



Parkhotel

Oberhausen

>> appetisers <<

creamy tartare of Arctic shrimp and smoked halibut

crème fraîche | lime | cucumber | jalapeno | wholegrain bread

Fi, Kru, Mi, Glu(We)

€ 20

smoked Barbary duck breast slices

cranberry and apple confit | caramelised shallots | lamb's lettuce

bacon-potato dressing

Sf

€ 17

spiced oil shrimp pan

3 prawns | garlic-chili-herb-lemon oil | herb aioli | stone-baked baguette

Kri, Mi, Ei, Glu(We)

€ 19

carpaccio of yellow radish

fleur de sel | olive oil | beetroot foam

Indian cress | sprouts | miso crackers

vegan, Sf

€ 15

organic Bresaola

air-dried Italian beef ham

balsamic onions | marinated mushrooms | artichoke cream

Mi

€ 18



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>> soups <<

cream soup of pumpkin and apple

butternut squash | baked apple | pumpkin seeds | apple cubes

Se

€ 12

vegetable consommé

vegetable strips | pea pancake strips | egg custard

Se, Mi, Ei, Glu (We)

€ 11

soup from Köster's potatoes

wild boar sausage | vegetable cubes

Se

€ 10

beef broth

egg custard | semolina dumplings | chives

Se, Glu (We), Ei

€ 11

>> salad specialties <<

salad bowl

raw vegetable salads | rice noodles | edamame | soy | sesame
Köster's meadow egg | cashews | avocado | kimchi mayonnaise

Sf, Soj, Ses, Ei, Nu (Cas)

€ 18

optionally with 3 shrimps^{Kru} or 5 strips of beef fillet

€ 27

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 kings prawns^{Kru}

€ 22



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>> vegetarian / vegan dishes <<

truffle risotto

Aborio rice | fresh truffle | marinated wild mushrooms | aged balsamic vinegar

Mi,Se

€ 20

beetroot tagliatelle

beetroot cream sauce | vegan smoked salmon strips | dill
chopped vegan egg

vegan

€ 19

oven-baked pumpkin in a wooden bowl

pumpkin cubes | feta | honey | thyme | walnut
dried fruit chutney | pomegranate seeds

Mi,Nu(wal)

€ 19

>> fish <<

ravioloni filled with deep-sea lobster

lobster sauce | arugula topping | shrimp

Glu(We),Kru,Mi

€ 35

char fillet

Green Veltliner sauce | char caviar | chive oil
leek vegetables | castle potatoes

Fi,Glu(We),Mi,Se

€ 36

fried turbot fillet

champagne butter sauce | Sepia risotto | wild broccoli

Fi,Glu(We),Mi

€ 32



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>> meat <<

fillet steak from Oldenburg organic beef (200g)

black peppercorn cream sauce | bean-shallot medley | baked potato cakes

Mi,Se,Glu(We),Ei

€ 48

grilled French duck breast

beetroot purple curry sauce | celery cream

potato dumplings | nut butter

Mi,Se,Glu(We),Ei

€ 31

original Viennese veal schnitzel

cranberries | French fries | truffle mayonnaise | cucumber salad

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

€ 32

loin of venison

juniper-kampot pepper sauce

port wine red cabbage | Tyrolean bacon dumplings

Se,Glu(We),Ei

€ 36

medallions from the Duroc pig

Eau de Vie de Prunes

plum spirit sauce with plums and shallots | potato Kaiserschmarrn

Se,Glu(We),Ei

€ 34

breaded veal cutlet

veal jus with cranberries | potato and swede gratin

lamb's lettuce in potato dressing

Glu(We),Ei,Mi,Sf

€ 38



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>> dessert and cheese <<

parfait of vanilla and white Montelimar nougat

mandarin sauce | marinated berries

Mi,Ei,Nu(Pis),Nu(Has)

€ 13

baked apple rings

cinnamon sugar | vanilla sauce | berries

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

€ 12

eggnog ice cream sundae

chocolate and vanilla ice cream | eggnog cream | vanilla-cinnamon-mace

Nu(Pi),Glu(We),Ei

€ 11

mocha cardamom slices

orange, carrot and ginger sorbet | pickled dwarf oranges | rosewater crisps

vegan,Glu(We)

€ 13

three kinds of cheese from the cheese board

creamy Alpine cheese | Brie | St. Albray

candied fig | fig mustard | pumpernickel | butter

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

€ 18

allergen information for the current menu

Fi – Fish Sf – Mustard Nu(Hase) – Hazelnut Lu – Lupine
Kre – Crustaceans Se – Celery Nu(Man) – Almonds Ei – Egg products
Kru– Crustaceans Ses – sesame Nu(Wal) – walnut Mi – Dairy products (lactose)
Scha – Shellfish Nu(Cash) – Cashew nut
Sul – sulfites Nu(Pin) – Pine nuts
Soy – Soya Nu(pi) – Pistachio

Glu(Ro) – gluten from rye
Glu(Din) – Gluten from spelt
Glu(Ger) – Gluten from barley
Glu(M) – Gluten from malt
Glu(We) – Gluten from wheat flour