



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 << €

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 << €

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	Sf – mustard	Nu(Has) – hazelnuts	Glu(We) – gluten from wheat flour
Wei – mollusks	Se – celery	Nu(Man) – almonds	Glu(Din) – gluten from spelt
Sul-sulfites	Ses – sesame	Nu(Wal) – walnuts	Ei- Egg
Soj – soy	Nu(Pin) – pine nuts	Nu(Cash) – cashews	Mi – dairy products
Kre – crustaceans	Glu(Ro) – gluten from rye		