

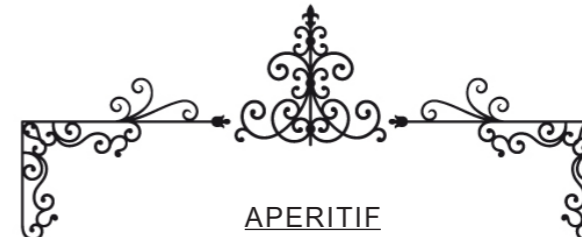


**ALLERGEN CHART**

<p><sup>1</sup> <u>Eggs</u></p> <ul style="list-style-type: none"> <li>eggs of all fowl and bird species</li> </ul>	<p><sup>8</sup> <u>Peanuts</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>
<p><sup>2</sup> <u>Fish</u></p> <ul style="list-style-type: none"> <li>all fish species and caviar</li> </ul>	<p><sup>9</sup> <u>Glutenous Cereals</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>
<p><sup>3</sup> <u>Crustaceans</u></p> <ul style="list-style-type: none"> <li>crabs, shrimps, prawns, langouste,</li> <li>lobster, scampi</li> </ul>	<p><sup>10</sup> <u>Lupines</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>
<p><sup>4</sup> <u>Milk</u></p> <ul style="list-style-type: none"> <li>the milk of all mammals</li> </ul>	<p><sup>11</sup> <u>Edible Nuts</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>
<p><sup>5</sup> <u>Celery</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>	<p><sup>12</sup> <u>Mustard</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>
<p><sup>6</sup> <u>Sesame seeds</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>	<p><sup>13</sup> <u>Soybeans</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>
<p><sup>7</sup> <u>Sulphur dioxide and Sulphite</u></p> <ul style="list-style-type: none"> <li>at a concentration of 10 mg/kg or 10 mg/l as a total existence of SO<sub>2</sub></li> </ul>	<p><sup>14</sup> <u>Molluscs</u></p> <ul style="list-style-type: none"> <li>and arising thereby products</li> </ul>



RESTAURANT · BISTRO



Moët & Chandon Imperial Brut 13,90 €  
 Moët & Chandon Imperial Rosé 15,90 €

Bienvenue chez le Casse-Croûte,  
 un Bistro / Restaurant!

Nous sommes heureux de vous gâter dans une ambiance accueillante avec nos mets savoureux et une grande sélection de vins.

En plus nous vous offrons notre livraisons de mets à domicile pour votre fête et des vins sélectionnés à emporter.  
 Passez de belles heures chez nous!

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We welcome you warmly in our  
 Bistro / Restaurant „Casse-Croûte“!

What does Casse-Croûte mean?  
 It's a French name and means colloquial  
 „to enjoy a snack together“.

It consists of the words „casser“ = to break and „croûte“ = crackling.

We are glad to caddle you in a cosy atmosphere with our delicious dishes and a huge assortment of wines.

Furthermore we offer you our catering as well as selected wines for take away.  
 Enjoy a few pleasant hours in our restaurant.



## OYSTERS

- Fines de Claire with chesterbread <sup>4,9</sup> . . . pc. 3,50
- Gratinated Rockefeller oysters <sup>9</sup> . . . . . pc.4,90

## SOUPS

- Consommé of prime boiled beef <sup>5</sup> . . . . . 9,90
- Parsnip soup with white pudding <sup>4,5,9</sup> . . . . . 9,90

## STARTERS

- Flamed salmon sashimi with spicy coleslaw & crispy Wantan <sup>1,4,6,9,12,13</sup> . . . . . 16,90
- Roasted goatcheese with chicory-walnut-salad & pumpkin seed oil <sup>12</sup> . . . . . 16,90
- Pescaccio of monkfish with raspberry vinaigrette, red pepper, Keta caviar & puffed Chinoa <sup>12</sup> . . . . . 16,90
- Carpaccio of beef tenderloin with aged vinegar, parmesan & pine nuts <sup>12</sup> . . . . . 16,90
- Homemade truffled oxtail cannelloni with Parmesan sauce & chervil <sup>4,5,9</sup> . . . . . 17,90
- Spicy tuna tatar with wasabi-cream, hash browned potato & tobikko-caviar <sup>1,4,6,9</sup> . . . . . 17,90
- White veal-labskaus with a fried quail-egg & black truffle <sup>4,5,12</sup> . . . . . 17,90
- Vitello tartufo - roasted veal with truffle sauce <sup>1,4</sup> . . . . . 19,90

## SALADS

- Rocket salad with Parmesan, roasted pine nuts & old vinegar <sup>1,2</sup> . . . . . 11,90
- Caesar's salad with grilled saddle of lamb, rubbed cheese & tomato concassé <sup>5,9,12</sup> . . . . . 16,90
- Avocado-melon-salad with common shrimps & cocktail sauce <sup>1,12</sup> . . . . . 18,90

## CASSE-CROÛTE CLASSIC'S

- „Original Wiener Schnitzel“ - escalope of veal with fried potatoes and cucumbersalad <sup>1,9</sup> . . . 19,90 / 28,90
- Bouillabaisse - clear french fish soup with different filets of fish, baguette & aioli <sup>1,3,5,12</sup> . . . 13,90 / 28,90
- Big-eye-tuna-sashimi with wasabi cream, soy sauce and ginger <sup>12,13</sup> . . . . . 17,90 / 29,90
- Roasted cubes of beef filet with ribbon noodles in a creamy trufflesauce <sup>4,5,9</sup> . . . . . 24,90 / 32,90
- „Königsberger Klopse“ - meatballs in a caper-sauce with mashed potatoes <sup>1,4,5,9</sup> . . . . . 11,90 / 14,90
- „Klopse Deluxe“ - meatballs in a creamy truffle-sauce with black truffle <sup>1,4,5,9</sup> . . . . . 18,90 / 22,90
- Scampi allo Chef - prawns with pepper-oil and fleur de sèl <sup>5</sup> . . . . . 16,90 / 29,90
- Spaghetti with prawns, pepper-oil and chili <sup>9</sup> . . . . . 16,90 / 25,90

*These dishes can be ordered as a starter or main-course*

## STEAKS FROM THE GRILL

- German beef rib-eye-steak <sup>4</sup> . . . . . 250 g . . 34,90 . . . . . 400 g . . 47,90
- German rumpsteak „Freesisch Ochs“ . . . . . 250 g . . 34,90 . . . . . 400 g . . 47,90
- Australian grain feed prime beef filet (Wagystyle) . . . . . 200 g . . 46,90 . . . . . 300 g . . 60,90

*All meat-delicacies are served with 2 side dishes and 1 sauce of one's own choice (except steak special).*

## STEAKSPECIAL

Italian Aberdeen Angus, 6 weeks dry aged on the bone, different cuts, wie z.B.  
Entrecôte, T-Bone Steak, Porterhouse Steak, Kotelett . . . . . price on demand

### SAUCES 3,50 €

- Herb butter <sup>4</sup>
- Red wine jus <sup>4</sup>
- Beef marrow butter <sup>4</sup>
- Trufflesauce <sup>4,5</sup>

### SIDE DISHES 4,50 €

- Vegetable casserole <sup>4,5</sup>
- Salad „Maison“ <sup>12,13</sup>
- Cucumber salad <sup>12</sup>
- Wild mushrooms <sup>4</sup>
- Potatoes au gratin <sup>4</sup>
- French fries
- Potatoe gnocchi <sup>4</sup>
- Sardinian pasta <sup>4</sup>

## MEAT

- Roasted prime boiled beef with a mustard crust, black salsify & horseradish <sup>4,5,9</sup> . . . . . 22,90
- Poulard breast with sautéed potatoe gnocchi & mushrooms <sup>4,5,9</sup> . . . . . 24,90
- Rose saddle of lamb in a herbal crust with ratatouille & potatoes au gratin <sup>1,4,5,9</sup> . . . . . 29,90

## VEGETARIAN

- Crispy celeriac-escalop with fried-potato-salad & cucumbersalad <sup>1,9</sup> . . . . . 14,90
- Marrocan vegetable hot pot with sesame & rise <sup>4,5</sup> . . . . . 17,90

## SURPRISE MENUES

- 3-course menu vegetarian . . . . . 29,90
- 3-course menu meat . . . . . 38,90
- 3-course menu fish . . . . . 38,90

## FISH

- Roasted salmon filet with saffron-pearl-barley-risotto & green aspargus <sup>4,5,9</sup> . . . . . 22,90
- Crispy pikeperch grilled on skin with lentils & Champagne sauce <sup>4,5,9</sup> . . . . . 23,90
- Steamed haddock filet with Sardinian pasta & creamy spinach <sup>4,5,9</sup> . . . . . 24,90



## DESSERTS

Crème brûlée, burned vanilla creme with a caramelized crust <sup>1,4</sup> . . . . .	8,90
Fruity rum pot with Havana 7y & cinnamon icecream <sup>1,4</sup> . . . . .	9,90
White chocolate Panna Cotta with quince-apple-compote <sup>4</sup> . . . . .	10,90
Burned strawberry parfait with chocolate sauce and honey waffle <sup>1,4,9</sup> . . . . .	10,90
Warm pear-tarte with vanilla icecream and whipped cream <sup>1,4,9</sup> . . . . .	12,90

## HOMEMADE ICECREAM <sup>1,4</sup>

Tahiti-vanilla, walnut, chocolate . . . . . each scoop . . . . .	3,20
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## HOMEMADE SORBET

Apple, lemon, cassis . . . . . each scoop . . . . .	3,20
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## SORBET WITH A SIDE OF

Scoop of lemon with Limoncello . . . . .	9,90
Scoop of cassis with Vodka . . . . .	9,90
Scoop of apple with Cremant de Loire . . . . .	9,90

## FRENCH CHEESE

Munster (Alsace) <sup>4</sup>

Mimolette <sup>4</sup>

Reblochon (Savoyen) <sup>4</sup>

Bleu d’Auvergne (Auvergne) <sup>4</sup>

## CHEESE CHOICE

1 sort . . . . .	8,90	3 sorts . . . . .	15,90
2 sorts . . . . .	11,90	4 sorts . . . . .	17,90

*served with mustard of figes and mustard of oranges, walnuts & olives <sup>7</sup>*

## PORT-/ SWEET WINES

2011 Quinta do Noval, Portwein, Late Bottel Vintage (unfiltered) . . . . .	0,05 l. . . . .	4,90
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## WINE RARITIES & SPECIALS

### Haut Medoc

(1) 2003 Chateau Sociando-Mallet (602) . . . . .	99,90
(2) 2005 Chateau Larose Trintaudon (604) . . . . .	59,90

### Margaux

(3) 2005 Chateau Lascombes (648) . . . . .	179,90
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### Burgund

(1) 2011 Gevrey Chambertin „Vielles Vignes“, Domaine Humbert (605) . . . . .	109,90
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### (4) St. Estephe

1986 Chateau Phelan Segur (607) . . . . .	109,90
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### St. Julienne

(2) 1986 Chateau La Grange (611) . . . . .	279,90
(3) 1986 Chateau Leorille Barton (613) . . . . .	279,90

### Rhône

(4) 2007 Chateauneuf du Pape, La Reserve, Le Clos du Caillou (606) . . . . .	199,90
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## SOFT DRINKS

Loona feinperlig / still . . . . .	0,75 l. . . . .	8,50
Loona feinperlig / still . . . . .	0,25 l. . . . .	3,40
Coca Cola, Cola light, Cola Zero, Fanta, Sprite <sup>1,2,3</sup> . . . . .	0,2 l. . . . .	3,80
Schweppes <sup>4,5</sup> Tonic Water, Bitter Lemon, Ginger Ale, Soda Water . . . . .	0,2 l. . . . .	3,80
Thomas Henry Tonic Water . . . . .	0,2 l. . . . .	4,00
Fentimans Tonic Water . . . . .	0,2 l. . . . .	4,50
Red Bull <sup>1,3,4</sup> . . . . .	0,25 l. . . . .	4,90

<sup>1</sup>with dye / <sup>2</sup>with antioxydants / <sup>3</sup>with caffeine / <sup>4</sup>with taurine / <sup>5</sup>with quinine

## JUICES

Apple, rhubarb - naturally cloudy . . . . .	0,2 l. . . . .	3,80
Cranberry, tomato . . . . .	0,2 l. . . . .	3,80
Passion fruit spritzer of fresh passionfruits . . . . .	0,4 l. . . . .	6,90

## BEER

Stauder Pils draft beer . . . . .	0,2 l. . . . .	2,90
Stauder Pils draft beer . . . . .	0,3 l. . . . .	3,50
Stauder Pils draft beer . . . . .	0,5 l. . . . .	5,50
Stauder Pils non-alcoholic . . . . .	0,33 l. . . . .	3,50
Maisels Weisse wheat beer / non-alcoholic . . . . .	0,5 l. . . . .	5,50

## COFFEE SPECIALTIES *Benvenuto caffè d'Italia, Oro Crema*

Cup of coffee with milk . . . . .		3,30
Espresso . . . . .		2,90
Espresso macchiato . . . . .		2,90
Double Espresso . . . . .		4,40
Double Espresso macchiato. . . . .		4,40
Cappuccino. . . . .		3,80
Latte macchiato . . . . .		4,60
Café 43 (cold liqueur 43 with espresso) . . . . .		7,90

## WHITE WINE OPEN 0,1 L 0,2 L 0,75 L

Tariquet, Sauvignon Blanc, Vin de Pay des Côtes de Gascogne, FR . . . . .	5,50 . . .	10,50 . . .	34,90
Chardonnay, Dr. Bassermann-Jordan, Deidesheim, Pfalz, DE . . . . .	5,50 . . .	10,50 . . .	34,90
Weingut Bercher, Grauburgunder trocken, Kaiserstuhl, Baden, DE . . . . .	5,50 . . .	10,50 . . .	34,90

## HINT OF THE MONTH

Grüner Sylvaner, Hiestand, Rheinhessen DE . . . . .	5,50 . . .	10,50 . . .	34,90
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Fuder No. 3, Weißburgunder Dr. Loosen, Selection Casse-Croûte, DE. . . . .	5,50 . . .	10,50 . . .	34,90
Knipser, Riesling tr., Laumersheimer Kapellenberg, Pfalz, DE . . . . .	5,50 . . .	10,50 . . .	34,90
Sauvignon Blanc, Rings, dry, Pfalz, DE . . . . .	5,50 . . .	10,50 . . .	34,90
Selection Sancerre, Jean-Claude Chatelain, Pouilly-sur-Loire, FR . . . . .	5,90 . . .	10,90 . . .	39,90

## ROSÉ WINE OPEN 0,1 L 0,2 L 0,75 L

Sancerre Rosé, Les Chanterelles, Pouilly-sur-Loire, FR . . . . .	5,90 . . .	10,90 . . .	39,90
Knipser Clarette Rosé, dry, Pfalz, DE . . . . .	5,50 . . .	10,50 . . .	34,90

## RED WINE OPEN 0,1 L 0,2 L 0,75 L

Malbec Reserve „Piedra Negra“, Mendoza, ARG . . . . .	5,50 . . .	10,50 . . .	34,90
Côtes du Rhône, E. Guigal, A.C. du Rhône Contrôlée, Rhône, FR . . . . .	5,70 . . .	10,70 . . .	36,90

## HINT OF THE MONTH

Schneider „Ursprung“, Cuvée, Pfalz, DE . . . . .	5,50 . . .	10,50 . . .	34,90
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Primitivo, Torcicoda Salento IGT 2016, Apulia, IT . . . . .	5,70 . . .	10,70 . . .	36,90
Shiraz/Syrah „Allesverloren“ Wine Estate, Swartland, ZAF . . . . .	5,50 . . .	10,50 . . .	34,90
Château le Vieux Pressoir, Saint Émilion, Grand Cru, Bordeaux, FR . . . . .	6,40 . . .	12,30 . . .	45,90