

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 €

**Breaded asparagus wraps**

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

13,50 €

**Marinated green asparagus with smoked tuna**

Wild herb salad and a lemon crème fraîche

13,50 €

**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 €

**Squid carpaccio with a lemon vinaigrette**

diced tomatoes and Parmesan cheese

12,50 €

**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

**Ramson soup**  
with croutons



**Chicken breast**  
with asparagus ragout and potato croquettes



**Strawberry tiramisu**

Menu Price: 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  
13,50 €

## **Baked Provencal vegetables**

with baked sheep's cheese and curd cheese dip  
13,50 €

## **Bio-Asparagus from Großostheim**

... with Hollandaise sauce and new potatoes 16,50 €  
... with cooked ham 20,50 €  
... with breaded schnitzel of pork „Vienna type“ 21,50 €

## **Ox cheeks braised in pinot noir**

with ramson potato purée and vegetables from the market  
17,90 €

## **Roast pork – oven-fresh –**

with a wheat beer gravy, two kinds of dumplings and coleslaw  
13,50 €

## **Schnitzel „Viennese style“ or Viennese Schnitzel of veal**

both with lukewarm potato salad and cranberry-lemon  
11,50 € / 17,00 €

## **Tender beef liver with grapes**

in a gravy of honey and balsamic vinegar,  
ramson potato purée and rocket salad  
16,00 €

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

and bouillon potatoes  
16,00 €

## **Duck breast – medium rare –**

with Bio-Asparagus from Großostheim  
papaya strips, orange-chilli-Hollandaise and croquettes  
24,00 €

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

– fried on its skin –  
with cress-wine-sauce, vegetables und potatoes  
20,50

## **Risotto with green and white asparagus**

shrimps fried in herbs and lemon grass  
and chopped Parmesan cheese  
23,00 €

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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 €

## **Rhubarb and strawberry ragout**

with homemade filled-chocolates-ice parfait

8,00 €