

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:
semolina dumplings, beef, vegetable strips
6,00 €

Chanterelle cream soup

with herb croutons
6,00 €

Mixed salad from the weekly market

7,50 €

Wild herb salad with a gratiné of soft goat cheese

strawberries and pine nuts
13,50 €

Vegan salad of the season

with sautéed chanterelles
Starter: 8,50 €
Main course: 15,00 €

Vitello „Hessian style“

Fine veal with 'Frankfurter Grüne Soße' (typical Frankfurt sauce with herbs and eggs)
and diced tomatoes
12,50 €

Scallops on a lemon-and-herbs foam bed

with a small portion of mixed salad and baguette
Starter: 12,50 €
Main course: 20,00 €

Schöllkrippen goat's cheese gratiné with fig

and walnut honey, bowl of rocket salad
Starter: 9,50 €
Main course: 13,50 €

Lamb fillet – medium rare -

at date salad with snow peas, tomatoes and pine nuts
Starter: 12,50 €
Main course: 20,00 €

Salad „Fegerer“

with egg, bacon and cheese
12,00 €

Beef tartare

with capers, pickles, egg, onions and farmers bread
16,50 €

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of all allergens contained in our meals and beverages.

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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

Ceasar Salad

with croutons

6,00 €



**Salisbury steak (of minced meat) with
chanterelles in a chives sauce**

and potato croquettes

14,50 €



Appletiramisu

7,50 €

Menüpreis: 24,50 €

Our Classics

Pork tenderloin

with mushrooms à la crème and potato croquettes

15,50 €

Mixed grill "Fegerer"

with three kinds of steaks – turkey breast, beef and pork tenderloin –
herb butter, "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

Vegan spelt ravioli

filled with potatoes, dried tomatoes, black olives and herbs
on tomato sugo und spicy roasted cashew kernels
13,50 €

Gnocchi stuffed with cep mushrooms, in a cream of vegetables and truffles

and shredded Parmesan Cheese
13,50 €

Linguine with roasted chanterelles

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

Chanterelles in chives cream

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

Ox cheeks braised in pinot noir

on celery potato purée and vegetables from the market
18,50 €

Roast pork – oven-fresh –

with a wheat beer gravy, two kinds of dumplings (potato and bread dumplings)
and coleslaw
13,50 €

Schnitzel „Viennese style“ or Viennese Schnitzel of veal

both with lukewarm potato cucumber 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 or „Frankfurter Grüne Soße“

(typical Frankfurt sauce with herbs and eggs)
and bouillon potatoes
16,00 €

Tenderloin tips in a cognac cream

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

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 €

Apple fritters

with walnut ice-cream, cranberries and whipped cream
7,50 €