



Parkhotel

Oberhausen

... endlich ist wieder Muschelzeit!

Frische Nordseemuscheln nach Rheinischer Art

mit Zwiebeln und Porree in würzigem Weißweinsud gegart
und mit frischer Blattpetersilie garniert,
dazu servieren wir gebuttertes Pumpernickel

Wei, Su, Mi, Glu(WE)

€ 22,00

Frische Nordseemuscheln á la Normandie

mit Schalotten, Schnittlauch und Cidre im Sahne-Sud gegart
dazu ofenfrisches Baguette

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

€ 22,00

Spaghetti Venezia

Spaghetti in einer Knoblauch-Sahnesauce mit Miesmuscheln
Kirschtomaten und grünen Oliven

Wei, Ei, Sul, Soj, Se

€ 16,00

Wir bieten täglich fangfrische Muscheln an, solange der Vorrat reicht.



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>> soups <<

kohlrabi cream soup

chive foam | hazelnut crunch

Mi,Nu(Has),Se

€ 11

broccoli soup

almond slivers | organic lemongrass oil

Se,Nu(Man)

€ 12

beef broth

herb celestine

Se,Ei,Glu(We)

€ 10

>> salad specialties <<

Caesar salad

romaine lettuce hearts | Parmesan dressing | croutons | Grana Padano

Fi,Ei,Sf,Glu(We)

optionally with

5 baked turkey breast strips ^{Glu(We),Ei}

feta cheese | Kalamata olives ^{Glu(We)}

3 king prawns ^{Kru}

€ 22

salad bowl

raw vegetable salads | seasonal leafy salads | balsamic vinaigrette

Köster's meadow egg

Sf,Mi,Ei

€ 18

with grilled smoky strips of beef fillet

€ 25



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>> vegetarian/vegan dishes <<

truffle gnocchi

Parmesan sauce | wild herb salad | braised tomato

Glu(We),Mi,Ei,Sf

€ 20

cauliflower steak

tahini sauce | chickpeas | green salad

Sf,vegan

€ 19

fried king oyster mushrooms

potato cream | vegetable jus | tomato gel | truffle potato chips

vegan

€ 19

>> fish dishes <<

6 king prawns

spaghetti aglio e olio | garlic | olive oil | cherry tomatoes

arugula salad | Parmesan

Kru,Glu(We),Mi

€ 35

grilled anglerfish medallions

paprika chorizo sauce | fennel cream sauce | potato croutons | saffron aioli

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

€ 36

fried pike-perch fillet “winemaker style”

Pinot Blanc sauce | glazed grapes | pointed cabbage and onion vegetables

diced potatoes

Fi,Glu(We),Mi,Sul

€ 32



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>> meat dishes <<

fillet steak from Oldenburg organic beef (200g)

red wine sauce | bacon beans | potato gratin

Mi,Se

€ 48

Free-range chicken fricassee

mushrooms | morels | green asparagus | pea pods

jasmine rice | summer truffles | tarragon oil

Mi,Se,Sul

€ 32

original Viennese veal schnitzel

cranberries | French fries | truffle mayonnaise | cucumber salad

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

€ 32

lamb chops

creamy smoked garlic sauce | bean medley | gnocchi

Mi,Se,Ei,Glu(We)

€ 36

fillet medallions from German domestic pigs

port wine sauce | pea and mint puree | spaetzle

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

€ 30

entrecôte of meadow-fed beef

pointed cabbage | rosemary potatoes

Se,Mi

€ 45



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>> dessert and cheese <<

coconut parfait

pineapple crispy | dragon fruit chia sauce | berries

Mi,Ei,Nu(Kok),Nu(Pi)

€ 13

warm apple tarte Tatin

tarte Tartin ice cream | vanilla sauce | berries

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

€ 12

raspberry variety

raspberry mousse | raspberry sorbet | raspberry gel | fresh raspberries

Nu(Pi),vegan

€ 11

curd and wild berry terrine

vanilla sauce | hazelnut ice cream | pistachio tuile | blackcurrant pearls

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

€ 13

three kinds of cheese from the cheese board

creamy Alpine cheese | Brie corners | St Albray
candied fig | fig mustard | pumpernickel | butter

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

€ 18

Allergen labeling for the current menu

Sf-mustard Nu(Has)-hazelnuts Lu-lupine

Se-celery Nu(Man)-almonds Ei-egg

Sul-sulfites Ses-sesame Nu(Wal)-walnuts Nu(Pi) - pistachios Glu(Ro)-gluten from rye

Soj-Soy Nu(Pin)-pine nuts Nu(Cash)-cashews Glu(Din)-gluten from spelt

Mi-dairy products Glu(We)-gluten from wheat flour

Scha-shellfishes Fi-Fish Kre-crustaceans