

Menu for Christmas celebrations



Every year, the most beautiful and most comfortable period comes back: **Christmas time.** Take your family, friends or colleagues to pass some warm-hearted and enjoyable hours with us at the Wirtshaus "Zum Fegerer".

Experience the unique atmosphere and let us regale you with Christmas delights.

From the following menu, please select two starters and three main courses to be at choice. The prices below the main courses refer to each 3-course menu selected by your guests.

Please provide us with the definite number of persons not later than two business days prior to the event.

Please note that the number of persons you provided will be the basis for invoicing. Should there be persons not attending the event, we will charge the cheapest menu you selected.

The owner, Mr. Jens Kaiser, will be happy to help you with a wine recommendation to accompany your menu!

We look forward to welcoming and regaling you at our place!

Your team of the tavern "Zum Fegerer"





Aperitif recommendation

Sparkling wine of Riesling with cinnamon
and pomegranate
5,50 €

Matinée Secco, Winery Reiss Würzburg
4,50 €

Apricot spritzer
Sparkling wine of Riesling with apricot liqueur
from the Spessarthof of Aura
5,50 €



Christmas menu

Starters

★ Chestnut cream soup topped with cranberries
and whipped cream

or

★ Salmon tartar with a honey-and-mustard sauce,
pumpernickel and spinach salad

or

★ Lamb's lettuce in a cider dressing with sesame oil,
carrot, pear and wild boar ham

or

★ Schöllkrippen goat's cheese with fig
and walnut honey gratiné at vegetables couscous

Please select **two** of the starters to be at choice!

Christmas menu

Main courses



★ Pumpkin-and-walnut ravioli in a cream of truffle and pumpkin

and shredded Parmesan Cheese

- 30,00 € including starter and dessert -

or

★ Roast goose - from the oven -
with a baked apple, balsamic red cabbage and dumplings

- 39,00 € including starter and dessert -

or

★ Roasted chicken breast
on a Thai saffron risotto and basil pesto

- 34,00 € including starter and dessert -

or

★ Braised knuckle of lamb in a rosemary gravy,
beans with bacon and potato gratin

- 37,00 € including starter and dessert -

or

★ Beef tenderloin of the Angus cattle on a carrot potato
purée

and a gravy of porcini and herbs

- 42,00 € including starter and dessert -

or

★ Zander fillet - fried on its skin -
with lemon butter, leaf spinach and basmati rice

- 37,00 € including starter and dessert -

Please select **three** of the main courses to be at choice!



Christmas menu

Dessert:

- ★ Dessert variation of cinnamon parfait, speculoos tiramisu with cherries and a mulled wine zabaione