

Welcome

Make the most of summer 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, Souschef Marko Kaschke and the kitchen team
Restaurant Managers Angelika Köppe and Nicole Walther and the serving staff*

*Manfred Georg Wappel
Your host*

A little something to start with ...

<i>Peaches à la Caprese</i> <i>Mozzarella cheese and basil</i>	13.90 €
<i>Calamari Salad</i> <i>with dill and Kalamata olives</i>	13.50 €
<i>Small Tomato and Bell Pepper Salad</i> <i>Bacon-wrapped goat's cheese</i>	12.50 €
<i>Avocado Tatare</i> <i>Tomato salsa and rocket salad</i>	15.00 €
<i>Gazpacho Andaluz</i> <i>Cold Spanish vegetable soup</i>	11.00 €

Light meals ...

Garden-Fresh Summer Salad

Hemp seed milk dressing, croûtons

12.50 €

- with grilled corn-fed chicken breast

24.50 €

Vegetarian ... Healthy and Delicious

Homemade Rice Gnocchi **20.50 €**

with pan-fried tofu, summer vegetables and ginger dressing

Fresh Tagliatelle **22.50 €**

*Shiitake mushrooms, vegetable strips,
spinach and curry*

small serving as a starter **18.00 €**

Catch of the Day ...

Pike-Perch Fillet crispy-skinned **29.50 €**

Black olive pesto, zucchini, pan-fried polenta canapés

Salmon Fillet crispy-skinned **29.50 €**

Curry pasta and vegetable strips

Grilled Calamari **27.50 €**

*served with eggplant cutlets gratinated with mozzarella cheese
potato gnocchi, tomato sauce*

Traditional Fare ...

<i>Roasted Rack of New Zealand Lamb</i> <i>Couscous salad, avocado, goat's cheese and tomato jus</i>	39.50 €
<i>Pink Roasted Barbary Duck Breast</i> <i>Snow pea salad, rice gnocchi and a sesame vinaigrette</i>	30.50 €
<i>Escalope of Grass-Fed Veal – Viennese Style</i> <i>Roast potatoes and garden salad</i>	29.50 €
<i>Pan-fried Iberian Pork Fillet</i> <i>Beans in sour cream and fried potatoes</i>	28.50 €
<i>Grilled Corn-Fed Chicken Breast</i> <i>Couscous salad, avocado, goat's cheese and tomato jus</i>	27.50 €

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

Summertime Bean Salad 6.50 €
served with homemade garlic focaccia

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

Indulge your sweet tooth ...

Raspberry Parfait 9.80 €
with summer fruit

Chilled Apricot Soup 10.80 €
with almond panna cotta and raspberries

Babà with summer fruit 9.80 €
homemade imperial leavened cake with rum flavoring

Variety of Ice-Cream Flavours

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

Sorbet (1 scoop) 3.00 €
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“ **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