



Parkhotel

Oberhausen

>> starters <<

breton lobster terrine

saffron sauce | paprika gel | cress | mustard caviar

Mi,Sf,Se,Kru

€ 21

homemade vegan smoked mozzarella scamorza

salsa verde | watermelon | lemon peppercorns

vegan

€ 18

hand-carved beef tartare

shallots | gherkins | capers | anchovies | baked egg yolk
crème fraîche | country bread | butter | lettuce toppings

Sf,Glu(We),Mi,Fi

€ 20

>> soups <<

yellow carrot and mango soup

carrot cubes | mango cubes | puff pastry stick

Ei,Se,Glu(We)

€ 11

clear tomato essence

basil semolina dumplings | tomato flakes

Mi,Glu(We), vegan without dumplings

€ 10

crayfish soup

cognac foam | green asparagus tips | morels

Kru,Mi,Se,Sul

€ 13



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>> vegetarian/vegan dishes <<

stuffed peppers

sunflower mince | bulgur wheat | oyster mushrooms

basmati rice | oven-baked vegetable jus

Se, Sf, Su, L, vegan

€ 19

magherite ravioli

beetroot and goat cheese filling | cardonnay sauce | beetroot glaze

sage butter | arugula

Glu(We), Mi, Se, Sul

€ 20

spaghetti al tartufo

spaghetti nest | truffle cream | freshly shaved summer truffle

Mi, Glu(We), Ei

€ 26

>> fish dishes <<

grilled pike-perch fillet

sour cream sauce | baby spinach | basmati rice

Fi, Mi, Ei, Sf

€ 36

fried shrimp and scallops

risotto | green asparagus | Frankfurt herb foam

Scha, Kru, Mi, Se

€ 39

red mullet fillet with panko spice crust

beurre blanc | fennel | artichoke puree

Fi, Glu(We), Sul

€ 38



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>> meat dishes <<

organic german beef fillet steak (200g)

Kampot pepper butter | bacon bean bunches | Lyoner potatoes

Mi,Sf,Se

€ 52

grilled rack of lamb

red wine balsamic reduction | eggplant cream | vermicelli rice

Se,Glu(We),Mi,Sul

€ 40

veal goulash

chanterelles in cream | small dumplings | summer leaf salad

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

€ 34

original “Wiener Schnitzel”

with cranberries, French fries and creamy cucumber salad

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

€ 32

crispy muscovy duck breast

apple cider sauce | glazed vegetables | potato dumplings

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

€ 42

grilled black feather chicken breast

chardonnay sauce | summer vegetables | mashed potatoes

Se,Mi,Sul

€ 30



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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 3 king prawns Kre

€ 22

large salad bowl

raw vegetable salads | seasonal leaf salads | balsamic vinaigrette
roasted strips of beef fillet | Kösters meadow egg | pepper cream dip

Mi, Sf

€ 23

three cheese board

Mimolette > french hard cow's milk cheese, nutty, aged 18 months
Gaperon > semi-hard cow's milk cheese from Auvergne, pepper and garlic
Walnut Camembert > french white mold cheese from Normandy
country bread | butter

Mi, Sf, Nu(Wal)

€ 20

homemade baked cheese from Chaumes

stone-baked baguette | fig mustard | walnut kernels | fresh figs

Mi, Sf, Nu(Wal, Has)

€ 18

slices of roast beef, cooked pink

roasted potatoes | remoulade | pickled vegetables

Mi, Ei

€ 21



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>> desserts <<

pistachio mousse in a chocolate oyster shell

angel hair | mango passion fruit sauce | chocolate pearl

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

€ 11

peach melba meets “Ruhrpott”

peach compote | iced vanilla charcoal | raspberry puree

Sul, Mi, Ei, Nu(Pi)

€ 12

elderberry parfait

lime-mint sauce | elderflower jelly | lemon crisp

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

€ 13

Grand Marnier ice cream with orange blossoms

orange pearls | meringue | miniature oranges | orange gel

Mi, Ei, Nu(Pi)

€ 12

Allergen labeling for the current menu

Fi - fish Sul-sulfites Nu(Has) – hazelnuts

Kre – crustaceans Soj – soy Nu(Man) – almonds

Scha - shellfishes Sf – mustard Nu(Wal) - walnuts

Se - celery Nu(Cash) – cashews

Glu(We) – gluten from wheat flour Ses – sesame Nu(Pin) – pine nuts

Glu(Din) – gluten from spelt Lu - lupine Nu(Pi) - pistachios

Glu (Ro) – gluten from rye Ei – egg

Mi – dairy products