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Starters & Salads

Tafelspitz soup (of boiled topside of beef)

with three different additions

6,00 €

Home-made red lentil soup - spicy -

with ginger, curry, coriander and coconut milk

6,50 €

Mixed salad from the weekly market

7,50 €

Rocket salad with marinated garlic shrimps

Sunflower seeds and crostini

12,50 €

Tatar of soused herrings with wild herb salad

Pine nuts and a mascarpone-and-lime creme

12,50 €

Vitello tonnato

Medium rare veal with a tuna sauce and capers

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

16,50 €

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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

Yellow pepper soup with vermouth

with potato straws



**Stuffed minced meat roll with
porcini-and-truffle stuffing**

breaded and fried potatoes and rosemary gravy



Marillenknödel (apricot dumplings)

with vanilla sauce and whipped cream

Menüpreis: 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

Homemade vegetable lasagne

gratinated with mozzarella cheese on a salad bouquet
12,50 €

Asian wok-vegetables with sprouts

and coriander basmati rice and little spring rolls
12,50 €

Ochsenbäckle in Spätburgunder gegart

Ox cheeks – braised in pinot noir -

with celery and potato purée and vegetables
16,50 €

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 €

Tender beef liver with grapes

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

Indian lamb curry

served with coriander yoghurt dip and basmati rice
16,50 €

Wild boar fillet – medium rare -

with a nougat-and-cherry-sauce, creamed savoy cabbage
and hazelnut spaetzle (Swabian noodles)
24,00 €

Boiled topside of beef with horseradish sauce

and bouillon potatoes
15,00 €

Char fillet from the Hafenlohr valley

– fried on its skin –

on tomato and pepper risotto and pesto
19,50

Trout meunière - boneless -

with a mix of vegetables and potatoes
19,50 €

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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 tiramisu

with cinnamon and sugar
7,50 €