

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 ...

<i>Pointed Cabbage Cordon Bleu with Rhubarb-Chutney</i> <i>served with ham and mozzarella cheese</i>	16.00 €
<i>Marinated Salmon</i> <i>with Swedish mustard</i>	16.50 €
<i>Bacon-wrapped Green Asparagus</i> <i>Ragout of mussels with Rhine-Hessian Silvaner wine, potatoes and thyme</i>	17.00 €
<i>Avocado Tatare</i> <i>served with pink grapefruit salad</i>	16.00 €
<i>Homemade Wild Garlic Gnocchi</i> <i>gratinated with Grana Padano</i>	14.00 €
<i>Cream of Baby Garlic Soup</i> <i>with green asparagus</i>	12.00 €
<i>Venison Consommé</i> <i>with vegetable snippets</i>	12.00 €

Prices include VAT and service | In case of allergies or intolerance to certain ingredients, our service team will be happy to advise you!

Light meals ...

<i>Garden-Fresh Salad</i> <i>with hemp seed milk dressing, croûtons</i>	<i>12.50 €</i>
<i>– with grilled corn-fed chicken breast</i>	<i>24.50 €</i>
<i>Marinated Salmon</i> <i>with fried potato patties</i>	<i>18.50 €</i>

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

Sizzling ... Straight from the Hot Stone

Fillet Steak 33.00 €
grass-fed beef

Fillet Steak – Dry Aged 39.00 €
grass-fed beef

Rump Steak 26.50 €
grass-fed beef

Served with:

Roast potatoes 6.50 €
homemade herb butter and mixed salad greens

Fresh Tagliatelle 7.50 €
Goat's cheese and snow peas

*** Try our Fillet Steaks with a kampot pepper crust** 7.50 €
Roast potatoes and mixed salad greens

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