

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 €

Soup of Topinambur sweet potatoes

with Kassler stripes

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 €

Herring tartare on a beetroot carpaccio

and lemon creme fraiche

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

Parsley root soup

with potato straws



Barbecued chicken breast

on wok vegetables and coriander basmati rice



Grandma's chocolate pudding

with custard

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 medallions „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 €

Potato stew with cress sauce

and spinach salad
12,50 €

Sauerbraten Franconian style (marinated pot roast)

with a plum sauce, red cabbage with balsamic vinegar
and potato dumplings
16,50 €

Venison roulade and mashed potatoes with cep mushrooms

and savoy cabbage
21,90 €

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 €

Beef fillet strips in a cognac cream

and home-made rösti (fried grated potatoes)
18,90 €

Char fillet from the Hafenlohr valley

– fried on its skin –
on porcino mushroom risotto and pesto
20,50 €

Barbecued pike-perch fillet

on tagliatelle and a lobster cream sauce
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 €

Home-made apple pancake

with vanilla ice cream and whipped cream

8,00 €

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