

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, Sous-Chef Marko Kaschke and the kitchen team
Restaurant Managers Angelika Köppe & Nicole Walther and the serving staff*

*Manfred Georg Wappel
Your host*

A little something to start with ...

<i>Lamb's Lettuce with Pan-Fried Quail Breast</i>	18.50 €
<i>Honey, sunflower seeds marinated in a sherry vinaigrette</i>	
<i>Marinated Salmon</i>	16.50 €
<i>served with apple and horseradish salad</i>	
<i>Pear Salad with Goat's Cheese</i>	15.00 €
<i>served with fried bacon & walnuts</i>	
<i>Avocado Tatare</i>	15.00 €
<i>Tomato salsa and rocket salad</i>	
<i>Savoy Cabbage Consommé</i>	11.00 €
<i>with bits and pieces</i>	
<i>Cream of Pumpkin Soup</i>	11.00 €

Light meals ...

Garden-Fresh Salad

Hemp seed dressing, croûtons

12.50 €

- with grilled corn-fed chicken breast

24.50 €

Vegetarian ... Healthy and Delicious

Potato Gnocchi **22.50 €**

served with pumpkin ragout with sweet chestnuts and apples

Fresh Tagliatelle **22.50 €**

*Shiitake mushrooms, vegetable strips,
spinach and curry*

small serving as a starter **18.00 €**

Catch of the Day ...

Loup de mer Fillet **29.50 €**

served with grape cabbage and mashed potatoes with shallots

Rainbow Trout „à la Meunière” **29.50 €**

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>	<i>30.50 €</i>
<i>Escalope of Grass-Fed Veal – Viennese Style</i> <i>Roast potatoes and garden salad</i>	<i>29.50 €</i>
<i>Pan-fried Iberian Pork Fillet</i> <i>served with creamy cabbage and potato gratin</i>	<i>28.50 €</i>
<i>Grilled Corn-Fed Chicken Breast</i> <i>Potato Gnocchi and pumpkin ragout with sweet chestnuts and apples</i>	<i>27.50 €</i>
<i>Pheasant Breast with Black Pudding Stuffing</i> <i>served with leaf spinach and potato gratin</i>	<i>30.50 €</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 ...

Compote of Wild Blueberries **10.50 €**
with vanilla ice cream

Pear Coated in Coconut with Chocolate Sauce **11.50 €**
served warm with vanilla ice cream

Apple and Walnut Bake **13.50 €**
with whiskey zabaione 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, 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“ **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