

Welcome

Regional, fresh and inviting...

Our restaurant **DAS CRASS**

Enjoy winter in all its splendour

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



At your service

Chef de Cuisine Michael Immoos – Restaurant Manager Susanne Bauer

and

Manfred Wappel

Your host

A little something to start with ...

„ Avocado Tatare “	8,90 €
served with pink grapefruit salad	
„ Lime Salmon “	9,50 €
Marinated lime salmon	
served with fennel & orange salad	
„ Lamb's Lettuce with Goat Cheese au gratin “	10,50 €
with croûtons and grapes	
„ Mussel Ragout “	8,90 €
with Rhine-Hessian Silvaner wine, potatoes and thyme	
„ Venison Consommé “	6,50 €
with root vegetables, small bread dumplings and mushrooms	
„ Mountain Lentil Cream Soup “	6,50 €
with bacon and croûtons	

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 ...

- „ **Garden-Fresh Salad** “ 6,90 €
with a cherry vinaigrette, croûtons
- „ ... **with grilled corn-fed chicken breast** “ 14,50 €

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

- „ **Strudel filled with Winter Spinach and King Oyster Mushrooms** “ 14,90 €
served with a ragout of Dornfelder lentils
- „ **Fresh Tagliatelle** “
with shiitake mushrooms, vegetable strips, spinach and curry
- small portion as a starter** 10,90 €
as a main course 15,90 €

Catch of the Day ...

- „ **Pike-Perch Fillet** “ glazed with barbecue sauce,
with whipped potato and celeriac, and fried carrots 18,90 €

Prices include VAT and service

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

Traditional Fare ...

- | | |
|---|---------|
| „ Venison Cutlets “ | 19,90 € |
| fried in butter and served with juniper cream, red cabbage and homemade bread dumplings | |
| „ Pink Roasted Duck Breast “ | 19,90 € |
| served with white cheese dumplings, pointed cabbage and spicy apple jelly | |
| „ Escalope of Grass-Fed Veal – Viennese Style “ | 19,30 € |
| served with roast potatoes and garden salad | |
| „ Rack of Lamb “ | 27,90 € |
| served with thyme jus, potato gratin and pointed cabbage | |
| „ Corn-Fed Chicken Breast “ | 17,90 € |
| served with fried carrots and whipped potato and celeriac | |
| „ Braised Beef Steak “ | 19,90 € |
| cooked in its own juices, served with potato gratin and pointed cabbage | |

Sizzling ... Straight from the Hot Stone

- | | | |
|--|----------------|---------|
| „ Fillet Steak “ | grass-fed beef | 22,90 € |
| „ Fillet Steak – Dry Aged “ | grass-fed beef | 28,90 € |
| „ Rump Steak “ | grass-fed beef | 18,90 € |
| 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 € |

Indulge your sweet tooth ...

„ Filo Pastry filled with Banana and Nougat Chocolate “ with homemade cinnamon parfait	7,90 €
„ Homemade Crème Brûlée “ trendy, light and refreshing ... let us surprise you ...	6,90 €
„ Homemade Chocolate Mousse “ with honey jelly and macadamia cream	8,90 €
„ 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

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

Prices include VAT and service

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