



Parkhotel

Oberhausen

>> starters <<

home-pickled salmon

with horseradish, cous cous salad
and marinated cauliflower florets

Fi, Se, Sf, Mi, Glu(We)

€ 16,00

beetroot tartar

with rocket, beetroot chips and powder
cream of cashews and fried quail egg

Nu(Cas), Glu(We), Ei

€ 14,00

carpaccio of Frisian beef fillet

marinated with fleur de sel, truffle caviar
peccorino cheese and wild herb salad

Sf, Mi

€ 19,00

>> soups <<

hokkaido pumpkin soup

with own muffin

Glu(We), Ei, Mi

€ 10,00

cream soup of smoked fish

topped with sour cream and spiced chip

Se, Fi, Mi, Glu(We)

€ 12,00

clear beef broth

with herbed strip of pancake

Se, Ei, Glu(We)

€ 11,00



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>> vegetarian/vegan <<

vegetarian cannelloni

filled with vegetarian ragù

baked with zucchini, parmesan cheese and Mornay sauce

Glu(We)

€ 17,00

vegan tortellini Pomodoro

in basil sauce

with sakura cress sprout salad and tomato flakes

Glu(We)

€ 16,00

wild mushroom risotto

creamy risotto with beech mushrooms and king oyster mushrooms,
Morels and porcini mushrooms, served with wild herbs salad

Mi,Sf

€ 19,00

>> fish dishes <<

grilled slice of wild salmon fillet

on saffron sauce with leek oil,
young leeks, tomatoes and tagliatelle neri

Fi,Se,Mi,Glu(We)

€ 34,00

fried fillet of sea bass

on braised zucchini slices
with lemon-rosemary sauce and pilaf rice

Fi,Mi,Glu(We)

€ 32,00

pasta Portuguese

Gnocchetti in spicy pepper and tomato salsa
with half a dozen king prawns

Glu(We),Kre,Mi,Ei

€ 35,00



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>> meat dishes <<

fillet of German organic beef (200g) € 44,00

rump steak from German organic beef (250g) € 38,00

served with cream sauce of green pepper,
Kenya beans and roasted potatoes ^{Mi,Se}

fried guinea fowl supreme

on Marsala sauce with wild broccoli and polenta

^{Mi,Ei}

€ 26,00

grilled venison steak with nut crunch

on cranberry-port wine sauce

on parsnip puree with Williams potatoes

^{Se,Ei,Mi,Sor,Nu(Wal,Has),Glu(We)}

€ 36,00

original Viennese veal escapole

with cranberries, creamy cucumber salad and french fries

^{Glu(We,Ro,Din),Mi,Ei}

€ 28,00

>> Our regional specialities <<

Bottroper beer goulash

juicy beef goulash cooked in original Bottrop beer

with onions, cabbage, caraway and marjoram,

served with bread dumplings and mixed salad

^{Se,Sf,Glu(We),Ei,Mi}

€ 28,00

marinated miners ribs, fresh from the oven

with whiskey barbecue sauce, french fries and creamy coleslaw

^{Se,Mi,Sf}

€ 20,00



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>> cheese and cold dishes <<

classic caesar salad

with parmesan dressing, garlic croutons and fresh Parmesan cheese

Fi,Ei,Sf,Glu(We)

served with

5 baked turkey strips ^{Glu(We),Ei}

or

shepherd's cheese cubes and olives ^{Mi}

or

6 half king prawns ^{Kre}

€ 18,00

baked picandou goat cheese

on wild herbs salad bouquet in fig vinaigrette,

garnished with fresh figs and raspberries

Mi,Sf,Ei,Glu(We)

€ 17,00

selection of cheese from France served on wooden board

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,Glu(We),Sf

€ 18,00



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>> desserts <<

sour cherry-oat cookie cream ice
with cookie crunch, liqueur cherries
and pistachio powder

Mi, Ei, Sul, Nu(Pi)

€ 9,00

tonka bean tiramisu

tonka bean mousse on marinated ladyfingers
with strawberry pulp and cappuccino hip

Mi, Glu(We), Ei

€ 12,00

almond chestnut ice cream parfait gugelhupf
on amaretto vanilla sauce

with vanilla cream and chocolate feathers

Mi, Ei, Glu(We)

€ 13,00

citrus fruit cream brulee
with pickled kumquats

Glu(We), Ei, Mi

€ 11,00

Allergen labeling for the current menu

Fi – fish
Kre – crustaceans

Ei – egg
Mi – dairy products (lactose)

Sul – sulfites
Soj – soy
Sf – mustard
Se – celery
Ses – sesame
Scha – crustacean

Nu(Pin) – pine nuts
Nu(Has) – hazelnuts
Nu(Man) – almonds
Nu(Wal) – walnuts
Nu(Cash) – cashews
Lu – lupine

Glu(We) – gluten from wheat flour
Glu(Din) – gluten from spelt
Glu(Ro) – gluten from rye