

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 €

Iced cucumber soup

with smoked salmon

6,00 €

Mixed salad from the weekly market

7,50 €

Salad of roasted Swabian pockets (filled pasta squares)

with red onions and meadow herbs in cider vinegar

12,50

Smoked tuna

with marinated chanterelles and shredded Parmesan

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 €

Wild herbs salad with gratinated goat cream cheese

cherry tomatoes and pine nuts

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

Rocket salad with tomatoes, mozzarella
and basil pesto



Salisbury steak (of minced meat) with
chanterelles in a chives sauce
and potato croquettes



Pineapple carpaccio with panna cotta
and minced pistachios

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

Linguine with roasted chanterelles

diced tomatoes in truffle butter, shredded Parmesan cheese
13,50 €

Baked Provencal vegetables

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

Chanterelles in chives cream

with a homemade pretzel dumpling and a small salad from the weekly market
17,00 €

Tenderloin tips in a cognac cream

with chanterelles and home-made rösti (fried grated potatoes)
22,50 €

Ox cheeks braised in pinot noir

with celery 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,
celery potato purée and rocket salad
16,00 €

Boiled topside of beef with horseradish sauce

and bouillon potatoes
16,00 €

Boar filet – medium rare –

with sautéed chanterelles, a cranberry sauce and hazelnut spaetzle
(Swabian noodles)
23,50 €

Char fillet from the Hafenlohr valley

– fried on its skin –
on tomato and pepper 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 €

“Zwetschgenmichel” (plum soufflé)

with custard and vanilla ice cream

7,50 €