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# Starters & Salads

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

semolina dumplings | beef | vegetable strips  
6,50 €

## **FINE POTATO-AND-LEEK SOUP**

strips of smoked salmon  
6,50 €

## **MIXED SALAD FROM THE WEEKLY MARKET – VEGAN -**

7,50 €



## **VARIATION OF STARTERS**

tomato cream soup with a gin-cream topping | gratinated goat's cheese |  
lamb's lettuce with planed cheese and walnuts  
14,50 €



## **LAMB'S LETTUCE IN BALSAMIC DRESSING**

planed cheese | walnuts  
small 10,50 €  
big 14,50 €



## **SCALLOPS ON A LEMON-AND-HERBS FOAM BED**

small portion of mixed salad | baguette  
Starter: 13,50 €  
Main course: 21,00 €

## **BEEF-CARPACCIO**

balsamic dressing | rocket salad | Parmesan cheese  
14,00 €

## **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

We roast our steaks with garlic, ground pepper and fresh herbs.

## 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 €



### 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

## **TOMATO CREAM SOUP**

gin-cream topping  
6,50 €



## **GAME BRATWURST**

mashed potatoes with porcini | cranberry mustard |  
lamb's lettuce  
14,50 €



## **APPLE FRITTERS**

cranberries | walnut ice-cream | whipped cream  
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 €



## **POTATO AND HAZELNUT STRUDEL**

chestnut sauce | balsamic red cabbage  
14,50 €



## **ROCK MUSHROOM GNOCCHI**

truffle and spinach sauce | deep-fried cherry tomatoes |  
shredded Parmesan Cheese  
14,50 €

## **LINGUINI WITH FRIED FRESH MUSHROOMS**

truffle oil | shredded Parmesan cheese  
14,50 €

## **BARBEQUED IBERICO CUTLET**

Port wine jus | brussels sprouts | risole potatoes  
23,50 €

## **OX CHEEKS – BRAISED IN PINOT NOIR -**

porcini potato purée | savoy cabbage  
19,50 €

## **SAUERBRATEN FRANCONIAN STYLE (MARINATED POT ROAST)**

plum sauce | red cabbage with balsamic vinegar | potato dumplings  
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 | lamb's lettuce  
17,00 €

## **BOILED TOPSIDE OF BEEF WITH HORSERADISH SAUCE**

bouillon potatoes  
17,00 €

## **CHAR FILLET FROM THE HAFENLOHR VALLEY**

– fried on its skin –  
porcini 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 €



## APPLE CRUMBLE

vanilla ice-cream  
7,50 €



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