



★★★★
DONAUWÖRTH

Parkhotel

Local Asparagus



Soup / Starter

Asparagus Cream soup with asparagus slices	8,90
Asparagus salad with homesmoked salmon	18,90

Main dishes

Portion Asparagus with Sauce Hollandaise <i>OR:</i> brown Butter	23,80
---	-------

your choice:

- raw and boiled ham	8,50
- Fried Schnitzel of pork fillet	9,80
- small beef loin steak (150 gr.)	13,50
- Grilled fillet of Norway Salmon	13,50

**to all asparagus dishes we serve herb potatoes
and Sauce Hollandaise**

Aperitif

Rosato Mio	8,50
Sarti White Peach	8,50
Martini Cocktail alkoholfrei	8,50

Parkhotel Gourmetmenue

Asparagus cream soup
With asparagus slices
8,90

Saltimbocca of pork fillet
Tagliatelle and cream vegetable
24,80

Caramellised pineapple
Cocos ice cream and Rum-Caramell
13,80

Menü price 3-course 45,00

Starters and Soups

Marinated sea food, lemon-Olive oil dressing with seasonal wild salads	16,90
Vitello tonnato, tuna sauce onions, eggs and carps	17,50
Beef broth with meat strudel and vegetable stripes	7,90

Salads

«Caesars Salad», fried chicken stripes Cherry tomatoes, Parmesan cheese	19,80
Selected lettuces with fine house dressing	7,90
Mixed seasonal Salad	8,90



★★★★
DONAUWÖRTH

Parkhotel



Vegetarian

Blanched Chicorée, gratinated with Roquefort cheese, potatoes lemon-white wine sauce, Crème fraîche, bread crumels	19,50
Gnocci with glazed asparagus pieces Feta cheese, Oven-cherry tomatoes	21,00
Oven potatoes, fried vegetable Sour Cream, Kräuter, Salad bouquet	21,00

Lamb

Medaillons of leg of lamb in herb crust bacon beans, fried potatoes	26,80
--	-------

Fish

Matjes herring filets «Hausfrauen Art» fried potatoes and Salad bouquet	19,90
Fillet of char fish, dill-lemon sauce parcley potatoes, braised vegetable	28,80
Fillet of Norway salmon Asparagus risotto and grilled vegetable	27,80



★★★★
DONAUWÖRTH

Parkhotel



Meat dishes

Sliced meat „Züricher style“
potatoe-Rösti, braised vegetable 24,80

Boiled beef, horseradish sauce, vegetable stripes
fried potatoes, cream wirshing 24,80

Wiener Schnitzel of calf cranberries, fried potatoes, salad bouquet	28,80
--	-------

Beef loin steak „Strindberg“ gratinated with mustard onions
Macaire potatoes and bacon beans 29,90

Desserts

Mini – Dessert with cup Espresso 8,80
without Espresso 6,80

Carameliced pineapple
Coconut ice cream and Rum-Caramell 13,80

Dessertvariation “Parkhotel”
with fine Saison fruits 14,50

Crepes with fruits in oranges sauce
vanilla ice cream and whipped cream 13,80

Cheese dessert, Tete de Moïne and herb cheese, fig mustard	16,90
--	-------