Parkhotel
Oberhausen

>> appetisers <<

creamy tartare of Arctic shrimp and smoked halibut
crème fraiche | 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 candy cane beet
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 smoked Norwegian wild salmon
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

oven roasted goose breast
apple-onion-sauce | red cabbage
potato dumplings | caramelized chestnuts
Se,Glu(We),Mi, Sul

€ 28

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

goose leg fresh from the oven
apple-onion-sauce | brussel sprouts with bacon
potato dumplings | caramelized chestnuts
Se,Glu(We),Sul

€ 26

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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, 2 scoops each | eggnog cream | vanilla-cinnamon-mace | wafer roll
Nu(Pi),Glu(We),Ei

€ 11

chocolate winter-cherry slices
sour cherry sorbet | Black Forest cherry foam | rosewater crisps
vegan,Glu(We)Nu(Has)

€ 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