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# Starters & Salads

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

with three different additions

6,00 €

**Parmesan Soup**

with a Teriyaki-turkey-skewer

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 €

**Smoked tuna with a zesty goat's cream cheese**

wild herb salad and home-made rösti (fried grated potatoes)

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 €

## **Gnocchi with oyster mushrooms**

diced tomatoes and shredded Parmesan  
13,00 €

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

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

## **Beef olive with a swede-and-potato purée**

and creamed savoy cabbage  
18,00 €

## **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 Hafehlohr valley**

– fried on its skin –  
on Thai curry risotto and pesto  
20,50 €

## **Trout meunière - boneless**

with lemon butter and parsley potatoes  
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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