



Parkhotel

Oberhausen

## >> mussel season <<

mussels from the north sea  
„rhenish style“  
with onions and leek, boiled in white wine  
served with brown bread and butter  
Wei, Glu(WE), Mi, Su

€ 15,00

fresh mussels from the north sea  
„french style“  
with garlic, carrots, celery and spring onions  
boiled in cream brew  
served with fresh baguette  
Wei, Glu(WE), Mi, Su

€ 16,00

Shell mussels  
“sicilian style”  
With pesto, lime, colorful tomatoes and fine pasta,  
Gratinated with Parmesan  
Wei, Nu(Pin), Glu(WE), Mi

€ 14,00

**We offer freshly caught mussels every day while stocks last.**



Wei-molluscs, Su-sulfates, Mi-lactose cow's milk, Glu (WE)-wheat gluten, Se-celery, Nu (Pin)-nuts here pine nuts