



Parkhotel

Oberhausen

>> starters and small dishes <<

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

Slices of smoked duck breast,
blood orange gel, rocket salad, walnut dressing,
preserved kumquats ^{Nu(Wal),Sf}
€ 12,00

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}
€ 13,00
or 3 grilled king prawns ^{Scha}
€ 16,00

Asia salad bowl
colourful salad in a Lime-chilli dressing, thai chick'n cigars,
springrolls and sweet chilisauce ^{Se,Sf,Glu(We)}
€ 12,00

>> soups <<

Hokkaido pumpkin soup with coconut foam ^{Se,Nu(Kok)}
€ 8,00

Double beef consommé
with slices of vegetable and fried peas ^{Se,Ei,Glu(We)}
€ 7,00



>> main courses <<

Rumpsteak of Frisian beef 200g € 27,00
Fillet steak of Frisian beef 200g € 35,00
on a cream sauce from fine mushrooms,
bacon-potato-patties, romaine lettuce ^{Se,Su, Glu(We)Ei,Mi}

Grilled breast of guinea fowl,
red wine sauce, cream savoy cabbage
and potato noodles ^{Se,Su,Mi,Ei,Glu(We)}
€ 21,00

Rainbow trout "miller art",
roasted pepper and parsley potatoes ^{Fi,Mi,Glu(We)}
€ 25,00

Original viennese veal cutlet with cranberries jam,
creamy cucumber salad and french fries ^{Mi,Ei,Glu(We)}
€ 22,00

>> vegetarian dish <<

Vegan vegetable curry with sweet pepper, zucchini, corn, okra pod,
red onion, pak choi and basmati rice
€ 14,00



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>> dessert <<

Two kinds of crème brulée vanilla and orange,
almond milk ice cream and fresh berries ^{Mi,Ei,Nu(Man)}
€ 7,00

Homemade parfait of poppy seed and marzipan,
plums compote, rum-vanilla sauce ^{Ei,Mi}
€ 8,00

Cinnamon panna cotta
with apple compote and thin pastries ^{Mi,Ei,Glu(We)}
€ 7,00

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