

*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 and the kitchen team  
Restaurant Manager Angelika Köppe and the serving staff  
and  
Manfred Wappel  
Your host***

## *A little something to start with ...*

<b><i>Pointed Cabbage Cordon Bleu with Rhubarb-Chutney</i></b> <i>served with ham and mozzarella cheese</i>	<b>15.00 €</b>
<b><i>Salmon Turret</i></b> <i>Marinated salmon, mustard caviar and wild herb salad</i>	<b>16.50 €</b>
<b><i>Green Asparagus with mild goat's cream cheese</i></b> <i>served with raw ham, pine nuts and sherry vinaigrette</i>	<b>15.50 €</b>
<b><i>Avocado Tatare</i></b> <i>served with pink grapefruit salad</i>	<b>16.00 €</b>
<b><i>Wild Garlic Gnocchi</i></b> <i>gratinated with Grana Padano</i>	<b>12.00 €</b>
<b><i>Carrot Soup</i></b> <i>with ginger and the scent of oranges</i>	<b>11.00 €</b>

## *Light meals ...*

***Garden-Fresh Salad***

*Cherry vinaigrette, croûtons*

***12.50 €***

*- with grilled corn-fed chicken breast*

***24.50 €***

***Pan-Fried Quail Breast***

*Lentil salad with sunflower seeds*

***17.50 €***

## *Vegetarian ... Healthy and Delicious*

<b>Potato-Crêpes</b> <i>served with green asparagus and morel</i>	<b>20.50 €</b>
<b>Fresh Tagliarini</b> <i>Shiitake mushrooms, vegetable strips, Spinach and curry</i>	<b>22.50 €</b>
<i>small serving as a starter</i>	<b>18.00 €</b>

## *Catch of the Day ...*

<b>Pike-Perch Fillet crispy-skinned</b> <i>served with green asparagus risotto</i>	<b>29.50 €</b>
<b>Rainbow Trout „à la Meunière”</b> <i>Parsley potatoes and a garden fresh salad</i>	<b>29.50 €</b>

## *Traditional Fare ...*

<b><i>New Zealand Rack of Lamb</i></b>	<b><i>39.50 €</i></b>
<i>served with thyme jus, potato gratin and pointed cabbage</i>	
<b><i>Pink Roasted Barbary Duck Breast</i></b>	<b><i>30.50 €</i></b>
<i>with curd cheese dumplings, pointed cabbage and rhubarb</i>	
<b><i>Escalope of Grass-Fed Veal – Viennese Style</i></b>	<b><i>29.50 €</i></b>
<i>Roast potatoes and garden salad</i>	
<b><i>Breaded Suckling Pig Chop</i></b>	<b><i>26.50 €</i></b>
<i>served with fried potato salad</i>	
<b><i>Grilled Corn-Fed Chicken Breast</i></b>	<b><i>27.50 €</i></b>
<i>served with green asparagus risotto</i>	

## *Sizzling ... Straight from the Hot Stone*

**Fillet Steak** 33.00 €  
*grass-fed beef*

**Fillet Steak – Dry Aged** 39.00 €  
*grass-fed beef*

**Rump Steak** 26.50 €  
*grass-fed beef*

### **Served with:**

**Roast potatoes** 6.50 €  
*homemade herb butter and mixed salad greens*

**Fresh Tagliatelle** 7.50 €  
*Goat's cheese and snow peas*

**\* Try our Fillet Steaks with a kampot pepper crust** 7.50 €  
*Roast potatoes and mixed salad greens*

## *Indulge your sweet tooth ...*

**Mango Panna Cotta** 9.80 €  
*with fresh strawberries*

**Jellied Rhubarb** 10.80 €  
*vanilla tapioca and strawberry sorbet*

**Fresh Strawberries** 9.80 €  
*macerated with Grand Marnier and vanilla ice-cream*

### **Variety of Ice-Cream Flavours**

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

**Sorbet (1 scoop)** 3.00 €  
*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“***

**12.00 €**

*Selection of three cheeses with fig mustard and bread*

*Camembert, Bavaria Blue, Emmentaler*

***Cheese variations „Red Smear“***

**12.00 €**

*Selection of three cheeses with fig mustard and bread*

*Chaumes soft cheese, Romadur, Austrian mountain cheese*