



Parkhotel

Oberhausen

>> starters <<

three grilled black tiger prawn

on a bed of seaweed salad with cocktail dip and baguette bread

Kru,Sf,Ei,Glu(WE)

€ 22

vegan scallops

three king oyster mushrooms in a scallop look on a oysterleaf
with cashew mayonnaise on a hay soup served with beluga lentil caviar

Nu(Cas)

€ 16

antipasti mista

cheese cream with onion leek, colorful olives,
Parma ham, rocket salad
and oven-warm bread confectionery

Sf,Mi,Glu(WE)

€ 19

>> soups <<

clear broth from grass-fed beef

with fine vegetables and egg custard

Ei,Mi,Se

€ 12

beetroot soup

with sour cream foam and fine cress

Se,Mi

€ 11

langoustino foam soup

with crayfish tails and crispy leaves

Kru,Mi,Glu(WE)

€ 14



>> vegetarian/vegan <<

risotto pepperoni

creamy risotto with three kind of peppers
topped with a roulade of eggplant and zucchini

Mi

€ 19

cavatelli verdure pesto

shell noodles with vegetables, pesto and smoked tofu
with rocket salad and walnuts

Glu(We)

€ 21

red thai curry

spicy curry with fine vegetables, coconut,
jasmine rice and wild rice crunch

Nu(KoK)

€ 20

>> fish dishes <<

grilled fillet of golden stripe sea bream

with zucchini, aubergine and peppers,
with young potatoes and aioli

Fi,Glu(We),Ei,Sf

€ 37

seafood stew bouillabaisse

with prawns, clams, shrimps, squid,
vegetables, herbs and potatoes

Fi,Kru,Wei,Se,Sul

€ 39

pike perch fillet baked in beer batter

with roasted potatoes, cucumber salad
and sauce tartare

Glu(We),Fi,Ei

€ 38



>> meat dishes <<

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

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

with summery herbed butter, steakhouse fries,
homemade mayonnaise and summer leaf salad

Mi,Ei,Se,Sf

coq au vin

chicken breast and leg

braised in red wine with herbs and vegetables,
served with parsnip puree and potato waffles

Mi,Se,Glu(We),Sul

€ 39

grilled saddle of lamb medallions

with a green herb topping, artichoke puree,
grilled artichoke bases and harissa pepper falafel

Se

€ 41

viennese veal escalope

with cranberries, french fries and cucumber salad

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

€ 32

summery beef rogout

with peppers, finger carrots, pearl onions and young leeks
on herb buttons

Mi,Glu(We),Ei,Sul

€ 34

pink fried steak of veal rack with herb crust

with strong veal sauce, a dance of cauliflower, broccoli and romanesco
served with potato cookies

Se,Glu(We),Nu(Man),Ei

€ 44



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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

curry masala sticks^{Ses}

or

6 half king prawns^{Kre}

€ 22

baked goat cheese rolls from the Périgord

with Monastrelle wine jam, grape chutney
and frisee salad bouquet

Mi,Sf,Pec,Sul

€ 18

Tartar from Chiemgau beef fillet (200g)

with onion, anchovy, carp, parsley, mustard
if desired with egg yolk,

served with fresh Westphalian country bread and butter

Ei,Sf,Glu(We)

€ 25



>> desserts <<

pistachio tartufo

with fresh raspberries, raspberry sauce
and pistachio hip

Ei, Glu(We), Mi, Nu(Pi)

€ 13

chocolate-sponge cake

with banana and passion fruit,
pecan-almond gremola and passion fruit sorbet

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

€ 12

coconut-pineapple parfait

on an almond milk sauce
with hibiscus flowers and hip-leaf

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

€ 15

Yuzo cheesecake

with iced vanilla ruhr area coal
and strawberry pulp

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

Nu(Pec) – pecan nuts

Nu(Kok) – coconut

Nu(Pi) – pistachio