



Parkhotel

Oberhausen

>> starters and salads <<	€
baked feta cheese wedges <small>Mi,Sf,Glu(We,Din),Ei,Ses</small> with sesame and honey on a winter salad bouquet in raspberry dressing	15,00
fried chanterelles with fresh herbs and diced onions on a rocket salad bouquet <small>Sf</small>	14,00
tarte flambee Alsatian style with crème fraîche, onions, bacon, chives and salad topping <small>Glu(We),Mi,Sf</small>	15,00
tarte flambée vegetarian with crème fraîche, spring onions, zucchini, bell pepper, goat cheese crumble, thyme and rosemary <small>Glu(We),Mi</small>	14,00
wintery leaf salad <small>Sf,Nu(Wal,Man),Glu(We)</small> with smoked duck breast slices, roasted walnuts and pomegranate seeds	18,00
Caesar's salad in parmesan dressing with garlic croutons <small>Fi,Ei,Glu(We),Se,Mi,Soj,Ses</small> served with baked turkey stripes or vegan vegetable sticks Asian style	20,00
>> soups <<	
clear oxtail soup with colourful tortellini <small>Se,Mi,Ei,Glu(We)</small>	9,00
pumpkin soup with seed oil and buckwheat crackers <small>Se,Glu(We)</small>	11,00
hungarian goulash soup <small>Se</small>	10,00
>> burger <<	€
spicy crispy chickenburger wholegrain bun, sriracha mayonnaise, oxheart tomato, marinated baby corn, romana salad and potato dippers with ranch dip <small>Glu(We),Soj,Mi</small>	21,00
vegan mushroomburger wholegrain bun, mushroompatty, rosemary rösti, spicy hummus, roasted onions, rocketsalad and potato dippers <small>Glu(We),Soj</small>	20,00



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>> meat dishes <<

Rhenish beef roulade

filled with cucumber, onions, bacon and mustard
served with red cabbage and bread dumplings ^{Se, Glu(We), Ei, Sul} 27,00

pork "Schnitzel" Viennese style

with chips and cucumber salad ^{Ei, Glu(We), Mi, Glu(Din), Glu(Ro)} 25,00
served with cognac pepper sauce ^{Se, Mi} or sour cream sauce ^{Se, Sf}
or two fried eggs ^{Ei} +3,50

rump steak from "Chiemgau" organic beef 200g

served with Café de Paris butter, sugar snaps peas, tomatoes
and potato biscuits ^{Mi, Se, Ei} 39,00

juicy breast and leg of "Oldenburg" goose

with roasted brussels sprouts and potato dumplings ^{Sul, Se, Mi, Glu(We)} 29,00

grilled corn-fed chicken breast on cognac pepper sauce

with Pimentos de Padron and almond croquettes ^{Sul, Se, Nu(Man), Ei, Mi} 26,00

>> fish dishes <<

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fried pike-perch medallions with bacon

on creamed pointed cabbage and herbed potatoes ^{Fi, Mi, Glu(We), Se} 32,00

fish and chips

cod fillets baked in beer batter with pea puree and chips ^{Fi, Glu(We), Ei, Mi, Sf} 25,00

>> pasta, snacks and finger food <<

spaghetti bolognese

with parmesan and colourful leaf salad ^{Se, Glu(We), Sf} 18,00

vegan mussel noodles tricolore

on creamy chanterelles garnished with sprouts and cress ^{Glu(We)} 20,00

spare ribs in homemade BBQ marinade

with whiskey-barbecue sauce, chips 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" curry sausage

with French fries potatoes, mayo and ketchup and wax bean salad ^{Sf, Ei} 18,00



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>> dessert <<

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warm chocolate ravioli

dark chocolate noodles with white chocolate filling
on vanilla sauce and coconut flakes ^{Ei,Glu(We),Mi,Nu(Pi,Kok)}

12,00

“Spekulatius” parfait

on red fruit jelly with rum and cinnamon sauce ^{Mi,Ei,Glu(We),Nu(Pi)}

13,00

baked apple-mousse with cinnamon

in a chocolate oyster, with caramelized nuts and amaretto foam ^{Mi,Ei,Glu(We),Nu(Pin)}

11,00

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	Nu(Kok) – coconut

Valid from 19.11.2024