



Parkhotel

Oberhausen

>> starters and salads <<

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burrata filled with pesto and mozzarella

on colorful tomato salad and foccacia ^{Glu(We),Mi,Nu(Pin)}

19,00

half baked goat cheese Camembert

with cranberry jam, crispy parsley, spelled toast and butter ^{Mi,Sf,Glu(We,Din),Ei}

18,00

Alsace tarte flambée

with crème fraîche, onions, bacon, chives and salad topping ^{Glu(We),Mi}

15,00

tarte flambée salmon

baked with crème fraîche and onions, topped with smoked salmon, spinach seaweed salad and Lidingoe sauce ^{Glu(We),Mi,Fi,Ses,Soj,Sf}

17,00

beef fillet tartare

classically dressed, served with farmhouse bread and butter, if desired: with egg yolk ^{Ei,Sf,Glu(We),Mi,Fi}

25,00

Caesar's salad

in parmesan dressing with garlic croutons ^{Fi,Ei,Glu(We),Se,Mi,Soj,Ses}
served with baked turkey stripes **or** vegetarian samosas

20,00

>> soups <<

beef broth with semolina dumplings and egg custard ^{Se,Mi,Ei,Glu(We)}

11,00

chanterelle cream soup with pancetta chip ^{Se,Mi}

12,00

Hungarian goulash soup ^{Se}

10,00

>> burger <<

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Dry Aged BBQ Beef Burger

whole wheat bun, beef patty, BBQ sauce, bull heart tomato, pickled cucumber, roasted onions, romana lettuce and potato dippers with ranch dip ^{Glu(We),Mi,Ei,Sf}

21,00

vegan plant based burger

whole grain bun with sweet potato curry dip, romana lettuce, plant based patty, grilled zucchini and marinated red onions, plus potato dippers and ranch dip ^{Glu(We),Soj,Ses}

20,00



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>> meat dishes <<

fine wild boar goulash

braised with vegetables and wild mushrooms, served with potato waffles and a salad bouquet ^{Se, Glu(We), Ei, Sf, Sul}

42,00

pork escalope Viennese style

with french fries and cucumber salad ^{Ei, Glu(We), Mi, Glu(Din), Glu(Ro)}

25,00

added with brown wild mushroom sauce ^{Se} or white pepper sauce ^{Se, Sf, Mi}
or two fried eggs ^{Ei}

+3,50

rump steak from Chiemgau organic beef 200g

served with chimichurri, potato gratin and a colorful salad plate ^{Mi, Se, Ei, Sul, Sf}

41,00

suckling pig cutlet

with pepperonata and stewed potatoes

36,00

>> fish dishes <<

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fried fjord salmon medallion

on fettuccine with sage and paprika-saffron sauce
served with a colorful leaf salad ^{Fi, Ei, Glu(We), Se}

37,00

whole trout Müllerin style

nearly boneless, with roasted potatoes and cucumber salad ^{Fi, Glu(We), Sf}

32,00

>> pasta, snacks and finger food <<

spaghetti bolognese

with parmesan cheese and colorful leaf salad ^{Se, Glu(We), Sf}

18,00

tortellini ricotta spinaci

six filled giant tortellini on a shallot and parmesan sauce
and basil pesto ^{Glu(We), Mi, Sul, Nu(Pin)}

21,00

spare ribs in homemade BBQ marinade

with whiskey-barbecue sauce, french fries and coleslaw ^{Mi, Sf, Se}

22,00

finger food platter

baked mini spring rolls, onion rings, boneless breaded chicken wings, shrimps,
chili cheese poppers and nachos served with sour cream and salsa ^{Se, Mi, Glu(We)}

17,00

Ruhrpott griller ^{Sf, Sul, Ei, Mi}

Oberhausen fried sausage with Dijon mustard, sauerkraut and mashed potatoes

18,00



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>> dessert <<

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vanilla panna cotta

with plum roaster and cinnamon chocolate stick Ei, Glu(We), Mi, Nu(Pi)

13,00

cherry banana parfait

on a sauce level with chocolate shavings and mint hips Mi, Ei, Glu(We)

15,00

Pastel de Nata

Portuguese puff pastry custard pastry with port wine pear
and vanilla ice cream Mi, Ei, Glu(We), Sul, Nu(Pin)

12,00

allergen labeling

Fi - fish	Sf – mustard	Nu(Has) – hazelnuts	Glu(We) – gluten from wheat flour
Wei – mollusks	Se – celery	Nu(Man) – almonds	Glu(Din) – gluten from spelt
Sul-sulfites	Ses – sesame	Nu(Wal) – walnuts	Ei- Egg
Soj – soy	Nu(Pin) – pine nuts	Nu(Cash) – cashews	Mi – dairy products
Kre – crustaceans	Glu(Ro) – gluten from rye	Nu(Pi) – pistachio	Kok – coconut

Valid from 10.09.12024