium)
tomato sugo, Pimentos de pardon, braised potatoes ^{Se,Su,Glu(We),Ei}

€ 23,00

Original viennese veal cutlet with cranberries,
creamy cucumber salad and french fries ^{Mi,Ei,Glu(We)}

€ 22,00



>> cheese and cold dishes <<

Caesar's salad classic
with parmesan dressing and garlic croutons ^{Fi,Ei,Sf,Glu(We)}

served with 5 fried turkey stripes ^{Se,Glu(We),Ei}

€ 12,00

or 3 king prawns ^{Kre,Se}

€ 16,00

or feta cheese-cubes ^{Glu(We),Ei,Mi}

€ 14,00

French Italien fine cheese selection ^{Mi,Glu(We)Sf}

Stracchino Nostrano 35%

cow's milk soft cheese sweet creamy from Piemont

Taleggio DOP 48%

cow's milk soft cheese, mild and spicy from Bergamo

Sola Piemont 45%

cow milk cheese, intense taste from Cuneos Piemont

Gorgonzola dolce DOP 50%

*cow milk cheese with noble mold from Lombardei
stronger taste*

served with fig mustard and craker

€ 14,00

Tatar from Frisian beef

classic marinated with egg yolk, mustard, anchovies, capers, spices

served with salted butter and bread ^{Ei,Sf}

€ 19,00

Alsatian tarte flambée

with crème fraiche, onion, bacon and chive ^{Glu(We),Mi}

€ 11,00



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>> desserts <<

Filled chocolate cream balls,
preserved sweet cherries, pistachios ice ^{Mi,Glu(We),Nu(Pis)}
€ 8,00

Pomegranate-mascarpone parfait,
mango sauce, mint pesto ^{Mi,Su,Ei}
€ 9,00

Vanilla panna cotta,
strawberry compote, crunchy caramel ^{Mi,Ei}
€ 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