

Autumn magic



Soups

Beef broth a, c, g, i

marrow dumplings / root vegetables

9,00 €

Hokkaido pumpkin cream soup a, c, g, h, i

Pumpkin Seed Oil / Croutons

9,00 €

Starters

Caramelized goat cheese patties g, h, c, l

pear / walnut / onion-chutney / wild herb salad

14,50 €

main course

19,50 €

Grilled Hokkaido pumpkin strips c, h, j

marinated beetroot

Salad

14,50 €

Beef carpaccio c, g, h, j

arugula / shaved parmesan / cherrytomato / pesto

15,60 €

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

vegetarian chickpea pepper patty

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

16,50 €

Hokkaido pumpkin puree g, i, j

Beetroot sauce / Brussels sprouts

18,50 €



Pasta - with meat, fish or vegetarian

Penne with tomato sauce / Mediterranean vegetables / parmesan / arugula

a, c, g, h, i, j

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

Chicken breast - grilled *a, c, g, i*

19,80 €

Fruit curry sauce

Basmati Rice / Salad

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

21,90 €

onion sauce

french fries / fresh salad

Medallions of pork tenderloin *a, c, g, i, j*

24,50 €

Mushroom cream

Potato noodles / colorful vegetables

Beef roulade *a, c, g, h, i, j*

€25.50

Juice

Creamed savoy cabbage / mashed potatoes

Venison goulash *a, c, g, h, i, j*

€28.50

Pretzel dumplings / red cabbage

Sirloinsteak - from local pasture-raised cattle *g*

31,40 €

pepper sauce

green beans / potato gratin



Freshness from the river and sea

Hamburger Pannfish <i>a, d, g, i, j</i> mustard sauce fried potatoes / cucumber salad	25,30 €
Zanderfillet <i>a, d, g, i</i> white wine cream sauce sauerkraut / parsley potatoes	26,50 €

Sweet & Savory

Dessert

BERNARDO Espresso - homemade praline - mini crème brûlée <i>c, g</i>	8,70 €
Cremè brûlée with fresh berries <i>c, g, h, hc</i> chocolate tart walnut ice cream	10,50 €
Plum stewed <i>c, g, h</i> Mohn-Panna Cotta Cream	10,50 €

Cheese

Cheese board <i>a, d, f, h, i</i> variation of cheese fig mustard / grapes / walnuts ciabattabrot	12,00 €
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"Happiness hormones"

handmade pralines <i>separate list</i> from our own confectionery	per piece 1,70 €
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Food Information Supplementary Regulation > Allergens
You can request a separate list from our service staff at any time



www.parkhotel-andernach.de



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