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Starters & Salads

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

semolina dumplings | beef | vegetable strips
6,50 €

HOME-MADE RED LENTIL SOUP - SPICY -

ginger | curry | coriander | coconut milk
7,00 €



MIXED SALAD FROM THE WEEKLY MARKET – VEGAN -

8,00 €



VARIATION OF STARTERS

spring leek soup with potato straw | goat cheese au gratin
wild herbs salad with shaved green asparagus
15,50 €

VARIATION OF STARTERS – VEGAN -

spring leek soup with potato straw | falafel with herb dip
wild herbs salad with shaved green asparagus
14,50 €



VITELLO TONNATO

medium rare veal | tuna sauce | capers
15,00 €

TATAR OF SOUSED HERRINGS

rocket salad | pine nuts | mascarpone-and-lime creme
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 | 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
14,50 €

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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
11,00 € / 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
12,00 € / 100 g

BEEF FILLET OF A YOUNG BULL

200 g – 250 g – 300 g
14,00 € / 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
18,50 €

POKE BOWL CHICKEN

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

Our Classics

PORK TENDERLOIN

mushrooms à la crème | potato croquettes
18,50 €

MIXED GRILL "FEGERER"

- turkey breast | beef | roast beef -
herb butter | "Steakhouse"-fries | market salad
23,50 €

TURKEY MEDAILLONS „SWABIAN STYLE“

mushrooms | herb spaetzle (Swabian noodles)
16,50 €

ROAST PORK – OVEN-FRESH –

wheat beer gravy | two kinds of dumplings (potato and bread dumplings) | coleslaw
15,50 €

SCHNITZEL „VIENNESE STYLE“ or VIENNESE SCHNITZEL OF VEAL

lukewarm potato cucumber salad | cranberry-lemon
15,00 € / 21,50 €

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Daily Specials

VEGAN SPELT RAVIOLI

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

14,50 €



VEGAN SLICED „ZURICH STYLE“

mushrooms | home-made hash browns

16,50 €



VEGETABLE LASAGNA

wild herbs salad | pine nuts

15,00 €



FALAFEL

oven baked vegetables | rosemary potatoes | herb dip

15,50 €



LINGUINI WITH FRIED GREEN ASPARAGUS

diced tomato | truffle oil | shredded Parmesan cheese
vegan: w/o Parmesan, with pine nuts

15,50 €



INDIAN LAMB CURRY

coriander | basmati rice | yoghurt dip

18,50 €

THREE PORK VARIATIONS

cheek – cutlet - schnitzel | leek and lentils vegetables | potato gratin

19,50 €

TENDER OX CHEEKS BRAISED IN RED WINE

celery and potato purée | oven baked vegetables

19,50€

GRILLED IBERICO CUTLET

„Kartoffelgemüse“ (kind of potato stew) | herb butter

23,00 €

TENDER BEEF LIVER WITH GRAPES

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

18,00 €

BOILED TOPSIDE OF BEEF

horseradish sauce | bouillon potatoes

18,00 €

CHAR FILLET FROM THE HAFENLOHR VALLEY

– fried on its skin – tomato and pepper risotto | two kinds of pesto

24,50 €

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Dessert

SELECTION OF CHEESE

fig mustard | grapes
8,50 €

AFFOGATO AL CAFFÈ

vanilla ice cream | hot espresso
4,80 €



HOME-MADE CHOCOLATE TART

fruit sauce | sorbet
8,50 €



CRÈME BRÛLÉE

7,50 €



HOME-MADE CHOCOLATE PUDDING

vanilla sauce
7,50 €



DESSERT VARIATION

panna cotta | red fruit jelly | mango sorbet
8,50 €



APPLE PANCAKES

vanilla ice cream
8,50 €



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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

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

VENISON

Butcher's Shop Oliver Amend, 97892 Kreuzwertheim

FISH

ForellenZucht HochSpessart, 97840 Erlenfurt im Hafenlohrtal

VINEGAR

(white / black balsamic vinegar and cider vinegar)

BALEMA GmbH, 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 + VEGETABLES

Frischezentrum Aschaffenburg Melzig GmbH, 63741 Aschaffenburg

BREAD

Bakery Haas, 63500 Seligenstadt
Hench Feinback GmbH, Aschaffenburg

COFFEE + ESPRESSO + COCOA

Azul Kaffee GmbH & Co. KG, Bremen

CHARITEA

Lemonaid Beverages GmbH, Hamburg

Allergens

Of course, we are considerate of incompatibilities.
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"!