PARKHOTEL
Gütersloh
★★★★★

Starters

Our recommendation
Thinly Pounded Beef Tenderloin Carpaccio
Parmesan | Lemon | Pine Nuts
19,50

Mixed Leaf Salad from Max Plöger
Cottage Cheese | Quinoa | Beetroot
16,50

Smoked Trout
Apple | Dill | Radish
14,50

Soups

Goose Consommé
Shredded Goose | Egg Custard | Root Vegetables
11,50

Foamed Pumpkin Cream Soup
Styrian Pumpkin Seed Oil | Sumac | Croutons
10,50

Carrot-Vadouvan-Soup
Crème fraîche | Croutons | Garden Cress
9,50

Main Courses

Game Ravioli
Mushroom Brown Butter Sauce | Pumpkin | Hazelnut
26,50

Stuffed Venison Schnitzel
Truffle | Appenzeller Cheese | Spaetzle
27,50

Duck from Odefey & Töchter
Swiss Chard | Gyoza | Teriyaki
38,50

Pink-cooked Beef Tenderloin (approx. 200g)
Pepper crust | Mushrooms | Potato mousseline
40,50

Our recommendation
St. Vit Goose breast and -leg
Chestnut | Red Cabbage with Lingonberries | Brussels Sprouts | Potato Dumplings
45,00

Parkhotel Classic

Cordon Bleu, Pan-Fried in Butter
Creamed Cucumber Salad | Pan-Fried Potatoes
OR French Fries | Side Salad
24,50

Wiener Schnitzel
Creamed Cucumber Salad | Pan-Fried Potatoes
OR French Fries | Side Salad
30,50

Truffle Linguine
Zucchini | Tomato | Truffle
Starter Portion 21,50
Main Course 28,50

Our recommendation
Pan-fried Pike-Perch
Buttermilk Beurre Blanc | Creamed Spinach | Quail Egg | Potato mousseline
32,50

Recommended wine pairing
2025 Pinot Blanc
VDP.Gutswein
Battenfeld-Spanier Winery
Rheinhessen | Germany
0,2l 10,00
0,75l 38,50

Black Cod
Den Miso | Cauliflower | Potato Mousseline
23,50

Confide and Shredded Chicken Leg from Odefey & Töchter
Mushrooms | Peas | Rice
23,50

Gnocchi
Gorgonzola | Walnut | Pear
18,50

Alle Preise sind Inklusivpreise in EUR