

Welcome
to *Spring Awakening* at the CRASS

*Regional, fresh and served with a smile.
Enjoy our fresh-from-the-market, seasonal and varied cuisine,
complemented by selected wines from the viticultural landscape of Rheinhessen.*



***Chef de Cuisine Michael Immoos, Sous-Chef Thorsten Pick and the kitchen team
Restaurant Managers Angelika Köppe and Nicole Walther and the serving staff***

Manfred Wappel
Your host

A little something to start with ...

Pointed Cabbage Cordon Bleu with Rhubarb-Chutney **16.00 €**
served with ham and mozzarella cheese

Marinated Salmon **16.50 €**
with Swedish mustard

Bacon-wrapped Green Asparagus **17.00 €**
*Ragout of mussels with Rhine-Hessian Silvaner wine,
potatoes and thyme*

Avocado Tatare **16.00 €**
served with pink grapefruit salad

Homemade Wild Garlic Gnocchi **14.00 €**
gratinated with Grana Padano

Cream of Baby Garlic Soup **12.00 €**
with green asparagus

Venison Consommé **12.00 €**
with vegetable snippets

Light meals ...

Garden-Fresh Salad

with hemp seed milk dressing, croûtons

12.50 €

– with grilled corn-fed chicken breast

24.50 €

Marinated Salmon

with fried potato patties

18.50 €

Vegetarian ... Healthy and Delicious

Strudel filled with Leaf Spinach and Oyster Mushrooms **22.50 €**
served with a ragout of Dornfelder lentils

Fresh Tagliatelle **22.50 €**
*Shiitake mushrooms, vegetable strips,
Spinach and curry*

small serving as a starter **18.00 €**

Catch of the Day ...

Sea Bass Fillet *crispy-skinned* **29.50 €**
warm salad of Kenya beans and potatoes

Rainbow Trout „à la Meunière” **29.50 €**
Parsley potatoes and a garden fresh salad

Traditional Fare ...

<i>New Zealand Rack of Lamb</i> <i>served with thyme jus, potato gratin and pointed cabbage</i>	<i>39.50 €</i>
<i>Venison Cutlets</i> <i>served with sour cherry cream sauce, potato gratin and pointed cabbage</i>	<i>32.50 €</i>
<i>Pink Roasted Barbary Duck Breast</i> <i>served with finger-shaped potato dumplings, pointed cabbage and spicy apple jelly</i>	<i>30.50 €</i>
<i>Escalope of Grass-Fed Veal – Viennese Style</i> <i>Roast potatoes and garden salad</i>	<i>29.50 €</i>
<i>Breaded Suckling Pig Chop</i> <i>warm salad of Kenya beans and potatoes</i>	<i>26.50 €</i>
<i>Grilled Corn-Fed Chicken Breast</i> <i>served with green asparagus risotto</i>	<i>27.50 €</i>

Sizzling ... Straight from the Hot Stone

Fillet Steak <i>grass-fed beef</i>	33.00 €
--	----------------

Fillet Steak – Dry Aged <i>grass-fed beef</i>	39.00 €
---	----------------

Rump Steak <i>grass-fed beef</i>	26.50 €
--	----------------

Served with:

Roast potatoes <i>homemade herb butter and mixed salad greens</i>	6.50 €
---	---------------

Fresh Tagliatelle <i>Goat's cheese and snow peas</i>	7.50 €
--	---------------

* Try our Fillet Steaks with a kampot pepper crust <i>Roast potatoes and mixed salad greens</i>	7.50 €
---	---------------

Indulge your sweet tooth ...

Poppy Seed Mousse 10.80 €
with fresh strawberries

Rhubarb Gratin 10.80 €
with vanilla ice cream

Variety of Ice-Cream Flavours

Dairy (1 scoop) 2.50 €
Chocolate, Vanilla, Hazelnut, Yogurt, Strawberry

Sorbet (1 scoop) 3.00 €
Lemon, Raspberry, Mango

topped up with 0,1l of refreshing Riesling sparkling wine + 3.00 €

Cheese ... with wine or on its own

Cheese variations „Alpine Trio “

12.00 €

Selection of three cheeses with fig mustard and bread

Camembert, Bavaria Blue, Emmentaler

Cheese variations „Red Smear “

12.00 €

Selection of three cheeses with fig mustard and bread

Chaumes soft cheese, Romadur, Austrian mountain cheese