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# Starters & Salads

**Tafelspitz soup (of boiled topside of beef)**

with three different additions

6,00 €

**Soup of the Hokkaido pumpkin**

with seed oil and croutons

6,00 €

**Mixed salad from the weekly market**

7,50 €

**Lamb's lettuce in a balsamico dressing**

with bacon, onions and croutons

small 5,50 €

big 8,50 €

**Home-marinated salmon trout at couscous vegetables**

horseradish cream and rucola

12,50 €

**Beef carpaccio with balsamic dressing**

rocket salad and Parmesan cheese

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

**Carrot and ginger soup**

with spring rolls



**Game bratwurst with savoy cabbage**

and swedes and potato purée



**Apfelküchle (apple beignet)**

with walnut ice-cream 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

## **Porcini turnover**

with strips of vegetables and a cream of truffles

13,50 €

## **Pumpkin risotto with vegetable strudel**

at spinach salad and a sauce of Riesling wine and herbs

12,50 €

## **Sauerbraten Franconian style (marinated pot roast)**

with a plum sauce, red cabbage with balsamic vinegar  
and potato dumplings

16,50 €

## **Roast goose – from the oven -**

with a baked apple, balsamic red cabbage and dumplings

26,50 €

## **Wild boar fillet – medium rare -**

with a nougat-and-cherries-sauce, Brussels sprouts  
and hazelnut spaetzle

23,50 €

## **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,  
swedes and potato purée and rocket salad

15,00 €

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

and bouillon potatoes

15,00 €

## **Breast of guinea fowl**

on a peas-and-potato purée,  
tomato sugo and Romanesco broccoli

20,50 €

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

– fried on its skin –

on porcino mushroom risotto and pesto

20,50 €

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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 nougat mousse**

with peanut ice-cream and caramel sauce

7,50 €