



# Parkhotel

Oberhausen

## starters

**carpaccio from label rouge wild salmon**  
smoked halibut | dill | lime | cucumber cress

Fi,Mi,Sf

€ 21

**crispy vegetable hash browns**  
glazed, marinated carrots | sour cream dip | sprout salad

Se,vegan

€ 18

**Westphalian ham**  
endives-apple salad | sour vegetable compote | country bread croutons

Sf,Glu(We)

€ 20

## soups

**double beef broth**  
vegetables strips | chives rolls

Ei,Se

€ 11

**potato soup**  
celery foam | crispy chip

Se,Soj,vegan

€ 10

**lobster foam soup**  
crevette rose | mango

Scha,Kru,Fi,Se,Mi

€ 13



## vegetarian/vegan dishes

### **braised cabbage roll**

potato-parsnip-mushroom filling  
fried beech mushrooms | tomato | plum-vegetable jus  
Se,Soj,vegan

**€ 18**

### **crescent ravioli alla Genovese**

basil pesto filled | fruity tomato sauce | crispy rocket  
Glu(We),Ei

**€ 20**

### **spaghetti al tartufo**

spaghetti nest | truffle cream | freshly shaved winter truffel  
Mi,Glu(We),Ei

**€ 26**

truffle extra 1g á € 3 (weighed at the table)

## fish dishes

### **grilled sea bass fillet**

ratatouille | polenta slices | chive oil  
Fi,Glu(We),Se,Mi

**€ 35**

### **lobster pasta "Bockmühle"**

saffron linguine | canadian hummer | lobster bisque  
Kru,Fi,Glu(We),Ei,Mi,Se

**€ 45**

### **monkfish medallions in serrano coat**

smoked paprika risotto | young spinach  
Fi,Glu(We)

**€ 39**



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## meat dishes

### **german organic filet steak (200g)**

port wine sauce | garlic spinach | fried small potatoes

Mi,Se

**€ 52**

### **duck leg a l'orange**

braised | blood orange sauce  
apple red cabbage | truffle croquettes

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

**€ 39**

### **Zurich veal slices**

mushroom a la crème | roast buns | spring salad

Se,Mi,Ei,Sf

**€ 34**

### **traditional "Wiener Schnitzel"**

cranberries | french fries | creamy cucumber salad

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

**€ 32**

### **pink roasted venison medallions**

hazelnut crunch | juniper cream sauce  
celery puree | potato nest | cranberry pear

Se,Glu(We),Sul,Se

**€ 42**

### **beef shovel braised roast**

red wine sauce | glazed vegetables | spaetzle

Se,Ei,Glu(We),Sul

**€ 30**



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## cheese and cold dishes

### classic caesar salad

romaine lettuce hearts | parmesan dressing | croutons | Grana Padano  
Fi,Ei,Sf,Glu(We)

served with 5 baked turkey strips<sup>Glu(We),Ei</sup>  
or feta cheese | kalamata olives<sup>Glu(We)</sup>  
or 3 king prawns<sup>Kre</sup>

€ 22

### Picandou goat cheese thalers

flamed acacia honey | spring salad bouquet  
blood orange dressing | mango compote  
Mi,Sf

€ 20

### baked cheese from Saint Albroy

stone oven baguette | fig mustard | roasted nuts  
Mi,Sf,Nu(Wal,Has)

€ 18



## desserts

### Basque vanilla tart

coffee cream | almond milk ice cream

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

€ 11

### pear "Helene"

poached pear | Valrhona chocolate sauce | bourbon vanilla ice cream

Sul, Mi, Ei

€ 12

### Dubai chocolate deconstructed

pistachio parfait | chocolate ornaments

angel hair nest | honey caramel | berries

Mi, Ei, Glu(We), Nu(Pi)

€ 13

### three types of red fruit sorbet

cherry | raspberry | blueberry

fruits | prosecco

Mi, Glu(We), Ei, Nu(Pi)

€ 12

#### 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