



Parkhotel

Oberhausen

**... it's mussel season again**



**a pot full of fresh North Sea mussels, Rhenish style**  
with onions and leek, cooked in a spicy white wine broth,  
served with buttered pumpernickel

Wei, Su, Mi, Glu(We)

€ 22,00

**a pot full of fresh North Sea mussels, French style**  
with carrots, celery, spring onions and garlic, cooked in cream broth,  
served with oven-fresh baguette

Wei, Su, Mi, Se, Glu(We)

€ 22,00

**mediterranean mussels**

shelled North Sea mussels with eggplant, zucchini, bell pepper, tomato, garlic  
and orecchiette noodles, pan-fried and flavoured with pesto

Wie, Mi, Se

€ 18,00

we offer freshly caught mussels every day, while stocks last.

Wei-molluscs, Su-sulfates, Mi-cow's milk (lactose), Glu(We)-gluten wheat, Se-celery