



# Parkhotel

Oberhausen

## >> starters and small dishes <<

### **Buffalo mozzarella, salad of colourful tomatoes**

fresh basil, roasted mediterranean bread <sup>Glu(We),Mi, Sf</sup>

€ 11,00

### **Slices of smoked duck breast**

blood orange gel, rocket salad, walnut dressing,  
preserved kumquats <sup>Sf,Nu(Wal),</sup>

€ 12,00

### **“Hamburger roast cuts”**

Rustic bread with saddle of pork, forest mushroom sauce, fried egg and gherkins <sup>Se,Sf,Glu(We)</sup>

€ 10,00

### **Caesar’s 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), Fi,Ei,Sf</sup>

€ 12,00

### **Tarte flambée Alsace**

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

€ 10,00

### **Tarte flambée Norway**

with mustard-dill-crème, salmon cubes, spring onion and cherry tomato <sup>Glu(We),Mi,Sf,Fi</sup>

€ 13,00

## >> soups <<

Hungarian goulash soup with oven baked baguette <sup>Se,Glu(We)</sup>

€ 8,00

Hokkaido pumpkin soup with coconut foam <sup>Se,Nu(Kok)</sup>

€ 7,00

Double beef consommé with slices of vegetable and fried peas <sup>Se,Ei,Glu(We)</sup>

€ 7,00

## >> burger <<

### **Double Beef Burger from Galloway Beef**

polenta bun, two beef patties, ranchdip, cabbage salad, gherkins <sup>Se,Glu(We),Mi,Su</sup>

€ 16,00

### **Veggi Burger**

whole grain bun, sun-ripened vegetable patty, smoky pepper-crème,  
lettuce hearts, tomato, cucumber <sup>Glu(We),Mi,Ei</sup>

€ 12,00

### **Crunchy Chicken Burger**

sesame bun, crunchy chicken patty, currydip, fried onion rings <sup>Glu(We) Ses,Ei,Mi,Su,Sf</sup>

€ 15,00

**all burgers will be served with fresh baked potatochips**



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## >> main courses <<

### **Rumpsteak of Frisian beef 200g**

on a cream sauce from fine mushrooms,  
bacon-potato-patties, romaine lettuce <sup>Se,Sf, Su, Glu(We),Ei</sup>

€ 27,00

### **Pork cutlet viennese style**

with cucumber salad and french fries <sup>Glu(We),Ei, Mi</sup>

€ 15,00

### **Neck steak from Iberico-pork**

roasted potatoes with onions, cabbage salad <sup>Glu(We), Nu(Man),Ei</sup>

€ 19,00

### **Grilled breast of guinea fowl**

red wine sauce, cream savoy cabbage  
and potato noodles <sup>Se,Su,Mi,Ei,Glu(We)</sup>

€ 17,00

### **Grilled salmon steak**

on dijon mustard sauce  
with roasted sweet pepper and parsley potatoes <sup>Fi,Sf,Glu(We),Mi</sup>

€ 23,00

## >> desserts <<

### **Homemade parfait of poppy seed and marzipan**

plums compote, rum-vanilla sauce <sup>Ei,Mi,Nu(Man)</sup>

€ 7,00

### **Cinnamon Panna cotta**

with apple compote and thin pastries <sup>Mi,Ei,Glu(We)</sup>

€ 8,00

**Allergenkennzeichnung** Fi – Fisch | Kre – Krebstiere | Su-Sulfite | So – Soja | Sf – Senf | Se – Sellerie | Ses – Sesam | Nu(Pi) – Pinienkerne | Nu(Pis) – Pistazie | Glu(We) –  
Gluten aus Weizenmehl | Ei – Eierzeugnisse | Mi – Milcherzeugnisse