

Please note that, depending on the current market offers, our menu might change at short notice!

Starters & Salads

Tafelspitz soup (of boiled topside of beef)

with three different additions

6,00 €

Yellow pepper soup with vermouth

and potato straws

6,00 €

Mixed salad from the weekly market

7,50 €

Wild herb salad with a gratiné of soft goat cheese

pine nuts and truffle honey

12,50 €

Salad of the season with steak strips

fresh chanterelles in herb butter and baguette

9,50 € small

15,50 € big

Soused herring fillet on rösti (fried grated potatoes)

lemon crème fraiche and a salad bouquet

12,50 €

Scallops on a lemon-and-herbs foam bed

with a small portion of mixed salad and baguette

12,50 €

Schöllkrippen goat's cheese gratiné with fig

and walnut honey, bowl of rocket salad

9,50 €

Lamb fillet – medium rare -

at date salad with snow peas, cherry tomatoes and pine nuts

12,50 €

Salad „Fegerer“

with egg, bacon and cheese

12,00 €

Beef tartare

with capers, pickles, egg, onions and bread

12,50 €

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Our Steak - Specials

Steak from the Iberian pig

The precious Spanish pig is kept in open land, fed with natural products and it is one of the last European breeds of pigs that are kept on the pasture.

200 g – 250 g – 300 g
9,00 € / 100 g

Rump steak of grain-fed beef Uruguay

at least 120 days grain-fed
only Hereford & Angus breeds

200 g – 250 g – 300 g
10,00 € / 100 g

Beef fillet of a young bull

200 g – 250 g – 300 g
12,00 € / 100 g

Side Dishes

Small order of salad from the weekly market

4,50 €

Rocket with tomatoes and Parmesan cheese

5,50 €

Beans in bacon wrap

5,00 €

Steakhouse fries

3,50 €

Baked potato with curd cheese

4,00 €

„Fegerers“ spicy steak sauce

2,00 €

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Set Meal

Iced cucumber-and-dill soup
with strips of smoked salmon



Salisbury steak with chanterelles in cream
and potato croquettes



Tiramisu
with a fruit sauce

Menu Price: 22,50 €

Our Classics

Pork tenderloin
with mushrooms à la crème and potato croquettes
15,50 €

Mixed grill „Fegerer“
with three kinds of steaks, steakhouse fries and market salad
19,00 €

Turkey medaillons „Swabian style“
with mushrooms and herb spaetzle (Swabian noodles)
12,50 €

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Daily Specials

Baked Provencal vegetables

with rosemary potatoes, baked sheep's cheese and herb dip
12,50 €

Linguine with roasted chanterelles

diced tomatoes in herb butter, shredded Parmesan cheese
13,50 €

Osso buco alla milanese

Braised slices of veal shank in tomato sauce
with saffron risotto and shredded Parmesan cheese
17,50 €

Tender beef liver with grapes

in a gravy of honey and balsamic vinegar,
celery purée and rocket salad
15,00 €

Roast pork – oven-fresh –

with a wheat beer gravy, two kinds of dumplings and coleslaw
12,50 €

Schnitzel „Viennese style“ or Viennese Schnitzel of veal

both with lukewarm potato salad and cranberry-lemon
10,50 € / 16,00 €

Chanterelles in chives cream

with a prezel dumpling and a small salad from the weekly market
16,50 €

Homemade jellied veal with mushrooms

remoulade sauce, mixed pickles and roast potatoes
18,50 €

Boiled topside of beef with horseradish sauce

and bouillon potatoes
15,00 €

Char fillet from the Hafenlohr valley

-fried on its skin-
on a pepper risotto and pesto
20,00 €

Barbecued butterfish

on Mediterranean vegetables, rosemary potatoes and a dip of herbs
21,00 €

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Dessert

Selection of cheese

with fig mustard and grapes
7,50 €

Affogato al caffè

a scoop of vanilla ice cream with hot espresso
3,80 €

Home-made chocolate tart

at a fruit sauce with sorbet
7,50 €

Crème brûlée

7,50 €

Homemade blueberry pancake

with vanilla ice cream and whipped cream
7,50 €