



Parkhotel

Oberhausen

>> starters <<

fruity burrata

creamy mozzarella | tomato and melon salad | mint | olive oil
cress | sprouts

Glu(We),Mi

€ 15

smoked salmon slices

blini | salmon caviar | lemon crème fraiche
wild herb salad | cucumber and dill dressing

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

€ 18

toasted ciabatta

guacamole | grilled peppers | garden cress | tapioca crunch
olive oil pearls | chives | salad garnish

Glu(We),vegan

€ 15

carpaccio from beef fillet

pine nuts | sea salt | fresh ground pepper | Parmesan cheese
arugula | olive oil | Greek olives

Nu(Pin),Mi

€ 19



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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