



Parkhotel

Oberhausen

>> starters <<

lukewarm smoked trout
with beetroot mousse and winter salads
served with shallot vinaigrette

Fi, Mi, Sf

€ 20,00

fried chanterelles
with fresh herbs and diced onions
on a rocket salad bouquet

sf

€ 18,00

boar ham
on lambs lettuce with roasted walnuts
blackberry dip
served with fig and almond bread

Sf, Nu(Wal,Man), Glu(We)

€ 21,00

>> soups <<

Oxtail clair
Clear oxtail soup with colourful tortellinis

Ei, Me,Se,Glu(We)

€ 11,00

Hokkaido pumpkin soup
with Styrian pumpkin seed oil and pumpkinseed and buckwheat cracker

Se,Glu(We)

€ 12,00

wintery gourmet fish soup
with cubed carrots, celery, dill and trout caviar

Wei, Scha, Kru, Fi,Se, Mi

€ 14,00



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>> vegetarian/vegan dishes <<

potato cake (“Baumkuchen”)

on Hokkaido pumpkin puree
with sugar snaps and vine ripened romatatoes
Mi, Ei

€ 19,00

vegan shell noodle Tricolore

with creamy chanterelles
topped with sprouts and cress
Glu(We)

€ 20,00

vegan chickpeas salad

with lentils, colourful vegetables and mint
served with potato falafel and spicy hummus
Soj, Se, Glu(We)

€ 18,00

>> fish dishes <<

fried medaillons of pikeperch with bacon

on creamy pointed cabbage
and herb potatoes
Fi, Glu(We), Se, Mi

€ 35,00

half a dozen king prawns

on tomato pappardelle, saffron sauce
and baby spinach
Kru, Se, Soj, Glu(We), Mi

€ 42,00

fried fillet red mullet

on a bed of lentils, mixed vegetables and bulgur
Fi, Glu(We)

€ 39,00



>> meat dishes <<

german organic filet steak (200g) €52,00

german organic rump steak (220g) €46,00

served with Café de Paris butter
glazed sugar peas and vine-ripened tomatoes
and herb-potato cookies

Mi, Sf, Ei

grilled ostrich steak

with a cognac and pepper sauce
pan-fried Pimientos de Padron
and almond croquettes

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

€ 39,00

deer “Sauerbraten”

with roasted brussel sprouts
and bread dumplings

Se, Sul, Ei, Glu(We), Mi

€ 42,00

original “Wiener Schnitzel”

with cranberries, French fries and creamy cucumber salad

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

€ 32,00

filet medaillons of the Iberico pork

with sour cream sauce
Kenia beans and gnocchi

Se, Glu(We), Ei, Mi

€ 36,00

moist oven-roasted Oldenburger goose breast and leg

on apple and onionsauce
with red cabbage and potato dumplings

Se, Ei, Glu(We), Sul

€ 30,00



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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 vegan vegetable sticks asian style ^{*Glu(We)*}
or 6 half king prawns ^{*Kre*}

€ 22,00

baked feta cheese wedges

with sesame and honey

on winter salads served with raspberry dressing

Mi, Sf, Glu(We, Din) Ei, Ses

€ 18,00

wintery green salad

with smoked duck breast slices, walnuts
and pomegranate seeds

Sf, Nu(Wal, Man)

€ 20,00



>> desserts <<

baked apple-mousse with cinnamon
served in a chocolate oyster
with caramelized nuts and amaretto foam
Ei, Glu(We), Mi, Nu(Pi)

€ 11,00

warm chocolate ravioli
dark chocolate noodles filled with white chocolate
served with vanilla sauce and coconut flakes
Glu(We), Ei, Mi, Nu(Pi)

€ 12,00

“Spekulatius” - Parfait
with red berry rum compote
and cinnamon cream
Mi, Ei, Glu(We), Nu(Pi)

€ 13,00

chocolate soufflé
with liquid orange and chocolate core
and mascarpone-tonka bean ice cream
Mi, Glu(We), Ei, Nu(Pi)

€ 12,00

Allergen labeling for the current menu

Fi - fish

Kre – crustaceans

Scha - shellfishes

Glu(We) – gluten from wheat flour

Glu(Din) – gluten from spelt

Glu (Ro) – gluten from rye

Sul-sulfites

Soj – soy

Sf – mustard

Se - celery

Ses – sesame

Lu - lupine

Nu(Has) – hazelnuts

Nu(Man) – almonds

Nu(Wal) - walnuts

Nu(Cash) – cashews

Nu(Pin) – pine nuts

Nu(Pi) - pistachios

Ei – egg

Mi – dairy products