

Welcome to the Crass

Savour winter

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

A little something to start with ...

<i>Eggy bread with Goat's Cheese and Spinach</i>	15.50 €
<i>served with lamb's lettuce and sherry vinaigrette</i>	
<i>Marinated Salmon</i>	16.50 €
<i>served with fennel & orange salad</i>	
<i>Mussel Ragout</i>	15.50 €
<i>with Rhine-Hessian Silvaner wine, potatoes and thyme</i>	
<i>Avocado Tatare</i>	16.00 €
<i>served with pink grapefruit salad</i>	
<i>Onion Soup with Saffron</i>	11.00 €
<i>with mozzarella cheese</i>	

Light meals ...

Garden-Fresh Salad

Cherry vinaigrette, croûtons

12.50 €

– with grilled corn-fed chicken breast

24.50 €

Pan-fried Chicken Wings

*served with mushrooms, garlic, herbs
and tomato risotto*

16.00 €

Vegetarian ... Healthy and Delicious

Strudel filled with Winter Spinach & King Oyster Mushrooms 22.50 €
served with a ragout of Dornfelder lentils

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 €
served with tomato risotto

Rainbow Trout „à la Meunière” 29.50 €
Parsley potatoes and a garden fresh salad

Traditional Fare ...

<i>Venison Cutlets</i>	<i>32.50 €</i>
<i>served with sour cherry cream sauce, potato gratin and pointed cabbage</i>	
<i>Pink Roasted Barbary Duck Breast</i>	<i>30.50 €</i>
<i>served with finger-shaped potato dumplings, pointed cabbage and spicy apple jelly</i>	
<i>Escalope of Grass-Fed Veal – Viennese Style</i>	<i>31.50 €</i>
<i>Roast potatoes and garden salad</i>	
<i>Pan-fried Iberian Pork Loin</i>	<i>30.50 €</i>
<i>Green beans, pear, bacon and finger-shaped potato dumplings</i>	
<i>Grilled Corn-Fed Chicken Breast</i>	<i>27.50 €</i>
<i>served with tomato 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 ...

Stewed Plums 9.50 €
with vanilla ice cream

Filo Pastry filled with Banana and Nougat Chocolate 12.00 €
and homemade coconut-rum 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

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