

Welcome

Make the most of summer at the CRASS

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 Thorsten Pick – Master Chef 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 ...

Peaches à la Caprese with Mini Buffalo Mozzarella **12.90 €**
Rocket, lime juice and lime zest, olives

House-cured Duck Breast with Yellow Lentil Salad **13.90 €**
Leaf lettuce, raspberry vinaigrette, horseradish cream sauce

Terrine of Prime Boiled Beef with Green Sauce **11.90 €**
Leaf lettuce, raspberry vinaigrette

House-marinated Salmon Carpaccio **13.90 €**
Swedish mustard, leaf lettuce, ginger croûtons

Clear Beef Bouillon with Herb Gnocchi **9.50 €**
Beef, spring onions

Light and delicious meals ...

Salad Bowl "Crass"

12.50 €

*Leaf lettuce, roasted seeds, cucumber,
tomato, roasted breadcrumbs*

with a choice of our house-made dressings:

Hemp seed dressing

Green herb dressing

Raspberry vinaigrette

Spice up your Salad Bowl with one of these delicious toppings:

House-marinated Salmon

7.90 €

House-cured Duck Breast

7.90 €

Corn-fed Chicken Breast Supreme

13.50 €

Beef Tips Flambé

13.90 €

Jammy Farm Egg

2.90 €

Buffalo Mozzarella

6.50 €

Marinated Silken Tofu

6.90 €

Vegetarian ... Healthy and Delicious

Artichoke Breton Style

12.90 €

Lemon, raspberry vinaigrette

Crispy Sliced Bread Dumplings

17.50 €

Mushroom ragout, spring leeks

Traditional Fare ...

Escalope of Grass-Fed Veal – Viennese Style **18.50 €**
Cranberries, Lemon

Prime Boiled Beef in its own juice **21.50 €**
Bouillon, green sauce

Corn-fed Chicken Breast cooked sous-vide **16.50 €**
Riesling zabaglione

Rainbow Trout „à la Meunière” **18.50 €**
Parsley butter, Lemon

Complement your dish with the following side dishes and salads:

<i>Cream of Mushroom Sauce</i>	5.50 €
<i>Summer Vegetables</i>	5.50 €
<i>Wrinkly Potatoes</i>	5.50 €
<i>Parsley Potatoes</i>	5.50 €
<i>Tagliatelle tossed in Olive Oil</i>	5.50 €
<i>Sliced Bread Dumplings</i>	5.50 €
<i>Scandinavian Cucumber Salad</i>	5.50 €
<i>Small Salad Bowl</i>	6.50 €

Sizzling ... Straight from the Hot Stone

<i>Fillet Steak</i>	<i>grass-fed beef</i>	<i>29.50 €</i>
<i>Pink Grilled Barbary Duck Breast</i>		<i>19.50 €</i>
<i>Rump Steak</i>	<i>grass-fed beef</i>	<i>24.50 €</i>
<i>Whole Pork Tenderloin</i>		<i>18.50 €</i>
<i>Triple-cooked Salmon Steak</i>		<i>18.50 €</i>

Complement your dish with the following sauces and toppings:

<i>Cream of Mushroom Sauce</i>	<i>5.50 €</i>
<i>Creamy Pepper Sauce</i>	<i>5.50 €</i>
<i>White Wine Zabaglione</i>	<i>3.00 €</i>
<i>House-made Herb Butter, Kampot Pepper Crust</i>	<i>3.00 €</i>

Complement your dish with the following side dishes and salads:

<i>Summer Vegetables</i>	<i>5.50 €</i>
<i>Wrinkly Potatoes</i>	<i>5.50 €</i>
<i>Tagliatelle tossed in Olive Oil</i>	<i>5.50 €</i>
<i>Sliced Bread Dumplings</i>	<i>5.50 €</i>
<i>Small Salad Bowl</i>	<i>6.50 €</i>

*Indulge your sweet tooth
with our house-made treats ...*

Raspberry Parfait 9.80 €
with summer fruit

Chilled Apricot Soup 12.80 €
with tonka bean panna cotta and raspberries

Lemon Tart 9.80 €
with chocolate-pistachio-caramel and summer fruit

Variety of Ice-Cream Flavours

Dairy (1 scoop) 2.50 €
Chocolate, Vanilla, Hazelnut, Yogurt

House-made Sorbet (1 scoop) 3.00 €
Lemon, Raspberry, Mango

topped up with 0,1l of refreshing Riesling sparkling wine + 3,00 €

Cheese ... with wine or on its own

Cheese Plate

15.90 €

*Bavaria Blue, Brie de Normandie,
Austrian Mountain Cheese, Bavarian Wine infused Cheese
Fig Mustard, Bread, Grapes*

Cream Cheese

9.50 €

Small Salted Pretzels