



Parkhotel

Oberhausen

>> starters <<

Carpaccio of red radish, yellow beetroot and carrot
with smoked, marinated salmon
served with a Pirinaise sauce

Fi, Ses, Soj, Sf

€ 20

Burrata Surgelato al Pesto

raw cow's milk cheese bags filled with mozzarella and pesto
on a colorful, marinated tomato salad

Mi, Nu(Pin), Glu(We)

€ 18

Carpaccio of German beef fillet

with grated parmesan, olive oil, black pepper, fleur de sel
and truffle cream

Mi, Ei, Sf

€ 22

>> Soups <<

Clear broth from organic black feather chicken

with semolina dumplings and egg custard

Ei, Mi, Se, Glu(We)

€ 11

Chanterelle cream soup

with pancetta chips

Se, Mi

€ 12

Styrian fish soup

tomato-flavored with fennel, spring onions, shrimps and diced salmon

Wei, Scha, Kru, Fi, Se

€14



>> vegetarian/vegan dishes <<

Milanese risotto

with a tomato ragout,
snow peas and sakura cress topping

Mi,Sul,Se,Sf

€ 20

tortellini ricotta spinaci

six stuffed giant tortellini
on a shallot parmesan sauce and basil pesto

Glu(We),Mi,Sul,Nu(Pin)

€ 21

vegan couscous salad

with cucumber, semi-dried tomato, dried fruit, pomegranate
and braised vegetable balls, served with edamame-mint tapenade

Glu(We),Soj

€ 18

>> fish <<

grilled medallion of fjord salmon

on sage fettucine and paprika-saffron sauce
with a colorful leaf salad

Fi,Glu(We),Ei,Se

€ 37

half a dozen giant prawns on a skewer

in a passion fruit curry sauce
with basmati rice and spinach seaweed salad

Kru,Se,Soj,Ses

€42

fried pike-perch fillet with mousseline sauce

on zucchini vegetables and
saffron-pepper risotto

Fi,Glu(We),Ei,Mi

€39



>> meat <<

Fillet steak from German organic beef (200g) € 52,00
Rump steak from German organic beef (220g) € 46,00
with chimichurri, potato gratin and colorful salad
Mi, Sf

roasted breast of organic black feather chicken
in white pepper sauce
with chanterelle and vegetable pan
and mashed potatoes
Se, Sul, Mi, Ei

€39

fine wild boar goulash
braised with vegetables and wild mushrooms
served with potato waffles and a salad bouquet
Se, Sul, Ei, Glu(We), Sf

€42

original Viennese veal schnitzel
with cranberries, French fries and cucumber salad
Glu(We, Ro, Din), Ei, Mi

€ 32

chop of suckling pig
with peperonata and braised potatoes
Se, Glu(We), Ei, Mi

€36

grilled rack of venison
on provencal herb sauce
with celery puree in a potato nest
Se, Ei, Mi

€ 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)

plus 5 baked turkey strips ^{Glu(We),Ei}
or 5 vegetarian samosas ^{Glu(We)}
or 6 half king prawns ^{Kre}
€ 22

half baked goat cheese Camembert

with cranberry jam, crispy baked parsley,
spelt toast and butter
Mi,Sf, Glu(We,Din),Ei

€ 18

tartar of german pasture-fed beef fillet

with onion, anchovy, capers, parsley, mustard
with egg yolk if desired,
served with fresh Westphalian country bread and butter
Ei,Sf,Glu(We),Mi,Fi

€ 25

>> dessert <<



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vanilla panna cotta
with plum compote
and cinnamon chocolate bar
Ei, Glu(We), Mi, Nu(Pi)

€ 13

pastel de nata
portuguese puff pastry custard pastry
with port wine pear and vanilla ice cream
Glu(We), Ei, Mi, Sul, Nu(Pi)

€ 12

cherry-banana parfait
on a sauce mirror
with chocolate shavings and mint
Mi, Ei, Glu(We)

€ 15

three cubes of coffee mousse
on hazelnut sponge cake
with almond milk ice cream
Mi, Glu(We), Ei, Nu(Has)

€ 14



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Allergen labelling for the current menu

Fi – Fisch	Sf – Senf	Nu(Has) – Haselnuss	Lu – Lupine
Kre – Krebstiere	Se – Sellerie	Nu(Man) – Mandeln	Ei – Eierzeugnisse
Sul – Sulfite	Ses – Sesam	Nu(Wal) – Walnüss	Glu(Ro) – Gluten aus Roggen
Soj – Soja	Nu(Pin) – Pinienkerne	Nu(Cash)-Cashewnuss	Glu(Din) -Gluten aus Dinkel
Mi – Milcherzeugnisse (Laktose)		Glu(We) – Gluten aus Weizenmehl	
Scha – Schalentiere			