



Parkhotel

Oberhausen

>> starters and salads <<

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carpaccio of Frisian beef fillet

marinated with fleur de sel,
truffle caviar, pecorino cheese and wild herbs salad ^{Mi,Sf}

19,00

baked Picandou goat cheese

on wild herbs salad bouquet in fig vinaigrette
with fresh figs and raspberries ^{Mi,Sf,Glu(We),Ei}

17,00

Tarte flambée Elsässer style

with crème fraîche, onions, bacon, chives
and salad topping ^{Glu(We),Mi}

14,00

Tarte flambée Tonno

with crème fraîche, young spinach, red onions,
tuna baked with cheddar and mozzarella, tomato flakes and oregano ^{Glu(We),Mi,Fi}

16,00

Caesar's salad

in parmesan dressing with garlic croutons ^{Fi,Ei,Glu(We),Se,Mi,Soj}
served with baked turkey stripes
or shepherds cheese cubes and olives

18,00

>> soups <<

hokkaido pumpkin soup with own muffin ^{Glu(We),Se,Mi}

10,00

clear beef broth with herbed strip of pancake ^{Se,Ei,Mi,Glu(We)}

11,00

Hungarian goulash soup ^{Se}

10,00

>> burger <<

US IBP beef burger

juicy beef patty in a whole meal bun with Mississippi burger sauce
salad, gherkin, tomato, red onion and curly fries ^{Glu(We),Mi,Ei,Sf}

18,00

vegan crispy chicken burger

vegan crispy chicken in a whole meal bun with tomato
dill sauce, romaine lettuce, red onion and curly fried ^{Glu(We)}

15,00



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>> meat dishes <<

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beer goulash

juicy beef goulash in original Bottrop beer cooked with onions,
cabbage, caraway and marjoram with bread dumplings and mixed salad ^{Se,Sf,Ei,Glu(We)} 28,00

pork escalope Viennese style

with french fries and creamy cucumber salad ^{Ei,Glu(We),Mi,Glu(Din),Glu(Ro)} 22,00
with cream sauce of green pepper ^{Se,Mi} or white onion-leek sauce ^{Se}
or two fried eggs ^{Ei} +3,50

Rump steak from german organic beef

served with pepper cream sauce, Kenya beans and fried potatoes ^{Mi,Se} 38,00

fried guinea fowl breast on Marsala sauce

with wild broccoli and polenta ^{Mi,Ei} 26,00

grilled venison steak with nut crunch

on cranberry-portwine sauce, parsnip puree, Williams potatoes ^{Se,Mi,Ei,Sor,Nu(Wal,Has),Glu(We)} 34,00

>> fish dishes <<

fried sea bass

on braised zucchini slices with lemon-rosemary-sauce and pilaf rice ^{Fi,Mi,Se,Glu(We)} 32,00

Portuguese mussel pan

mussels and vongole in spicy pepper-tomato salsa
with gnocchetti and fresh parmesan ^{Wei,Mi,Glu(We),Ei} 20,00

>> pasta <<

spaghetti bolognese

with fresh parmesan cheese and colorful leaf salad ^{Se,Glu(We),Mi,Sf} 16,00

tortellini Pomodoro in basil sauce

with sakura cress-sprout salad and tomato flakes ^{Glu(We),vegan} 16,00



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>> snacks and finger food <<

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spare ribs in homemade BBQ marinade

with whiskey-barbecue sauce, french fries and coleslaw ^{Mi,Sf,Glu(We),Se}

20,00

Mexican nachos

with homemade salsa, jalapenos and 6 chicken wings ^{Glu(We)}

12,00

finger food platter

baked mini spring rolls, onion rings, chicken wings, fried shrimps,
chili cheese poppers, served with wedges, sour cream and salsa ^{Se,Mi,Glu(We)}

14,00

>> dessert <<

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sour cherry-oat cookie cream ice

with cookie crunch, liqueur cherries and pistachio powder ^{Mi,Ei,Sul,Nu(Pi)}

10,00

almond chestnut ice cream parfait Gugelhupf

On amaretto-vanilla sauce with vanilla cream and chocolate feathers ^{Mi,Ei,Glu(We)}

13,00

large selection of French cheese

Comté AOP, Camember AOP Normandie, Delicé de Saint Cyr Bourgogne

Chabichou AOP Aquitaine, Blue Auvergne

served with black bread, butter, grapes and fig mustard ^{Mi,Sf,Glu(We)}

18,00

allergen labeling

Fi - fish

Wei - mollusks

Sul-sulfites

Soj - soy

Kre - crustaceans

Sf - mustard

Se - celery

Ses - sesame

Nu(Pin) - pine nuts

Glu(Ro) - gluten from rye

Nu(Has) - hazelnuts

Nu(Man) - almonds

Nu(Wal) - walnuts

Nu(Cash) - cashews

Glu(We) - gluten from wheat flour

Glu(Din) - gluten from spelt

Ei- Egg

Mi - dairy products