

PARKHOTEL RESTAURANT

Starters

Bresaola (italian cured beef) [7] — *Euro 16,50*
– with pear, Parmesan cheese, rocket and pine nuts

Cured salmon [1,4,7] — *Euro 15,50*
– with yoghurt, caviar, dill and pumpernickel

Beetroot Carpaccio [7] — *Euro 13,50*
– with pear, goat's cheese, rocket and tomatoes

Soups

Beef consommé [1,3,9] — *Euro 9,50*
– with vegetable julienne and bone marrow dumplings

Cream of pumpkin soup [7,9] — *Euro 9,50*
– with seeds and oil

Main courses

Meat

Homemade bun and patty [1,3,7,11] — *Euro 24,50*
– with sweet potato fries, truffle mayonnaise and side salad

Braised beef cheek in red wine sauce [1,7,8,9,12] — *Euro 34,50*
– with leek, pear, potato dumplings and black walnuts

Viennese veal schnitzel [1,3,4,9,10] — *Euro 32,50*
– with lemon, cranberries, capers, anchovy and potato-cucumber salad

Slices of roast beef [4,7] — *Euro 36,50*
– with Café de Paris butter, wild broccoli and sweet potato purée

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soy, 7 Lactose, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulfits, 13 Lupin, 14 Molluscs



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Meat

Medium roasted venison loin wrapped in tramezzino bread [1,3,7,9,12] *Euro 38,50*
– with port wine jus, baby carrots and potato and pea purée

Duck leg [1,7,9,12] *Euro 32,50*
– with chestnut, orange jus, red cabbage and potato dumplings

Corn-fed chicken breast stuffed with plums [7,9,12] *Euro 26,50*
– with port wine jus, pumpkin wedges, Brussels sprout leaves and creamy polenta

Palatinate Saumagen [1,7,9,10,12] *Euro 23,50*
– with fried onions, jus, sauerkraut parcel and mashed potatoes

Pfälzer Saumagen is a traditional German dish from the Palatinate region, consisting of a pig's stomach casing stuffed with a savory mixture of pork, potatoes, and onions, seasoned with herbs and spices.

Fish

Confit char [4,7,9,12] *Euro 27,50*
– with saffron sauce, orange fennel, potato mousseline and sorrel

Vegetarian

Tagliatelle [1,3,9,12] *Euro 26,50*
– with truffle sauce, egg and wild broccoli

Dessert

Chocolate brownie [1,3,6,7,12] *Euro 12,50*
– with plum compote, vanilla ice cream and caramel tuile

Coffee crème brûlée [1,3,6,7,8] *Euro 13,50*
– with pistachio ice cream and angel hair

The team at Parkhotel Kurhaus wishes you an enjoyable meal and a pleasant stay.

All prices include service charge and VAT.