

Welcome to the Crass

*Savour winter
in all its glory*

*It may be cold outside, but our meals will keep you warm: 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 Thorsten Pick – Certified Master Chef Michael Immoos 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>Vitello Tonnato</i>	<i>14.50 €</i>
<i>Veal silverside/capers/tomato/black olives/ friséé lettuce/raspberry vinaigrette</i>	
<i>Avocado Tatare</i>	<i>13.90 €</i>
<i>Sweet pepper and tomato salsa/ leaf lettuce/sherry vinegar vinaigrette</i>	
<i>Marinated Salmon</i>	<i>16.50 €</i>
<i>Horseradish dip/pickled vegetables/raspberry vinaigrette</i>	
<i>Porcini Consommé</i>	<i>12.50 €</i>
<i>Root vegetables/porcini dumplings</i>	

Light and delicious meals ...

Salad Bowl "Crass"

Leaf lettuce/roasted seeds/cucumber/tomato/roasted breadcrumbs

12.50 €

with a choice of our house-made dressings:

Hemp-seed-milk-dressing

Sherry-vinegar-vinaigrette

Raspberry-vinaigrette

Spice up your Salad Bowl with one of these delicious toppings:

House-marinated Salmon

8.00 €

Slices of Veal Silverside

8.50 €

Corn-fed Chicken Breast sous-vide

13.50 €

Grass-fed Sirloin tips

9.90 €

Vegetarian ... Healthy and Delicious

<i>Potato Gnocchi with Forest mushrooms</i> <i>Leaf Spinach/tomato/vegan creme sauce</i>	19.50 €
<i>Crispy Sliced Bread Dumplings</i> <i>Mushroom ragout/spring onions</i>	17.50 €
<i>Coloured Vegan Pasta</i> <i>Tuscan tomato and fennel/Kalamata olives/sugar snaps</i>	19.50€

Traditional Fare ...

Escalope of Grass-Fed Veal – Viennese Style 18.50 €
Cranberries/Lemon

Beef Pot Roast in a Burgundy Sauce 21.50 €
Croûtons /pickled onion

Corn-fed Chicken Breast cooked sous-vide 18.50 €
Riesling foam

Rainbow Trout „à la Meunière” 18.50 €
Lemon

Braised Venison Goulash 24.80€
Forest mushrooms/root vegetables/cranberries

Complement your dish with the following side dishes and salads:

Creamy Pepper or Mushroom Sauce 4.50 €

Red Cabbage with Apple 6.00 €

Creamy Savoy Cabbage 6.00€

Potato Gratin 6.50 €

Parsley Potatoes 5.50 €

Roast Potatoes 5.50 €

Tagliatelle tossed in Olive Oil 5.50 €

Scandinavian Cucumber Salad or Small Salad Bowl 6.50 €

Sliced Bread Dumplings 5.50 €

Sizzling ... Straight from the Hot Stone

<i>Fillet Steak with meat juice</i>	<i>grass-fed beef</i>	<i>29.50 €</i>
<i>Pink Grilled Barbary Duck Breast with Apple jelly</i>		<i>19.50 €</i>
<i>Rump Steak with meat juice</i>	<i>grass-fed beef</i>	<i>24.50 €</i>
<i>Whole Pork Tenderloin with meat juice</i>		<i>18.50 €</i>
<i>Sea Bass Fillet crispy-skinned with white wine foam</i>		<i>21.50 €</i>

Complement your dish with the following sauces and toppings:

<i>Creamy Pepper or Mushroom Sauce</i>	<i>4.50 €</i>
<i>Herb Butter or Kampot Pepper Crust</i>	<i>3.00 €</i>

Complement your dish with the following side dishes and salads:

<i>Red Cabbage with Apple</i>	<i>6.00 €</i>
<i>Creamy Savoy Cabbage</i>	<i>6.00€</i>
<i>Potato Gratin</i>	<i>6.50 €</i>
<i>Parsley Potatoes</i>	<i>5.50 €</i>
<i>Roast Potatoes</i>	<i>5.50 €</i>
<i>Tagliatelle tossed in Olive Oil</i>	<i>5.50 €</i>
<i>Sliced Bread Dumplings</i>	<i>5.50 €</i>
<i>Small Salad Bowl or Scandinavian Cucumber Salad</i>	<i>6.50</i>

Indulge your sweet tooth with our house-made treats ...

<i>Baked Pear Coated in Coconut</i>	10.80 €
<i>Coconut crumble/chocolate sauce/vanilla ice cream</i>	
<i>Variety of Sorbets</i>	12.80 €
<i>Red grape/mango/raspberry/seasonal fruit</i>	
<i>Bread and Apple Pudding</i>	10.50 €
<i>Apple/royale/vanilla ice cream</i>	
 <i>Variety of Ice-Cream Flavours</i>	
<i>Dairy (1 scoop)</i>	2.50 €
<i>Chocolate/Vanilla/Hazelnut/Yogurt/Strawberry</i>	
<i>House-made Sorbet (1 scoop)</i>	3.00 €
<i>Red grape/Raspberry/Mango/Lemon</i>	
 <i>topped up with 0,1l of refreshing Riesling sparkling wine</i>	 + 4.00 €

Prices include VAT and service | In case of allergies or intolerance to certain ingredients, our service team will be happy to advise you!

Cheese ... with wine or on its own

Cheese Plate

15.90 €

Bavaria Blue/Brie de Normandie

Austrian Mountain Cheese/Bavarian Wine infused Cheese

Fig Mustard, Bread and Grapes