

Welcome to the Crass

Savour autumn

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>Lamb's Lettuce with Pan-Fried Quail Breast</i>	16,50 €
<i>Honey, sunflower seeds marinated in a sherry vinaigrette</i>	
<i>Marinated Salmon</i>	14,50 €
<i>served with apple and horseradish salad</i>	
<i>Pear Salad with Goat's Cheese</i>	13,50 €
<i>served with fried bacon & walnuts</i>	
<i>Avocado Tatare</i>	14,00 €
<i>Tomato salsa and rocket salad</i>	
<i>Savoy Cabbage Consommé</i>	9,50 €
<i>with bits and pieces</i>	
<i>Cream of Pumpkin Soup</i>	9,50 €

Light meals ...

Garden-Fresh Salad

Cherry vinaigrette, croûtons

11,00 €

- with grilled corn-fed chicken breast

21,00 €

Vegetarian ... Healthy and Delicious

Potato Gnocchi **19,50 €**

served with pumpkin ragout with sweet chestnuts and apples

Fresh Tagliatelle **19,50 €**

*Shiitake mushrooms, vegetable strips,
Spinach and curry*

small serving as a starter **15,50 €**

Catch of the Day ...

Salmon Fillet crispy-skinned **26,50 €**

served with grape cabbage and mashed potatoes with shallots

Rainbow Trout „à la Meunière” **25,50 €**

Parsley potatoes and a garden fresh salad

Traditional Fare ...

<i>Pink Roasted Barbary Duck Breast</i> <i>Potato Gnocchi and pumpkin ragout with sweet chestnuts and apples</i>	26,50 €
<i>Escalope of Grass-Fed Veal – Viennese Style</i> <i>Roast potatoes and garden salad</i>	27,50 €
<i>Pan-fried Iberian Pork Fillet</i> <i>served with creamy cabbage and potato gratin</i>	26,50 €
<i>Pointed Cabbage Roulade with Venison Stuffing</i> <i>Chanterelle mushrooms and apples with potato gratin</i>	28,50 €
<i>Grilled Corn-Fed Chicken Breast</i> <i>Potato Gnocchi and pumpkin ragout with sweet chestnuts and apples</i>	24,00 €
<i>Pheasant Breast with Black Pudding Stuffing</i> <i>served with leaf spinach and potato gratin</i>	26,50 €

Sizzling ... Straight from the Hot Stone

Fillet Steak 28,50 €
grass-fed beef

Fillet Steak – Dry Aged 34,00 €
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

Indulge your sweet tooth ...

Compote of Wild Blueberries 9,00 €
with vanilla ice cream

Pear Coated in Coconut with Chocolate Sauce 10,00 €
served warm with vanilla ice cream

Apple and Walnut Bake 11,50 €
with whiskey zabaione and vanilla ice cream

Variety of Ice-Cream Flavours

Dairy (1 scoop) 2,20 €
Chocolate, Vanilla, Hazelnut, Yogurt, Strawberry

Sorbet (1 scoop) 2,80 €
Lemon, Raspberry, Mango, Red "Piwi"-Grape

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