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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 €

**“Frankfurter Grüne Soße” (typical Frankfurt sauce with herbs)**

with two eggs in halves and potatoes

9,50 €

**Wild herb salad with strips of smoked salmon**

pine nuts and a dill-and-mustard dip

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

**Potatoe-ramson-soup**

with croutons



**Rock salmon, breaded,**

with Frankfurter Grüne Soße and bouillon potatoes



**Panna cotta**

with a marinated strawberry salad

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

## **Linguini with roasted green asparagus**

diced tomatoes in truffle butter and chopped Parmesan cheese  
13,00 €

## **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 ramson 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,  
ramson and potato purée and rocket salad  
15,00 €

## **Indian lamb curry**

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

## **Breaded veal cutlet**

with „Kartoffelgemüse“ (kind of potato stew) and cranberry mustard  
22,00 €

## **Boiled topside of beef with horseradish sauce**

and bouillon potatoes  
15,00 €

## **Char fillet from the Hafenlohr valley**

– fried on its skin –  
on ramson risotto and pesto  
19,50

## **Salmon fillet on creamy leaf spinach**

and risolée 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 €