

enjoy the summer



Soups

Beef broth *a, c, g, i* 9,00 €
marrow dumplings / root vegetables

Herb cream soup *b, g, i* 9,00 €
shrimp

Starters

Caramelized goat cheese patties *g, h, c, l* 14,50 €
pear / walnut / onion-chutney / wild herb salad

main course 19,50 €

Vitello Tonnato *c, d, g, j* 15,50 €
tuna-caper-sauce
arugula-cherrytomato-salad

Beef carpaccio *c, g, h, j* 15,60 €
arugula / shaved parmesan / cherrytomato / pesto

Salad

Variation of fresh garden salads *a, c, i, j*
house Dressing / cherry tomatoes / baguette 13,50 €
- with roasted turkey breast strips & mushrooms 18,00 €
- with fried beef strips & mushrooms 21,80 €

Vegetarian

Vegetarian-Burger *a, c, e, f, h, i, j, k* 16,50 €
vegetarian chickpea pepper patty
sweet-chili-sauce / salad / cucumber / tomato / french fries

Saffron Risotto *c, g, j* 21,50 €
green asparagus / parmesan crisp / salad



Pasta - with meat, fish or vegetarian *a, c, g, h, i, j*

Pasta mit pesto cream sauce / cherry tomatoes / burrata / asparagus

18,50 €

with:

- turkey strips **22,50 €**
- shrimp *b* **25,50 €**
- beef strips **26,50 €**

Meat & Poultry

„Pulled Pork Burger“ *a, c, g, i, j*

18,50 €

BBQ-sauce / cheese / tomatoes / pickle / lettuce

french fries / salad

Roast beef - cold - pink roasted *c, g, i, j*

19,30 €

sauce tatar

green beans / fried potatoes

Pork loin steak *g, i*

19,30 €

pepper cream sauce

green beans / rosemary potatoes

Pork steak *c, g, i, j*

19,50 €

herb butter

french fries / summer salad

Marinated chicken breast *a, c, g, i*

19,80 €

lemon cream Sauce

mediterranean vegetables / pestotagliarini

Turkey schnitzel *a, c, g, i, j*

21,90 €

onion sauce

french fries / fresh salad

Osso Bucco *g, i, j*

25,50 €

rosemary sauce

mashed potatoes / root vegetables

Sirloinsteak - from local pasture-raised cattle *g*

31,40 €

pepper sauce

green beans / potato gratin

Vealstrips *a, c, g, i*

31,90 €

cream sauce

gnocchi / mixed vegetables



Freshness from the river and sea

Hamburger Pannfish *a, d, g, i, j*

25,30 €

mustard sauce

fried potatoes / cucumber salad

Zanderfillet *a, d, g, i*

26,50 €

white wine cream sauce

sauerkraut / parsley potatoes

Sweet & Savory

Dessert

Wildberry-Lillet-Timbale *c, g, l, h*

10,50 €

forest berry rosemary sauce

vanilla ice cream

Cremè brûlée with fresh berries *c, g, h, hc*

10,50 €

chocolate tart

walnut ice cream

Cheese

Cheese board *a, d, f, h, i*

12,00 €

variation of cheese

fig mustard / grapes / walnuts

ciabattabrot

"Happiness hormones"

handmade pralines *separate list*

per piece 1,70 €

from our own confectionery

- LMIV -

Lebensmittelinformations-Ergänzungsverordnung > Allergene

Ein gesondertes Verzeichnis können Sie jederzeit bei unserem Servicepersonal anfordern



www.parkhotel-andernach.de



[Instagram](#)



facebook.com/parkhotelandernach/