

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 €

ASPARAGUS SOUP

Herbal Bonbon
6,50 €



MIXED SALAD FROM THE WEEKLY MARKET – VEGAN -

7,50 €



VARIATION OF STARTERS

asparagus soup with a herbal bonbon | goat cheese au gratin | Vitello "Hessian Style"
15,50 €

BREADED ASPARAGUS WRAPS

cooked ham | leaf lettuce | „Frankfurter Grüne Soße“
(typical Frankfurt sauce with herbs and eggs)
15,50 €

VITELLO „HESSIAN STYLE“

Fine veal | diced tomatoes | „Frankfurter Grüne Soße“
(typical Frankfurt sauce with herbs and eggs)
15,00 €

SCALLOPS ON A LEMON-AND-HERBS FOAM BED

small portion of mixed salad | baguette
Starter: 15,00€
Main course: 21,50 €

SCHÖLLKRIPPEN GOAT'S CHEESE GRATINÉ WITH FIG

walnut honey | bowl of wild herbs salad
Starter: 11,00 €
Main course: 15,50 €



LAMB FILLET – MEDIUM RARE -

date salad | snow peas | tomatoes | pine nuts
Starter: 15,00 €
Main course: 21,50 €

SALAD „FEGERER“

Egg | bacon | cheese
13,50 €

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

All steaks are served with herbed butter!

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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Bowls

POKE (Hawaiian: "cut into pieces") is a lukewarm dish from Hawaii and has national dish status there. It is a culinary fusion of Japanese cuisine and that of the US West Coast.

POKE BOWL VEGAN

basmati rice | smoked tofu | avocado | carrots | mango | lettuce
edamame | sweet peppers | Fegerer's spicy peanut sauce
14,50 €



POKE BOWL SALMON

basmati rice | fried salmon cubes | avocado | carrots | mango | lettuce
edamame | sweet peppers | Fegerer's spicy peanut sauce
17,50 €

POKE BOWL CHICKEN

basmati rice | chicken breast | avocado | carrots | mango | lettuce
edamame | sweet peppers | Fegerer's spicy peanut sauce
16,50 €

Our Classics

PORK TENDERLOIN

mushrooms à la crème | potato croquettes
17,50 €

MIXED GRILL "FEGERER"

– turkey breast | beef | pork tenderloin –
herb butter | "Steakhouse"-fries | market salad
22,00 €

TURKEY MEDAILLONS „SWABIAN STYLE“

mushrooms | herb spaetzle (Swabian noodles)
15,00 €

ROAST PORK – OVEN-FRESH –

wheat beer gravy | two kinds of dumplings (potato and bread dumplings) | coleslaw
14,50 €

SCHNITZEL „VIENNESE STYLE“ or VIENNESE SCHNITZEL OF VEAL

lukewarm potato cucumber salad | cranberry-lemon
13,00 € / 18,50 €

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Daily Specials

VEGAN SPELT RAVIOLI

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

14,50 €



VEGETABLE STRUDEL

herb sauce | risolée potatoes

14,50 €



ASPARAGUS LASAGNE

mixed salad from the weekly market

14,50 €



ROCK MUSHROOM GNOCCHI

vegetables-truffle-cream | shredded Parmesan Cheese

15,00 €

LINGUINI WITH FRIED GREEN ASPARAGUS

tomato cubes | truffle oil | shredded Parmesan cheese

vegan: w/o Parmesan, with pine nuts

15,00 €



BIO-ASPARAGUS FROM GROBOSTHEIM

Sauce Hollandaise | new potatoes

18,50 €

with cooked ham

22,50 €

with breaded schnitzel of pork „Vienna type“

23,50 €

with viennese schnitzel of veal

27,50 €



DUCK BREAST – MEDIUM RARE –

Bio-Asparagus from Großostheim | papaya strips

orange-chilli-Hollandaise | croquettes

27,50 €

TENDER BEEF LIVER WITH GRAPES

gravy of honey and balsamic vinegar | mashed potatoes with ramson | wild herb salad

17,00 €

BOILED TOPSIDE OF BEEF WITH HORSERADISH SAUCE

or „FRANKFURTER GRÜNE SOßE“

(typical Frankfurt sauce with herbs and eggs)

bouillon potatoes

17,00 €

CHAR FILLET FROM THE HAFENLOHR VALLEY

– fried on its skin –

oven baked vegetables | risole potatoes | pesto

21,50 €

RISOTTO WITH GREEN AND WHITE ASPARAGUS

shrimps fried | herbs | lemon grass | chopped Parmesan cheese

26,50 €

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Dessert

SELECTION OF CHEESE

fig mustard | grapes
7,50 €

AFFOGATO AL CAFFÈ

vanilla ice cream | hot espresso
4,00 €



HOME-MADE CHOCOLATE TART

fruit sauce | sorbet
7,50 €



CRÈME BRÛLÉE

7,50 €



APPLE CRUMBLE

vanilla ice-cream
7,50 €



PINEAPPLE CARPACCIO

pistachio nuts | fruit mirror | two kinds of sorbet
7,50 €



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On a final note, ...

Among others, we obtain our delicious ingredients from the following suppliers, who supply us on 6 days a week:

Meat & Sausages

Bauer Fleisch GmbH, 63773 Goldbach
Georg Rosenlöcher GmbH, 63768 Hösbach

Fish

ForellenZucht HochSpessart, 97840 Erlenfurt im Hafenlohrtal

Vinegar

(white / black balsamic vinegar and cider vinegar)

BALEMA GmbH, Schlossergasse 28, 77694 Kehl
First German vinegar brewery of vinegar brewer Theo F. Berl

Bio-Zickli natural feta

Berghof, A. Schmelz u. W. Schudt GbR, 63825 Schöllkrippen

Bio-Asparagus

Bioland Kapraun, 63762 Großostheim

Fruit and Vegetables

Frischezentrum Aschaffenburg Melzig GmbH
Magnolienweg 46, 63741 Aschaffenburg

Bread

Bakery Haas, 63500 Seligenstadt

Allergens

Of course, we are considerate of incompatibilities.
Gluten-free, vegetarian, lactose-free, vegan?
Just give us a note and we will take care.

Feel free to ask our service team for our
documentation folder, where all food and beverages are itemized
with respect to the allergens contained.

We wish you a delightful stay with us at the "Fegerer"!