

Welcome

Regional, fresh and inviting...

Our restaurant **DAS CRASS**

Make the most of summer

and enjoy our fresh-from-the-market, seasonal and varied cuisine,
complemented by selected wines from the viticultural landscape of Rheinhessen.



Gelebte Gastlichkeit in Rheinhessen

At your service

Chef de Cuisine Michael Immoos – Restaurant Manager Susanne Bauer

Manfred Wappel

Your host

A little something to start with ...

„ Marinated Salmon “	9,50 €
served with pumpernickel bread, Swedish mustard and a salad bouquet	
„ Avocado Tatare “	9,20 €
served with tomato salsa and rocket salad	
„ Peaches à la Caprese “	7,90 €
with mozzarella and basil	
„ Small Tomato and Bell Pepper Salad “	6,50 €
served with bacon-wrapped goat's cheese	
„ Milk Soup “	6,50 €
with chanterelle mushrooms and herbs	
„ Chilled Tomato Soup “	6,30 €
with basil	

Light meals ...

„ Garden-Fresh Summer Salad “	6,90 €
with a cherry vinaigrette, croutons	
„ ... with Corn-Fed Chicken Breast	
coated in pumpkin seed breading “	15,50 €

Prices include VAT and service

In case of allergies or intolerance to certain ingredients, our service team will be happy to advise you!

Vegetarian ... Healthy ... Delicious ...

„ Potato-Crêpes “

with a ragout of chanterelle mushrooms

small portion as a starter

10,90 €

as a main course

14,90 €

„ Stuffed Zucchini “

with mozzarella filling and a ragout of chanterelle mushrooms

15,50 €

„ Homemade Rice-Gnocchi “

with tofu, summer vegetables and ginger dressing

15,90 €

Catch of the Day ...

„ Pike-Perch Fillet “

crispy-skinned
served with shrimp, chili and polenta

18,90 €

„ Eggplant Escalope “

gratinated with mozzarella, tomatoes and king prawns

16,20 €

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Traditional Fare ...

„ Fried Iberian Pork Fillet “	19,90 €
served with beans in sour cream and fried potatoes	
„ Pink Roasted Duck Breast “	19,90 €
served with pear rösti and broccoli	
„ Escalope of Grass-Fed Veal – Viennese Style “	19,30 €
served with roast potatoes and garden salad	
„ Lamb Fillet from the Hot Stone “	27,90 €
served with a quinoa, avocado and goat's cheese salad	
„ Grilled Corn-Fed Chicken Breast “	17,90 €
served with a quinoa, avocado and goat's cheese salad	

Sizzling ... Straight from the Hot Stone

„ Fillet Steak “	grass-fed beef	23,90 €
„ Fillet Steak – Dry Aged “	grass-fed beef	28,90 €
„ Rump Steak “	grass-fed beef	19,90 €
Served with:		
„ homemade herb butter, mixed salad greens and roast potatoes “		3,90 €
or „ fresh tagliatelle with goat's cheese and snow peas “		4,90 €

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Indulge your sweet tooth ...

„ Almond and Semolina Gnocchi “	8,50 €
in lemon soup, raspberries and vanilla ice-cream	
„ Coconut Mousse “	7,50 €
served on mango puree	
„ Raspberry Parfait “	8,50 €
with summer fruit	
„ Variety of Ice-Cream Flavours “	
Dairy: Chocolate, Vanilla, Hazelnut, Yoghurt,	per scoop 1,75 €
Sorbets: Lemon, Mango, Raspberry	per scoop 2,25 €
- topped up with 0,1l of refreshing Riesling sparkling wine +	2,50 €

Cheese ... with wine or on its own

„ **Cheese Variations** “

Selection of three cheeses with fig mustard and bread (Brie de Meaux, Roquefort, Austrian mountain cheese)	9,90 €
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