

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 Michael Immoos**
Restaurant Managers Susanne Bauer & Nicole Walther
and
Manfred Wappel
Your host*

A little something to start with ...

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| <i>Peaches à la Caprese</i> <i>Mozzarella cheese and basil</i> | 12,50 € |
| <i>Marinated Salmon</i> <i>served with tabbouleh</i> <i>(couscous, cucumber, tomato, salt-preserved lemon, parsley)</i> | 13,50 € |
| <i>Small Tomato and Bell Pepper Salad</i> <i>Bacon-wrapped goat's cheese</i> | 11,50 € |
| <i>Avocado Tatare</i> <i>Tomato salsa and rocket salad</i> | 12,50 € |
| <i>Red Bell Pepper Mousse on Eggplant Carpaccio</i> <i>with Grana Padano cheese and rocket salad</i> | 13,50 € |

Light meals ...

Garden-Fresh Summer Salad

Cherry vinaigrette, croûtons

8,50 €

– with grilled corn-fed chicken breast

18,00 €

Vegetarian ... Healthy and Delicious

Homemade Rice Gnocchi **18,50 €**

with pan-fried tofu, summer vegetables and ginger dressing

Fresh Tagliatelle **18,50 €**

*Shiitake mushrooms, vegetable strips,
Spinach and curry*

small serving as a starter **14,50 €**

Catch of the Day ...

Pike-Perch Fillet crispy-skinned **25,50 €**

Black olive pesto, zucchini, pan-fried polenta canapés

Pan-fried Rainbow Trout **24,50 €**

served with boiled potatoes, garden fresh summer salad

King Prawns (4 pieces) **26,50 €**

*served with eggplant cutlets gratinated with mozzarella cheese
potato gnocchi, tomato sauce*

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 ...

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|--|----------------|
| <i>Roasted Rack of New Zealand Lamb</i> <i>Couscous salad, avocado, goat's cheese and tomato jus</i> | 35,00 € |
| <i>Pink Roasted Barbary Duck Breast</i> <i>Snow pea salad, rice gnocchi and a sesame vinaigrette</i> | 24,50 € |
| <i>Escalope of Grass-Fed Veal – Viennese Style</i> <i>Roast potatoes and garden salad</i> | 25,50 € |
| <i>Pan-fried Iberian Pork Fillet</i> <i>Beans in sour cream and fried potatoes</i> | 25,50 € |
| <i>Grilled Corn-Fed Chicken Breast</i> <i>Couscous salad, avocado, goat's cheese and tomato jus</i> | 22,00 € |
| <i>Homemade Venison Pasta Squares</i> <i>served with pointed cabbage and fresh chanterelle mushrooms</i> | 28,00 € |

Sizzling ... Straight from the Hot Stone

Fillet Steak 28,00 €
grass-fed beef

Fillet Steak – Dry Aged 33,00 €
grass-fed beef

Rump Steak 23,00 €
grass-fed beef

Served with:

Roast potatoes 5,50 €
homemade herb butter and mixed salad greens

Fresh Tagliatelle 6,50 €
Goat's cheese and snow peas

*** Try our Fillet Steaks with a kampot pepper crust** 6,50 €
Roast potatoes and mixed salad greens

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Indulge your sweet tooth ...

Raspberry Parfait 8,90 €
with summer fruit

Chilled Apricot Soup 8,90 €
with lemon sorbet and raspberries

Dessert Terrine with Summer Fruit 8,90 €
Elderberry, raspberry, lemon

Variety of Ice-Cream Flavours

Dairy (1 scoop) 2,00 €
Chocolate, Vanilla, Hazelnut, Yogurt

Sorbet (1 scoop) 2,50 €
Lemon, Raspberry, Mango

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

Cheese ... with wine or on its own

Cheese variations „Alpine Trio“

11,00 €

Selection of three cheeses with fig mustard and bread

Camembert, Bavaria Blue, Emmentaler

Cheese variations „Red Smear“

11,00 €

Selection of three cheeses with fig mustard and bread

Chaumes soft cheese, Romadur, Austrian mountain cheese