

Welcome

Regional, fresh, inviting and autumnal...

Our restaurant **DAS CRASS**

Enjoy autumn in all its splendour

with 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

Master de Cuisine Michael Immoos – Restaurant Manager Susanne Bauer

and

Manfred Wappel

Your host

A little something to start with ...

- | | |
|--|---------|
| „Lamb's Lettuce with Pan-Fried Quail Breast “
Honey, sunflower seeds marinated in a sherry vinaigrette | 11,50 € |
| „Marinated Salmon “
served with apple and horseradish salad | 10,50 € |
| „Pear Salad with Goat's Cheese “
served with fried bacon & walnuts | 8,80 € |
| „Avocado Tatare “
served with tomato salsa and rocket salad | 9,80 € |
| „Savoy Cabbage Consommé “ | 6,80 € |
| „Cream of Pumpkin Soup “ | 6,80 € |
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Light meals ... | |
| „Garden-Fresh Salad “
with a cherry vinaigrette, croûtons | 7,50 € |
| „... with grilled corn-fed chicken breast “ | 16,50 € |
| „Homemade Iberian Pork Jelly “
with fried potatoes | 11,50 € |

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 Gnocchi**“ 16,90 €
served with pumpkin ragout with sweet chestnuts and apples
- „**Braised Rice Roulade**“ 16,90 €
served with king oyster mushrooms and leeks

Catch of the Day ...

- „**Salmon Fillet**“ crispy-skinned 19,90 €
served with grape cabbage and mashed potatoes with shallots
- „**Rainbow Trout**“ à la Meunière 19,80 €
served with parsley potatoes and a garden fresh salad

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Traditional Fare ...

„ Venison Roulade “		19,90 €
with pumpkin puree, plums and rosemary potato pancakes		
„ Pink Roasted Duck Breast “		20,90 €
served with gnocchi, sweet chestnuts and pumpkin vegetable		
„ Escalope of Grass-Fed Veal – Viennese Style“		19,80 €
served with roast potatoes and garden salad		
„ Pheasant Breast filled with Black Pudding “		19,90 €
served with creamy cabbage and rosemary potato pancakes		
„ Grilled Corn-Fed Chicken Breast “		18,50 €
served with gnocchi, sweet chestnuts and pumpkin vegetable		

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 “	4,50 €
„ fresh tagliatelle with goat's cheese and snow peas“	5,50 €

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Indulge your sweet tooth ...

„ Sweet Chestnut Terrine “	9,50 €
served with vanilla sauce and Dornfelder grape sorbet	
„ Apple Fritters “	8,90 €
with vanilla ice-cream	
„ Chocolate Granola Cake “	8,90 €
with raspberry compote	
„ Variety of Ice-Cream Flavours “	
Dairy: Chocolate, Vanilla, Hazelnut, Yoghurt, Strawberry	per scoop 1,75 €
Sorbets: Lemon, Plum, Mango	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 9,90 € (Brie de Meaux, Roquefort, Austrian mountain cheese)

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