



# Parkhotel

Oberhausen

>> starters and salads <<	€
<b>Italian antipasti</b> cheese cream with onion leeks, colorful olives, Parma ham, rocket salad and oven-warm bread confectionery <sup>Glu(We),Mi,Sf</sup>	19,00
<b>baked goat cheese rolls</b> with wine jam, grape chutney and frisee salad bouquet <sup>Mi,Sf,Glu(We),Ei</sup>	18,00
<b>Alsace tarte flambée</b> with crème fraîche, onions, bacon, chives and salad topping <sup>Glu(We),Mi</sup>	15,00
<b>flambée Oberhausen</b> with crème fraîche, black pudding, apple, onion, leek and potato <sup>Glu(We),Mi</sup>	16,00
<b>beef fillet tartare (200g)</b> classically mixed, served with farmhouse bread and butter, if desired: with egg yolk <sup>Ei,Sf,Glu(We),Mi,Fi</sup>	25,00
<b>Caesar's salad</b> in parmesan dressing with garlic croutons <sup>Fi,Ei,Glu(We),Se,Mi,Soj,Ses</sup> served with baked turkey stripes or curry masala sticks	20,00
>> soups <<	
<b>beef broth</b> with fine vegetables and egg custard <sup>Se,Mi,Ei</sup>	12,00
<b>beetroot soup</b> with sour cream foam and cress <sup>Se,Mi</sup>	11,00
<b>Hungarian goulash soup</b> <sup>Se</sup>	10,00
>> burger <<	
<b>Cheeseburger with Galloway beef</b> beef patty, whole meal bun, cheddar, gherkin, tomato, lettuce, fried onions and wedges <sup>Glu(We),Mi,Ei,Sf</sup>	21,00
<b>vegan crispy vegetable burger</b> with cabbage, enoki mushrooms, edamame mint tapenade and wedges <sup>Glu(We),Soj,Ses</sup>	20,00



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>> meat dishes <<	€
<b>summery beef ragout</b> on herb buttons with pepper, carrot, spring onion and pearl onion <sup>Se, Glu(We), Ei</sup>	34,00
<b>pork escalope Viennese style</b> with French fries and cucumber salad <sup>Ei, Glu(We), Mi, Glu(Din), Glu(Ro)</sup> added with red pepper sauce <sup>Se</sup> or pepper-mustard sauce <sup>Se, Sf</sup> or two fried eggs <sup>Ei</sup>	25,00 +3,50
<b>rump steak from Chiemgau organic beef 200g</b> served with summer herbed butter steakhouse fries, homemade mayonnaise and summer leaf lettuce <sup>Mi, Se, Ei, Sul, Sf</sup>	41,00
<b>toast summertime</b> turkey steak on toast with fried egg, served with farmer´s salad <sup>Ei, Sf</sup>	24,00
>> fish dishes <<	
<b>fried fillet of golden stripe sea bream</b> with zucchini, aubergine and peppers, young potatoes and aioli <sup>Fi, Mi, Glu(We)</sup>	37,00
<b>pike perch fillet baked in beer batter</b> with roasted potatoes, cucumber salad and sauce tartare <sup>Fi, Glu(We), Ei</sup>	36,00
>> pasta, snacks and finger food <<	
<b>penne with vegetable bolognese</b> with parmesan and colorful leaf salad <sup>Se, Glu(We), Sf</sup>	17,00
<b>cavatelli verdure pesto</b> mussel noodles with vegetables, pesto and smoked tofu, garnished with rocket salad and walnuts <sup>Glu(We), Soj, Nu(Wal), Sf</sup>	21,00
<b>spare ribs in homemade BBQ marinade</b> with whiskey-barbecue sauce, french fries and coleslaw <sup>Mi, Sf, Se</sup>	22,00
<b>finger food platter</b> baked mini spring rolls, onion rings, boneless breaded chicken wings, shrimps, chili cheese poppers and nachos served with sour cream and salsa <sup>Se, Mi, Glu(We)</sup>	17,00
<b>Lyon sausage salad in Dijon mustard dressing</b> with red onion, pepper, gherkin, farmhouse bread and butter <sup>Glu(We), Se, Mi</sup>	15,00



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## >> dessert <<

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### **pistachio tartufo**

with fresh raspberries, raspberry sauce and pistachio hip <sup>Ei, Glu(We), Mi, Nu(Pi)</sup>

13,00

### **coconut pineapple parfait**

on almond milk sauce with hibiscus flowers and hip-leaf <sup>Mi, Ei, Glu(We), Nu(Man)</sup>

15,00

### **yuzo cheesecake**

with iced vanilla ruhr area coal and strawberry pulp <sup>Mi, Ei, Glu(We)</sup>

11,00

## **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  
Nu(Pi) - pistachio

Glu(We) - gluten from wheat flour  
Glu(Din) - gluten from spelt  
Ei- Egg  
Mi - dairy products  
Kok - coconut