

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
6,50 €

CHANTERELLE CREAM SOUP

herb cream | croutons
6,50 €



MIXED SALAD FROM THE WEEKLY MARKET – VEGAN -

7,50 €



VARIATION OF STARTERS

chanterelle cream soup | gratinated goat's cheese | Vitello "Hessian Style"
14,50 €

SCHÖLLKRIPPEN GOAT'S MOZZARELLA „ZIEGERELLA“

Mozzarella from the goat | tomato and mango salad | basil pesto

Starter: 12,50 €

Main course: 16,50 €



SCALLOPS ON A LEMON-AND-HERBS FOAM BED

small portion of mixed salad | baguette

Starter: 13,50 €

Main course: 21,00 €

VITELLO „HESSIAN STYLE“

Fine veal | diced tomatoes | „Frankfurter Grüne Soße“
(typical Frankfurt sauce with herbs and eggs)

13,50 €

SCHÖLLKRIPPEN GOAT'S CHEESE GRATINÉ WITH FIG

walnut honey | bowl of wild herbs salad

Starter: 10,50 €

Main course: 14,50 €



LAMB FILLET – MEDIUM RARE -

date salad | snow peas | tomatoes | pine nuts

Starter: 13,50 €

Main course: 21,00 €

Salad „Fegerer“

Egg | bacon | cheese

13,00 €

Beef tartare

Capers | pickles, egg | onions | farmers bread

17,50 €

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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
10,00 € / 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
11,00 € / 100 g

BEEF FILLET OF A YOUNG BULL

200 g – 250 g – 300 g
13,00 € / 100 g

Side Dishes

SMALL ORDER OF SALAD FROM THE WEEKLY MARKET

5,00 €



CAESAR SALAD WITH CROUTONS

6,50 €

BEANS IN BACON WRAP

5,00 €

STEAKHOUSE FRIES

4,00 €



BAKED POTATO WITH CURD CHEESE

4,50 €



„FEGERERS“ SPICY STEAK SAUCE

3,00 €

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Set Meal

ICED CUCUMBER SOUP

smoked salmon strips

6,50 €



SALISBURY STEAK (OF MINCED MEAT)

chanterelles in a chives sauce | potato croquettes

14,50 €



APPLE TIRAMISU

7,50 €

Menüpreis: 25,00 €

Our Classics

PORK TENDERLOIN

mushrooms à la crème | potato croquettes

16,50 €

MIXED GRILL "FEGERER"

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

20,00 €

TURKEY MEDAILLONS „SWABIAN STYLE“

mushrooms | herb spaetzle (Swabian noodles)

13,50 €

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Daily Specials

VEGAN SPELT RAVIOLI

Potatoes | dried tomatoes | black olives | herbs
tomato sugo | spicy roasted cashew kernels

14,00 €



GNOCCHI - VEGAN

spinach | coconut milk | roasted chickpeas

12,50 €



LINGUINI WITH FRIED CHANTERELLES

diced tomatoes | truffle oil | shredded Parmesan cheese

14,00 €

LINGUINI WITH FRIED CHANTERELLES - VEGAN -

diced tomatoes | truffle oil | roasted pine nuts

14,00 €



FRESH CHANTERELLES IN CHIVES CREAM

homemade pretzel dumpling | small salad from the weekly market

17,00 €



IBERICO CHOPS FROM THE GRILL

homemade garlic dip | mediterranean potato salad

18,50 €

ROAST PORK - OVEN-FRESH -

wheat beer gravy | two kinds of dumplings (potato and bread dumplings) | coleslaw

14,00 €

SCHNITZEL „VIENNESE STYLE“ or VIENNESE SCHNITZEL OF VEAL

lukewarm potato cucumber salad | cranberry-lemon

12,50 € / 18,00 €

TENDER BEEF LIVER WITH GRAPES

gravy of honey and balsamic vinegar | porcini potato purée | rocket salad

17,00 €

BOILED TOPSIDE OF BEEF WITH HORSERADISH SAUCE

or „FRANKFURTER GRÜNE SOBE“
(typical Frankfurt sauce with herbs and eggs)

bouillon potatoes

17,00 €

BEEF FILLET WITH CHANTERELLES

cognac cream | home-made rösti (fried grated potatoes)

25,50 €

CHAR FILLET FROM THE HAFENLOHR VALLEY

- fried on its skin -

tomato and pepper risotto | pesto

21,50

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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 €

ALMOND MILK RICE - VEGAN

Mango sorbet | berries
7,50 €



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