

Welcome to the Crass

*Savour winter
in all its glory*

*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 ...

<i>Eggy bread with Goat's Cheese and Spinach</i> <i>served with lamb's lettuce and sherry vinaigrette</i>	12,50 €
<i>Marinated Salmon</i> <i>served with fennel & orange salad</i>	13,50 €
<i>Mussel Ragout</i> <i>with Rhine-Hessian Silvaner wine, potatoes and thyme</i>	12,50 €
<i>Avocado Tatare</i> <i>served with pink grapefruit salad</i>	12,50 €
<i>Onion Soup with Saffron</i> <i>with mozzarella</i>	8,00 €

Light meals ...

Garden-Fresh Salad

Cherry vinaigrette, croûtons

8,50 €

- with grilled corn-fed chicken breast

18,00 €

Vegetarian ... Healthy and Delicious

***Strudel filled with Winter Spinach
and King Oyster Mushrooms*** **18,50 €**
served with a ragout of Dornfelder lentils

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 **24,00 €**
Saffron risotto and roast carrots

Rainbow Trout „à la Meunière” **22,50 €**
Parsley potatoes and a garden fresh salad

Traditional Fare ...

<i>Rack of Lamb</i>	33,00 €
<i>served with thyme jus, potato gratin and pointed cabbage</i>	
<i>Pink Roasted Barbary Duck Breast</i>	24,50 €
<i>served with finger-shaped potato dumplings, pointed cabbage and spicy apple jelly</i>	
<i>Escalope of Grass-Fed Veal – Viennese Style</i>	24,50 €
<i>Roast potatoes and garden salad</i>	
<i>Pan-fried Iberian Pork Loin</i>	25,50 €
<i>Green beans, pear, bacon and finger-shaped potato dumplings</i>	
<i>Braised Grass-Fed Beef</i>	23,50 €
<i>cooked in its own juices, served with potato gratin and pointed cabbage</i>	
<i>Grilled Corn-Fed Chicken Breast</i>	22,00 €
<i>served with saffron risotto and roast carrots</i>	

Sizzling ... Straight from the Hot Stone

Fillet Steak 28,00 €
grass-fed beef

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

Rump Steak 22,00 €
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

Indulge your sweet tooth ...

Stewed Plums **8,00 €**
with vanilla ice cream

Filo Pastry filled with Banana and Nougat Chocolate **10,50 €**
and homemade coconut-rum ice cream

Variety of Ice-Cream Flavours

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

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“

10,50 €

Selection of three cheeses with fig mustard and bread

Camembert, Bavaria Blue, Emmentaler

Cheese variations „Red Smear“

10,50 €

Selection of three cheeses with fig mustard and bread

Chaumes soft cheese, Romadur, Austrian mountain cheese