

Welcome to the Crass

*Savour winter
in all its glory*

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 and the kitchen team
Restaurant Managers Angelika Köppe & Nicole Walther and the serving staff*

*Manfred Georg Wappel
Your host*

A little something to start with ...

<i>Lamb's Lettuce with Pan-Fried Quail Breast</i>	18.50 €
<i>Honey, sunflower seeds marinated in a sherry vinaigrette</i>	
<i>Marinated Salmon</i>	16.50 €
<i>served with apple and horseradish salad</i>	
<i>Pear Salad with Goat's Cheese</i>	15.00 €
<i>served with fried bacon & walnuts</i>	
<i>Avocado Tatare</i>	15.00 €
<i>Tomato salsa and rocket salad</i>	
<i>Savoy Cabbage Consommé</i>	11.00 €
<i>with bits and pieces</i>	
<i>Cream of Pumpkin Soup</i>	11.00 €

Light meals ...

Garden-Fresh Salad

Hemp seed dressing, croûtons

12.50 €

– with grilled corn-fed chicken breast

24.50 €

Vegetarian ... Healthy and Delicious

Potato Gnocchi 22.50 €

served with pumpkin ragout with sweet chestnuts and apples

Fresh Tagliatelle 22.50 €

*Shiitake mushrooms, vegetable strips,
spinach and curry*

small serving as a starter 18.00 €

Catch of the Day ...

Loup de mer Fillet 29.50 €

served with tomato risotto

Rainbow Trout „à la Meunière” 29.50 €

Parsley potatoes and a garden fresh salad

Traditional Fare ...

<i>Pink Roasted Barbary Duck Breast</i> <i>potato gratin, 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>Pan-fried Iberian Pork Fillet</i> <i>served with creamy cabbage and potato gratin</i>	<i>28.50 €</i>
<i>Grilled Corn-Fed Chicken Breast</i> <i>served with tomato risotto</i>	<i>27.50 €</i>
<i>Pheasant Breast with Black Pudding Stuffing</i> <i>served with leaf spinach and potato gratin</i>	<i>30.50 €</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 ...

Compote of Wild Blueberries **10.50 €**
with vanilla ice cream

Pear Coated in Coconut with Chocolate Sauce **11.50 €**
served warm 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, Red "Piwi"-Grape

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