

Welcome

Make the most of Spring 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 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 ...

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| <i>Vitello Tonnato</i> <i>Boiled Veal Silverside/ Caper Berries/ Tomato/ Black Olives Lamb's Lettuce/ Sherry Vinegar Vinaigrette</i> | 14.50 € |
| <i>Avocado Tatare</i> <i>Pickled Peppers/ Lamb's Lettuce/ Sherry Vinegar Vinaigrette</i> | 13.90 € |
| <i>House-marinated Salmon</i> <i>Asparagus Salad/ Romaine Salad/ Tomato-Egg-Vinaigrette</i> | 16.50 € |
| <i>Grass-fed Beef Consommé</i> <i>Marrow Dumplings/ Vegetable Confetti/ Shallots</i> | 12.80 € |
| <i>Vegan Cream of Pea Soup</i> <i>Edamame/ Radishes/ Wild Garlic Croûtons</i> | 12.50 € |

Light and delicious meals ...

Salad Bowl "Crass"

Leaf Lettuce, Roasted Seeds, Cucumber, Tomato, Carrots, Croûtons

12.50 €

with a choice of our house-made dressings:

- *Hemp Seed Dressing*
- *Sherry Vinegar Vinaigrette*
- *Raspberry Vinaigrette*

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

- *House-marinated Salmon* **8.00 €**
- *Slices of Boiled Veal Silverside* **8.50 €**
- *Corn-fed Chicken Breast Supreme* **13.50 €**
- *Grass-fed Sirloin Tips* **9.90 €**

Vegetarian ... Healthy and Delicious

Fresh Tagliarini

Shiitake Mushrooms/ Vegetable Strips/ Leaf Spinach/ Curry Sauce

22.50 €

Green Asparagus Risotto

Green Asparagus/ Cherry Tomatoes/ Spring Leeks/ Parmesan Cheese

21.50 €

Chick-Pea-Crêpe

Green Asparagus Ragout/ Tomato (vegan)

19.50 €

Traditional Fare ...

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

Braised Veal Cheeks in Red Wine Jus **22.50 €**
Red Onions

Two Suckling Pig Chops – Viennese Style **18.50 €**

Rainbow Trout „à la Meunière” **18.50 €**
Lemon

Boiled Red Deer Ragout **23.80€**
Wild Mushroom Glacé/ Cranberries

Complement your dish with the following side dishes and salads:

- *Creamy Pepper or Mushroom Sauce* **4.50 €**
- *Pointed Cabbage* **6.00 €**
- *Potato Gratin* **6.50 €**
- *Parsley Potatoes* **4.50 €**
- *Roast Potatoes* **5.50 €**
- *Tagliatelle tossed in Olive Oil* **5.50 €**
- *Parsnip Puree* **5.50 €**
- *Risotto* **6.50 €**
- *Scandinavian Cucumber Salad or Small Salad Bowl* **6.50 €**

Sizzling ... Straight from the Hot Stone

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| <i>Fillet Steak with Jus - grass-fed beef</i> | 29.50 € |
| <i>Pink Grilled Barbary Duck Breast with Apple jelly</i> | 19.50 € |
| <i>Rump Steak with Jus - grass-fed beef</i> | 24.50 € |
| <i>Corn-fed Chicken Breast cooked sous-vide with Riesling Foam</i> | 18.50 € |
| <i>Sea Bass Fillet crispy-skinned with White Wine Foam</i> | 21.50 € |

Complement your dish with the following sauces and toppings:

- *Creamy Pepper or Mushroom Sauce* **4.50 €**
- *Herb Butter or Kampot Pepper Crust* **3.00 €**

Complement your dish with the following side dishes and salads:

- *Pointed Cabbage* **6.00 €**
- *Potato Gratin* **6.50 €**
- *Parsley Potatoes* **4.50 €**
- *Roast Potatoes* **5.50 €**
- *Tagliatelle tossed in Olive Oil* **5.50 €**
- *Parsnip Puree* **5.50 €**
- *Risotto* **6.50 €**
- *Scandinavian Cucumber Salad or Small Salad Bowl* **6,50 €**

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

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| <i>Vegan Chia Seed Pudding</i> | 10.80 € |
| <i>Fresh Strawberries/ Mango Sauce</i> | |
| <i>Rhubarb Compote with Curd Cheese Mousse</i> | 11.80 € |
| <i>Fresh Strawberries/ Hazelnut Granola</i> | |
| <i>Cheesecake in a Glass with a Coconut and Shortbread Base</i> | 11.50 € |
| <i>Rhubarb Compote/ Fresh Strawberries</i> | |
| <i>Variety of Ice-Cream Flavours</i> | |
| <i>Dairy (1 scoop)</i> | 2.50 € |
| <i>Chocolate, Vanilla, Hazelnut, Yogurt</i> | |
| <i>House-made Sorbet (1 scoop)</i> | 3.00 € |
| <i>Red Grape, Raspberry, Mango</i> | |
| <i>topped up with 0,1l of refreshing Riesling sparkling wine</i> | + 3.00 € |

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

*Bavaria Blue, Brie,
Austrian Mountain Cheese, Bavarian Wine infused Cheese
Fig Mustard, Bread and Grapes*

14.60 €