

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 €

Chanterelle cream soup

with truffle-cream on top

6,00 €

Mixed salad from the weekly market

7,50 €

Lamb's lettuce in balsamico dressing,

roasted pine nuts and Parmesan cheese

10,50 €

Salad of the season with steak strips

fresh chanterelles in herb butter and baguette

9,50 € small

15,50 € big

Smoked tuna

with vegetable couscous and lemon crème fraîche

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

Carrot and ginger soup

with spring rolls



Breast of corn poulard on ratatouille

and risotto balls



Zwetschgenmichel (plum soufflé)

with vanilla sauce and whipped cream

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

Chestnut crêpe with wild mushroom sauce,

wild herb salad and pine nuts

12,50 €

Porcini turnover

with strips of vegetables and a cream of truffles

12,50 €

Ox cheeks – braised in pinot noir -

with celery and potato purée and market vegetables

16,50 €

Tender beef liver with grapes

in a gravy of honey and balsamic vinegar,

celery and potato 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 €

Tuscan wild ragout

with vegetables and tagliatelle

16,50 €

Home-made venison roulade

at a juniper gravy, porcini-and-potato-purée and creamed savoy cabbage

22,50 €

Boiled topside of beef with horseradish sauce

and bouillon potatoes

15,00 €

Char fillet from the Hafenlohr valley

– fried on its skin –

on truffled creamed spinach and small potatoes

19,50

Zander fillet fried with lemon grass

on a Thai curry risotto and pesto

19,00 €

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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 apple pancake

with vanilla ice cream and whipped cream
7,50 €