



Parkhotel

Oberhausen

>> starters <<

quenelle from marinated salmon tartare

lidingoe sauce | pumpernickel | garden cucumber | lamb's lettuce

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

€ 19

carpaccio of organic beef fillet

truffle cream | salted almonds | pecorino | rocket cress salad

Mi,Nu(Man),Sf

€ 18

sliced cold-smoked goose breast

caramelized onion chutney | lamb's lettuce bouquet

apple-hazelnut dressing | toasted brioche

Glu(We),Sf,Nu(Has,Ei

€ 21

finely sliced cooked beetroot

salted almonds | vegan parmesan | balsamic cream | rocket cress salad

Nu(Man),Sf,vegan

€ 16

homemade Quiche Lorraine

shortcrust pastry | bacon | onions | royal | Belper Knolle (cheese)

Mi,Glu(We),Ei

€ 15

crudo of smoked venison ham

potato waffle | horseradish cream | lamb's lettuce

apple-hazelnut dressing

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

€ 20



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>> soups <<

butternut squash cream soup

almond milk | Styrian pumpkin seed oil | roasted pumpkin seeds
pumpkin hip

Se, Glu(We), Nu(Man), vegan

€ 11

potato soup from regional Kösters farm

smoked trout | croutons | vegetable cubes | horseradish foam

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

€ 10

clear broth from Oldenburger duck

crepe roll | trumpet mushrooms | apple cubes

Se, Ei, Glu(We), Mi

€ 13

>> salad specialties <<

Caesar salad

romaine lettuce hearts | parmesan dressing | croûtons | Grana Padano

Fi, Ei, Sf, Glu(We)

choice of:

5 breaded turkey breast strips Glu(We), Ei

feta cheese | Kalamata olives Glu(We)

3 king prawns (Kru)

€ 22

large salad bowl

raw vegetable salads | seasonal leaf salads | balsamic vinaigrette
cured salmon | Köster's free-range egg | lidingoe sauce

Sf, Mi, Ei

€ 23



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>> vegetarian/vegan dishes <<

creamy polenta

lentil vegetables | fried fennel | chive oil | herb sprig

Se,vegan

€ 19

ravioloni

goat cheese filling | pumpkin sauce | chestnut | walnut
Styrian pumpkin seed oil | fried parsley | nutmeg blossom

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

€ 20

spaghetti al tartufo

spaghetti nest | truffle cream sauce | freshly shaved winter truffle

Mi,Glu(We),Ei

€ 22

>> fish dishes <<

pan-seared sea bass fillet

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

Fi,Glu(We),Mi,Se

€ 36

6 jumbo shrimp on skewer

grape tomatoes | garlic | spaghetti | Grana Padano | olive oil

Kru,Glu(We),Mi

€ 38

grilled fjord salmon medallion

riesling creamed sour cabbage | red beet-potato mash
marinated cress

Fi,Glu(We),Sul,Mi

€ 35



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>> meat dishes <<

parisian pepper steak from organic beef fillet (200g)

cognac cream sauce | potato-shallot gratin | mixed side salad

Mi, Sf, Se, Ei

€ 52

braised venison cheeks

juniper-rosemary sauce | cauliflower cream | layered potato cake

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

€ 34

Iberico pork filet medallions

balsamic jus | black garlic | sweet potato mash | caramelized parsnip

Se, Mi

€ 40

grilled guinea fowl breast supreme

star anise sauce | carrots in orange reduction | gnocchi

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

€ 39

original "Wiener Schnitzel"

with cranberries, french fries and creamy cucumber salad

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

€ 32

goulash of venison, wild boar, red deer from local forests

port wine-cranberry sauce | winter aromas

chestnut-marzipan puree | bread dumplings

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

€ 35

braised leg of Oldenburger goose

apple-onion sauce | brussels sprouts | chestnuts | potato dumplings

Mi, Ei, Glu(We)

€ 27

crispy Oldenburger goose breast from the oven

apple-onion sauce | red cabbage with apple | chestnuts

potato dumplings

Mi, Ei, Glu(We)

€ 32



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>> desserts <<

churros

choux pastry | cinnamon | sugar | nut nougat sauce

Glu(We),Nu(Man),Nu(Pi),Nu(Has),vegan

€ 10

Grandma's fried apples

marzipan | rum raisins | cinnamon | butter | almonds

warm vanilla sauce

Nu(Man),Mi,Ei

€ 11

nut and white chocolate parfait

egg liqueur foam | mocha sauce

Mi,Ei,Nu(Pi),Nu(Wal),Nu(Has)

€ 13

winter ice cream selection

three scoops of your choice

whipped cream | crocq`almonds | caramel puff pastry

choice of flavors:

ceylon cinnamon | Valrhona hazelnut chocolate | pine honey

rum raisin | gingerbread | speculoos

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

€ 12

three cheese selection

creamy alpine cheese | Brie pieces | Saint Albray

walnut kernels | fig mustard | pumpernickel | butter

Mi,Sf,Nu(Wal)

€ 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