

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 €

Asparagus soup

with a ramson bonbon

6,00 €

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 €

Breaded asparagus wraps

with cooked ham at leaf and „Frankfurter Grüne Soße”
(typical Frankfurt sauce with herbs and eggs)

12,50 €

Wild herb salad with a gratiné of soft goat cheese

strawberries and pine nuts

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

Soup from the spring onion

with strip of smoked salmon



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 €

Baked Provençal vegetables

with baked sheep's cheese and curd cheese dip
12,50 €

Bio-Asparagus from Großostheim

... with Hollandaise sauce and new potatoes 15,50 €
... with cooked ham 19,50 €
... with breaded schnitzel of pork „Vienna type“ 20,50 €

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 €

Duck breast – medium rare –

with Bio-Asparagus from Großostheim
papaya strips, orange-chilli-Hollandaise
and croquettes
23,00 €

Boiled topside of beef with horseradish sauce

and bouillon potatoes
15,00 €

Char fillet from the Hafenlohr valley

– fried on its skin –
with cress-wine-sauce, vegetables und potatoes
19,50

Risotto with green and white asparagus

shrimps fried in herbs and lemon grass and chopped Parmesan cheese
22,00 €

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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 €

Rice pudding with strawberry-rhubarb-compote

and whipped cream
7,50 €

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