

Menu for Christmas celebrations



Every year, the most beautiful and most comfortable period comes back: **Christmas time.** Take your family, friends or colleagues to pass some warm-hearted and enjoyable hours with us at the Wirtshaus "Zum Fegerer".

Experience the unique atmosphere and let us regale you with Christmas delights.

From the following menu, please select two starters and three main courses to be at choice. The prices below the main courses refer to each 3-course menu selected by your guests.

Please provide us with the definite number of persons not later than two business days prior to the event.

Please note that the number of persons you provided will be the basis for invoicing. Should there be persons not attending the event, we will charge the cheapest menu you selected.

The owner, Mr. Jens Kaiser, will be happy to help you with a wine recommendation to accompany your menu!

We look forward to welcoming and regaling you at our place!

Your team of the tavern "Zum Fegerer"





Aperitif recommendation

Sparkling wine of Riesling with cinnamon
and pomegranate
5,50 €

Matinée Secco, Winery Reiss Würzburg
4,50 €



Christmas menu

Starters



Soup of the Hokkaido pumpkin with seed oil and croutons

or



Tafelspitz carpaccio (beef simmered in an aromatic marinade) with kernel oil, diced tomatoes and shredded Parmesan Cheese

or



Lamb's lettuce at a raspberry dressing with juicy caramelised walnuts and shredded cheese

or



Tartar of smoked trout on home-made rösti (fried grated potatoes) and a herb-and-lime-crème fraîche

Please select **two** of the starters to be at choice!

Christmas menu

Main courses



- ★ Saffron risotto with a pumpkin strudel with goat's cheese, wild herb salad and deep-fried tomatoes
– 29,00 € including starter and dessert –

or

- ★ Roast goose – from the oven –
with a baked apple, balsamic red cabbage and dumplings
– 38,00 € including starter and dessert –

or

- ★ Breast of a corn chicken on vegetable diamonds, truffle gravy and deep-fried risotto balls
– 33,00 € including starter and dessert –

or

- ★ Wild boar fillet – medium rare – with a nougat-and-cherry sauce, creamed savoy cabbage and hazelnut spaetzle (Swabian noodles)
– 37,00 € including starter and dessert –

or

- ★ Rump steak of the Angus cattle with rosemary gravy potato gratin and a bundle of beans
– 36,00 € including starter and dessert –

or

- ★ Barbecued salmon fillet on rucola pasta and a lobster cream sauce
– 33,00 € including starter and dessert –

Please select **three** of the main courses to be at choice!



Christmas menu

Dessert



Dessert arrangement with chocolate mousse,
cinnamon crème brûlée, glazed plums
and a honey-and-almond parfait