

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 ...

„ Lamb's Lettuce with Fried Poultry Liver “ served with a potato vinaigrette	10,50 €
„ Salmon Turret “ Marinated salmon between crunchy potato crisps	9,50 €
„ Pear Salad with Goat's Cheese “ served with fried bacon & walnuts	8,50 €
„ Avocado Tatare “ served with tomato salsa and rocket salad	8,90 €
„ Salad of Deep Water Shrimp “ with vegetable strips	10,90 €
„ Cream of Pumpkin Soup “	6,50 €

Light meals ...

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

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 “	14,90 €
served with pumpkin ragout with sweet chestnuts and apples	
„Fresh Tagliatelle “	
with shiitake mushrooms, vegetable strips, spinach and curry	
small serving as a starter	10,90 €
as a main course	15,90 €

Catch of the Day ...

„Pike-Perch Fillet “ crispy-skinned	18,90 €
served with pumpkin risotto	

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Traditional Fare ...

„ Escalope of Venison “		19,90 €
served with leek vegetable, couscous rounds and fresh autumn mushrooms		
„ Pink Roasted Duck Breast “		19,90 €
served with gnocchi, sweet chestnuts and pumpkin vegetable		
„ Escalope of Grass-Fed Veal – Viennese Style“		19,30 €
served with roast potatoes and garden salad		
„ Venison Goulash “		19,90 €
served with potato gratin and red cabbage		
„ Corn-Fed Chicken Breast “		17,90 €
served with pumpkin risotto		

Sizzling ... Straight from the Hot Stone

„ Fillet Steak “	grass-fed beef	22,90 €
„ Rump Steak “	grass-fed beef	19,90 €
Served with:		
„ homemade herb butter, mixed salad greens and roast potatoes “		3,90 €
„ fresh tagliatelle with goat's cheese and snow peas“		4,90 €

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Indulge your sweet tooth ...

- „ **Austrian Pan-cooked Plums** “ 6,80 €
with vanilla ice cream
- „ **Granddad's Semolina Pudding** “ 8,90 €
with orange and pumpkin confit and vanilla ice cream
- „ **Homemade Chocolate Mousse** “ 8,90 €
with honey jelly and macadamia cream
- „ **Variety of Ice-Cream Flavours** “
- Dairy:** Chocolate, Vanilla, Hazelnut, Yoghurt, Strawberry per scoop 1,75 €
- Sorbets:** Lemon, Sloe, 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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