



Parkhotel

Oberhausen

>> starters & salads <<

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gravlax on potato waffles Fi,Sf

lidingoe sauce | wild herb salad | cucumber dressing

15,00

cold-smoked goose breast Glu(We),Sf,Nu(Has),Ei

onion chutney | lamb's lettuce | apple–nut dressing | toasted brioche

19,00

Flammkuchen “four cheeses” Glu(We),Mi

crème fraîche | mountain cheese | cheddar | camembert | roquefort | cranberries

15,00

Flammkuchen „Calabria“ Glu(We),Mi

'Nduja Salami | Tropea onions | mozzarella | rocket salad

16,00

homemade baked camembert Mi,Nu(Pec),Glu(We)

camembert | toasted bread | cranberries | pecan nuts

15,00

caesar salad Fi,Ei,Glu(We),Se,Mi,Soj,Ses

parmesan dressing | garlic croutons

with crispy turkey strips **or** kalamata olives and feta cheese

20,00

>> soups <<

beef consomme Se,Glu(We),Ei,Mi crispy pea butter drops | diced vegetables

10,00

cream of mushroom soup Mi,Se parmesan pastry | Tarragon Oil

10,00

Hungarian Goulash Soup Se

10,00

>> burgers <<

crispy Caesar chicken burger Glu(We),Mi,Ei

brioche bun | garlic sauce | parmesan | side salad | potato wedges

20,00

spicy vegetable burger Glu(We),Mi

brioche bun | rocket salad | devils sauce | jalapenos | vegetable patty | crème vegan

19,00

US-beef burger Glu(We),Ei,Mi,Sf

brioche bun | homemade burger sauce | tomato | salad | cheddar

bacon | potato wedges

21,00



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>> meat dishes <<

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Burgundy beef roast Se, Glu(We)

Red cabbage | potato dumplings | brown butter crumbs

28,00

pork Schnitzel „Wiener Art“ Ei, Glu(We), Glu(Din), Glu(Ro)

french fries | cucumber salad

25,00

add paprika cream sauce Mi, Se or Cognac pepper sauce Se
or two fried eggs from Kösters Free-Range Farm Ei

+ 3,50

rump steak from organic Chiemgau beef 200g Mi, Se, Sf, Ei

Cogna cream | potato-shallot gratin | mixed salad

40,00

turkey medallions a la king Se, Glu(We), Ei, Sf

Paprika cream sauce | small egg noodles | seasonal salad

26,00

grilled pork loin & belly Mi, Sf

savoy cabbage | fried potatoes | beer mustard -honey sauce

23,00

>> fish <<

pan-fried sea bass fillet Fi, Mi, Glu(We), Sul

white wine foam | lemon-ginger risotto | romanesco | caper-olive relish

36,00

grilled Fjord salmon medaillon Fi, Glu(We), Mi, Sul

riesling creamed cabbage | beetroot-potato mash | marinated cress

23,00

>> pasta, snacks & regional specialties <<

lentil stew Glu(We), Se, Mi

bacon | smoked sausage | westphalian sausage | potatoes | root vegetables | malt vinegar

16,00

cheese spätzle from Aosta Valley Glu(We), Mi, Ei, Se

egg noodles | Fontina mountain cheese | caramelized onions | chives

20,00

oven-baked spare ribs in homemade BBQ Marinade Se, Sf, Mi, Soj

Galbi BBQ sauce | lemon-spice potato wedges | coleslaw

22,00

„Ruhrpott“ pan Mi, Sf, Ei

fried potato | smoked sausage | onion | bell pepper | fried egg | mixed salad

17,00

wild boar curry sausage Sf, Ei

homemade curry sauce | thick-cut fries | truffle mayo | mixed salad

15,00

spaghetti bolognese Glu(We), Sel

parmesan cheese | leave salad

18,00



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>> desserts <<

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Grandmas baked apple Ei, Mi, Nu(Man)

marzipan | rum raisins | cinnamon | butter | almonds | warm vanilla sauce 11,00

nut & white chocolate parfait Mi, Ei, Nu(Pi), Nu(Wal), Nu(Has)

egg liqueur foam | mocca sauce 13,00

churros Glu(We), Nu(Man), Nu(Pin), Nu(Has), vegan

fried pastry | cinnamon | sugar | nut-nougat sauce 10,00

Affogato Mi, Ei, Glu(We)

double espresso | vanilla ice cream | vanilla whipped cream | amarettini 9,00

chocolate tarte Mi, Ei, Glu(We), Nu(Pin)

pine-honey ice cream | rum-soaked berries 12,00

Allergenkennzeichnung zur aktuellen Speisekarte

Fi – Fisch

Kre – Krebstiere

Sul-Sulfite

Ei – Ei

Mi – Milcherzeugnisse

Nu(Pec) – Pecannuss

Sf – Senf

Se – Sellerie

Ses – Sesam

Soj – Soja

Wei – Weichtiere

Nu(Has) – Haselnuss

Nu(Man) – Mandeln

Nu(Wal) – Walnüsse

Nu(Pin) – Pinienkerne

Kru – Krustentiere

Glu(We) – Gluten aus Weizenmehl

Glu(Din) – Gluten aus Dinkel

Glu(Ro) – Gluten aus Roggen

Nu(Cash) – Cashew

Scha – Schalentiere