

Delightful Moments of the Fruit & Berry Weeks

lecker
MYK
GASTGEBER

29.05.-14.06.2026



Soups

Beef broth

marrow dumplings / root vegetables

9,00 €

Herb cream soup

shrimp

9,20 €

Starters

Caramelized goat cheese patties

Pear / walnut / onion-chutney / Wild Herb Salad

14,50 €

Main Course 19,50 €

Mixed Avocado & Mango

smoked salmon / fresh spring salad

14,90 €

Beef carpaccio

rucola / shaved Parmesan / cherrytomatoes / pesto

15,60 €

Salad

Variation of fresh garden salads

white balsamic dressing / cucumber / tomato / baguette

13,50 €

- with roasted turkey breast strips & mushrooms

18,00 €

- with fried beef strips & mushrooms

21,80 €

Vegetarian

Vegetarian-Burger

vegetarian chickpea pepper patty

sweet-chili-sauce / salad / cucumber / tomato / french fries

16,50 €

Mushroom Risotto

sautéed blueberry / Parmesan crisp / salad

19,50 €



Pasta - with meat, fish or vegetarian

Spaghetti with cheese sauce

spring leeks, cherry tomatoes

16,50 €

with:

- Turkey Strips

20,50 €

- Shrimp

23,50 €

- Beef strips

24,50 €

Meat & Poultry

„Chilli-Cheese-Burger“

18,50 €

beef patty / jalapenos / bacon / tomatoes / pickle / lettuce

french fries / salad

Roast beef - cold - pink roasted

19,30 €

sauce tatar

green beans / fried potatoes

Pork loin steak

19,30 €

pepper cream sauce

green beans / rosemary potatoes

Pork Steak

19,50 €

Herb butter

French fries / summer salad

Marinated chicken breast

19,80 €

lemon cream Sauce

mediterranean vegetables / pestotagliarini

Turkey schnitzel

21,90 €

paprika cream

fresh salad / french fries

Beef cheeks – braised

23,50 €

barolojus

fresh vegetables / parsley potatoes

Sirloinsteak - from local pasture-raised cattle

31,40 €

pepper sauce

green beans / potato gratin

Veal Saddle Steak

31,90 €

sherrycream

green asparagus / mashed potatoes



Freshness from the river and sea

Hamburger Pannfish **25,30 €**
mustard sauce
fried potatoes / cucumber salad

Doradenfillet **26,50 €**
white wine cream sauce
spinach / dill potatoes

Sweet & Savory

Dessert

Wildberry-Lillet-Timbale **10,50 €**
Forest berry rosemary sauce
Vanilla ice cream

Cremè brûlée with fresh berries **10,50 €**
chocolate tart
walnut ice cream

Cheese

Cheese board **12,00 €**
variation of cheese
fig mustard / grapes / walnuts
ciabattabrot

"Happiness hormones"

handmade pralines **per piece 1,70 €**
from our own confectionery

- LMIV -

Lebensmittelinformations-Ergänzungsverordnung > Allergene

Ein gesondertes Verzeichnis können Sie jederzeit bei unserem Servicepersonal anfordern



SCAN MICH

www.parkhotel-andernach.de



SCAN MICH

Instagram



SCAN MICH

facebook.com/parkhotelandernach/