

Welcome

to *Spring Awakening* 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 ...

<i>Pointed Cabbage Cordon Bleu with Rhubarb-Chutney</i>	13.00 €
<i>served with ham and mozzarella cheese</i>	
<i>Salmon Turret</i>	13.50 €
<i>Marinated salmon, herb dip and wild herb salad</i>	
<i>Green Asparagus with mild goat's cream cheese</i>	13.50 €
<i>served with raw ham, pine nuts and sherry vinaigrette</i>	
<i>Avocado Tatare</i>	12.50 €
<i>served with pink grapefruit salad</i>	
<i>Appetizer Trilogy</i>	15.00 €
<i>Avocado Tatare, Salmon Turret and Pointed Cabbage Cordon Bleu</i>	
<i>Carrot Soup</i>	8.00 €
<i>with ginger and the scent of oranges</i>	

Light meals ...

Garden-Fresh Salad

Cherry vinaigrette, croûtons

8.50 €

- with grilled corn-fed chicken breast

18.00 €

White Asparagus, Quail Breast

vinaigrette of purple potatoes

16.50 €

Vegetarian ... Healthy and Delicious

Potato-Crêpes **18.00 €**

served with green asparagus and morel

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 €**

served with green asparagus risotto

Rainbow Trout „à la Meunière” **24.50 €**

Parsley potatoes and a garden fresh salad

King Prawns (4 pieces) **26.50 €**

with potato-crêpes and green asparagus in a creamy 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 ...

<i>New Zealand Rack of Lamb</i>	<i>35.00 €</i>
<i>served with thyme jus, potato gratin and pointed cabbage</i>	
<i>Pink Roasted Barbary Duck Breast</i>	<i>24.50 €</i>
<i>with curd cheese dumplings, pointed cabbage and rhubarb</i>	
<i>Escalope of Grass-Fed Veal – Viennese Style</i>	<i>25.50 €</i>
<i>Roast potatoes and garden salad</i>	
<i>Pan-fried Iberian Pork Fillet</i>	<i>25.50 €</i>
<i>with gnocchi and pointed cabbage carbonara</i>	
<i>Grilled Corn-Fed Chicken Breast</i>	<i>22.00 €</i>
<i>served with green asparagus risotto</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

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Indulge your sweet tooth ...

Mango Panna Cotta 8.50 €
with fresh strawberries

Jellied Rhubarb 9.50 €
vanilla tapioca and strawberry sorbet

Fresh Strawberries 8.50 €
macerated with Grand Marnier and vanilla ice-cream

Variety of Ice-Cream Flavours

Dairy (1 scoop) 2.00 €
Chocolate, Vanilla, Hazelnut, Yogurt, Strawberry

Sorbet (1 scoop) 2.50 €
Lemon, Strawberry, 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