



Parkhotel

Oberhausen

>> starters <<

grilled king prawn and scallops

marinated with sea salt, crushed pepper and lime vinegar
on a bed of spring lettuce and sakura cress

Kru,Scha,Sf

€ 22

tomato and zucchini bruschetta

roasted baguette with fine marginated tomato cubes
on fried zucchini slices with ricotta cream and rocket salad

Glu(We),Mi,Sf

€ 16

duck variation

cold smoked duck breast slices, duck rilette,
dried fruit chutney, frisee tips, cassis pearls
toasted butter brioche

Sf,Mi,Ei,Glu(We)

€ 19

>> soups <<

french onion soup

with parmesan pastry

Glu(We),Ei,Mi,Se,Sul

€ 12

creamy oyster mushroom soup

with celery foam and mushroom crunch

Se,Mi,Glu(We)

€ 12

clear essence of tomato

with pesto ravioli

Se,Ei

€ 11



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>> vegetarian/vegan <<

linguine tartuffo

truffled ribbon noodles tossed in a creamy cheese sauce
with seasonal leaf salad

Glu(We)

€ 22

vegan organic Rondini aglio e olio

dumplings filled with basil
fried in fresh garlic and olive oil
with braised tomatoes, sprout and cress salad

Glu(We)

€ 19

ravioli with porcini mushroom ricotta filling

in a vegetable stock with fine seasoned vegetables
and herbal oil

Mi,Glu(We),Ei

€ 20

>> fish dishes <<

pikeperch, wild salmon and shrimp

on mediterranean fried vegetables
and Vitelotte puree

Fi,Kre,Mi,Glu(We)

€ 42

fried fillets of sea bream rose

napped with orange butter
served with sautéed young spinach and basmati rice

Fi,Mi,Glu(We)

€ 38

tonarelli zafarano and gamberetti

six king prawns fried in garlic-herb butter
on saffron noodles and wild broccoli

Kre,Glu(We),Mi,Ei,Nu(Man)

€ 39



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>> meat dishes <<

fillet steak from German organic beef (200g) € 52

rump steak from German organic beef (220g) € 46

served with Amarone red wine sauce

fried small potatoes, truffle mayonnaise and spring lettuce Mi,Ei,Se,Sul,Sf

grilled barbarie duck breast

on cassis balsamic sauce

with fried savoy cabbage and mashed sweet potatoes

Mi,Se,Nu(Man)

€ 39

grilled venison steak

on provencal herb sauce

with brussels sprouts and curd dumplings

Se, Mi,Glu(We),Ei

€ 42

Viennese veal escalope

with cranberries, cauliflower florets and fried potatoes

Glu(We,Ro,Din),Ei,Mi

€ 32

medallions of Landuro pork fillet

on creamy savoy cabbage and pommes châteaux

Mi,Se

€ 34

stir-fry Zurich style

slices of veal in a shallot and mushroom cream sauce

with small potato pattges and lettuce

Se,Ei,Mi,Glu(We)

€ 36



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>> cheese and cold dishes <<

classic caesar salad

with parmesan dressing, garlic croutons and fresh parmesan
Fi,Ei,Sf,Glu(We)

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

or

feta cheese cubes and olives ^{Mi}

or

6 half king prawns ^{Kre}

€ 22

baked camembert wedges

on a frisee salad bouquet, peach-ginger-chutney,
cranberry sour cream and slices of toast
^{Mi,(Glu(We),Ei,Sf)}

€ 18

pink roast beef

sliced on buttered spelled bread
with remoulade and pickled vegetables
^{Ei,Sf,Glu(Din)}

€ 24



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>> desserts <<

mojito sorbet

on rum fruits, meringue
and mint-lime foam

Ei

€ 11

mango coconut cream

in shortcrust pastry shell

with pineapple, passion fruit pulp, raspberry pearls, mint and crispy chips

Mi, Ei, Glu(We)

€ 14

vanilla parfait

with raspberry pulp, hazelnut chips, almond sponge
and fresh berries

Mi, Ei, Glu(We)

€ 15

cream cheese panna cotta

with honey-orange topping and crispy leaf

Glu(We), Ei, Mi

€ 12

Allergen labeling for the current menu

Fi – fish

Kre – crustaceans

Sul – sulfites

Soj – soy

Sf – mustard

Se – celery

Ses – sesame

Scha – crustacean

Ei – egg

Mi – dairy products (lactose)

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