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Starters & Salads

TAFELSPITZ SOUP (OF BOILED TOPSIDE OF BEEF) WITH THREE DIFFERENT ADDITIONS

semolina dumplings | beef | vegetable strips
6,00 €

SWEET MUSTARD SOUP

fried slices of veal sausage
6,00 €

MIXED SALAD FROM THE WEEKLY MARKET

7,50 €

VEGAN SALAD OF THE SEASON WITH SAUTÉED MUSHROOMS

Starter: 8,50 €
Main course: 15,00 €

VARIATION OF STARTERS

pumpkin soup | gratinated goat's cheese | Tafelspitz carpaccio
13,50 €

SCALLOPS ON A LEMON-AND-HERBS FOAM BED

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

TAFELSPITZ CARPACCIO (BEEF SIMMERED IN AN AROMATIC MARINADE)

kernel oil | diced tomatoes | shredded Parmesan
12,50 €

SCHÖLLKRIPPEN GOAT'S CHEESE GRATINÉ WITH FIG

walnut honey | bowl of lamb's lettuce
Starter: 9,50 €
Main course: 13,50 €

LAMB FILLET – MEDIUM RARE -

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

SALAD „FEGERER“

Egg | bacon | cheese
12,00 €

BEEF TARTARE

Capers | pickles, egg | onions | farmers 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 €

CAESAR SALAD WITH CROUTONS

6,00 €

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

SOUP OF THE HOKKAIDO PUMPKIN

seed oil | croutons

6,00 €



GAME BRATWURST ON MASHED POTATOES WITH PORCINI

Kalettes (cross between Brussels sprouts and kale)
| cranberry mustard

14,50 €



PEAR CRUMBLE

white nougat ice cream

7,50 €

Menu price: 24,50 €

Our Classics

PORK TENDERLOIN

mushrooms à la crème | potato croquettes

15,50 €

MIXED GRILL "FEGERER"

– turkey breast | beef | pork tenderloin –
herb butter | "Steakhouse"-fries | market salad

19,00 €

TURKEY MEDAILLONS „SWABIAN STYLE“

mushrooms | herb spaetzle (Swabian noodles)

12,50 €

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Daily Specials

VEGAN SPELT RAVIOLI

Potatoes | dried tomatoes | black olives | herbs
tomato sugo | spicy roasted cashew kernels
13,50 €

VEGAN PUMPKIN RAVIOLACCI ON CREAMED SPINACH

coconut milk | roasted pine nuts
13,50 €

GNOCCHI WITH A PUMPKIN FILLING

spinach sauce | pumpkin cubes | Parmesan cheese
13,50 €

TUSCAN GAME STEW

Tagliatelle | shredded Parmesan cheese | lamb's lettuce
18,50 €

SAUERBRATEN FRANCONIAN STYLE (MARINATED POT ROAST)

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

ROAST PORK – OVEN-FRESH –

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

SCHNITZEL „VIENNESE STYLE“ OR VIENNESE SCHNITZEL OF VEAL

lukewarm potato cucumber salad | cranberry-lemon
11,50 € / 17,00 €

TENDER BEEF LIVER WITH GRAPES

gravy of honey and balsamic vinegar |
porcini potato purée | lamb's lettuce
16,00 €

BOILED TOPSIDE OF BEEF WITH HORSERADISH SAUCE

bouillon potatoes
16,00 €

CHAR FILLET FROM THE HAFENLOHR VALLEY

– fried on its skin –
tomato and pepper risotto | pesto
20,50

PIKE-PERCH FILLET

– fried on its skin –
creamed champagne kraut | potatoes tossed in butter with herbs
20,50 €

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Dessert

SELECTION OF CHEESE

fig mustard | grapes
7,50 €

AFFOGATO AL CAFFÈ

vanilla ice cream | hot espresso
3,80 €

HOME-MADE CHOCOLATE TART

fruit sauce | sorbet
7,50 €

CRÈME BRÛLÉE

7,50 €

APPLE FRITTERS

walnut ice-cream | cranberries | whipped cream
7,50 €