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Starters & Salads

TAFELSPITZ SOUP (OF BOILED TOPSIDE OF BEEF)

semolina dumplings | beef | vegetable strips
6,50 €

CHANTERELLE SOUP

croutons
6,50 €



MIXED SALAD FROM THE WEEKLY MARKET – VEGAN -

8,00 €



VARIATION OF STARTERS

chanterelle soup with croutons | goat cheese au gratin | Vitello "Hessian Style"
15,50 €

VARIATION OF STARTERS – VEGAN -

chanterelle soup with croutons | falafel with herb dip | wild herbs salad with pine nuts
15,50 €



SALAD FROM THE WEEKLY MARKET

Swabian pockets, tossed in hot lard | chanterelles | baguette
Vorspeise: 11,50 €
Hauptgang: 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 | 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

chanterelles | cream sauce | home-made hash browns
16,50 €



CHANTERELLE LASAGNE

mixed salad from the weekly market
15,50 €



FALAFEL

oven baked vegetables | rosemary potatoes | herb dip
15,50 €



ROCK MUSHROOM GNOCCHI

vegetables-truffle-cream | shredded Parmesan Cheese
15,50 €

LINGUINI WITH FRIED CHANTERELLES

diced tomato | truffle oil | shredded Parmesan cheese
vegan: w/o Parmesan, with pine nuts
15,50 €



FRESH CHANTERELLES IN CHIVES CREAM

homemade pretzel dumpling | small salad from the weekly market
18,50 €



TUSCAN GAME STEW

Tagliatelle | shredded Parmesan cheese | small salad from the weekly market
21,50 €

SALISBURY STEAK (OF MINCED MEAT)

chanterelles in a chives sauce | potato croquettes
17,50 €

TENDER OX CHEEKS BRAISED IN RED WINE

celery and potato purée | oven baked vegetables
19,50 €

TENDER BEEF LIVER WITH GRAPES

gravy of honey and balsamic vinegar | celery and potato purée | rocket salad
18,00 €

BOILED TOPSIDE OF BEEF WITH HORSERADISH SAUCE

or „FRANKFURTER GRÜNE SOBE“

(typical Frankfurt sauce with herbs and eggs) | bouillon potatoes
18,00 €

CHAR FILLET FROM THE HAFENLOHR VALLEY

– fried on its skin –
tomato and pepper risotto | 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 €



APPLE TIRAMISU

7,50 €



PLUM CRUMBLE

vegan vanilla ice cream

8,00 €



DESSERT VARIATION

apple crumble | red fruit jelly | two kinds of sorbet

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 / Small portions

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.

Some dishes are also available as a small order.
In this case we deduct € 2,00 from the price.

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