



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 tavern "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

★ Root parsley soup

with slices of a medium rare haunch of veal

or



Beef carpaccio with rucola, shredded Parmesan Cheese
and balsamic vinaigrette

or



Lamb's lettuce in a raspberry dressing with walnuts,
pear and fried goose liver

or



Vegetable couscous with baked sheep's cheese
and sour cream of lime

or



Blinis with smoked salmon
and two dip variations
(dill mustard & horseradish cream)

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

Christmas menu



Main courses



Rock mushroom gnocchi with a spinach sauce,
Deep-fried cherry tomatoes and shredded Parmesan
Cheese

- 30,00 € incl. starter and dessert -

or



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

- 39,00 € incl. starter and dessert -

or



Pork tenderloin - fried in one piece -
with an apple-and-chestnut gravy and breaded and fried
potatoes

- 36,00 € incl. starter and dessert -

or



Wild boar fillet - medium rare -
on tagliatelle, with a nougat-and-cherry sauce and
kalettes (hybrid of kale and Brussels sprouts)

- 42,00 € incl. starter and dessert -

or



Beef tenderloin of the Angus cattle
on a potato purée with truffled porcini,
pumpkin vegetables from the oven and béarnaise sauce

- 43,00 € incl. starter and dessert -

or



Barbecued salmon fillet on a lobster cream sauce,
dill tips and a horseradish potato gratin

- 38,00 € incl. starter and dessert -

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



Christmas menu

Dessert

★ Dessert variation of
Christmas stollen parfait, gingerbread tiramisu
and red wine plums with cinnamon cream