

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)

semolina dumplings | beef | vegetable strips

7,00 €

ASPARAGUS SOUP

herbal bonbon

7,00 €



MIXED SALAD FROM THE WEEKLY MARKET – VEGAN -

9,00 €



VARIATION OF STARTERS

asparagus soup with a herbal bonbon | goat cheese au gratin | Vitello "Hessian Style"

17,00 €

VARIATION OF STARTERS – VEGAN -

marinated asparagus | falafel with herb dip | wild herbs salad with pine nuts

17,00 €



MARINATED ASPARAGUS

Serrano ham | strawberries | melon | ramson dip

17,00 €

VITELLO „HESSIAN STYLE“

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

17,00 €

SCALLOPS ON A LEMON-AND-HERBS FOAM BED

small portion of mixed salad | baguette

Starter: 16,50 €

Main course: 24,00 €

SCHÖLLKRIPPEN GOAT'S CHEESE GRATINÉ WITH FIG

walnut honey | wild herbs salad

Starter: 12,00 €

Main course: 17,00 €



LAMB FILLET – MEDIUM RARE -

date salad | snow peas | tomatoes | pine nuts

Starter: 16,50 €

Main course: 24,00 €

SALAD „FEGERER“

Egg | bacon | cheese

16,00 €

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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
12,00 € / 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
13,50 € / 100 g

BEEF FILLET OF A YOUNG BULL

200 g – 250 g – 300 g
15,50 € / 100 g

Side Dishes

All steaks are served with herbed butter!

SMALL ORDER OF SALAD FROM THE WEEKLY MARKET

5,50 €



BEANS IN BACON WRAP

5,50 €

STEAKHOUSE FRIES

4,50 €



BAKED POTATO WITH CURD CHEESE

5,00 €



„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 | falafel | avocado | carrots | mango | lettuce
edamame | sweet peppers | Fegerer's spicy peanut sauce
16,00 €



POKE BOWL SALMON

basmati rice | fried salmon cubes | avocado | carrots | mango | lettuce
edamame | sweet peppers | Fegerer's spicy peanut sauce
21,00 €

POKE BOWL CHICKEN

basmati rice | chicken breast | avocado | carrots | mango | lettuce
edamame | sweet peppers | Fegerer's spicy peanut sauce
19,50 €

Our Classics

PORK TENDERLOIN

mushrooms à la crème | potato croquettes
20,50 €

MIXED GRILL "FEGERER"

- turkey breast | beef | roast beef -
herb butter | "Steakhouse"-fries | market salad
26,00 €

TURKEY MEDAILLONS „SWABIAN STYLE“

mushrooms | herb spaetzle (Swabian noodles)
18,00 €

ROAST PORK – OVEN-FRESH –

wheat beer gravy | two kinds of dumplings (potato and bread dumplings) | coleslaw
17,00 €

SCHNITZEL „VIENNESE STYLE“ or VIENNESE SCHNITZEL OF VEAL

lukewarm potato cucumber salad | cranberry-lemon
16,50 € / 24,00 €

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Daily Specials

VEGAN RAVIOLI

filled with green asparagus and tempeh | Red Thai Sauce | peanuts | cress
17,00 €



VEGAN SOY SLICED „ZURICH STYLE“

mushrooms | home-made hash browns
18,50 €



ASPARAGUS LASAGNE

salad from the weekly market
17,00 €



FALAFEL

oven baked vegetables | rosemary potatoes | herb dip
17,00 €



LINGUINI WITH FRIED GREEN ASPARAGUS

diced tomato | truffle oil | shredded Parmesan cheese
vegan: w/o Parmesan, with pine nuts
17,00 €



BIO-ASPARAGUS FROM GROßOSTHEIM

| | |
|--|---------|
| Sauce Hollandaise potatoes | 21,50 € |
| with cooked ham | 25,50 € |
| with breaded schnitzel of pork „Vienna type“ | 27,00 € |
| with viennese schnitzel of veal | 32,50 € |
| with char fillet from the hafenlohr valley | 35,00 € |



DUCK BREAST – MEDIUM RARE –

Bio-Asparagus from Großostheim | papaya strips
orange-chilli-Hollandaise | croquettes
32,00 €



TENDER OX CHEEKS BRAISED IN RED WINE

celery and potato purée | oven baked vegetables
21,50 €

TENDER BEEF LIVER WITH GRAPES

gravy of honey and balsamic vinegar | celery and potato purée | wild herbs salad
20,00 €

BOILED TOPSIDE OF BEEF WITH HORSERADISH SAUCE

or „FRANKFURTER GRÜNE SOßE“

bouillon potatoes
20,00 €

CHAR FILLET FROM THE HAFENLOHR VALLEY

– fried on its skin –
Thai curry risotto | pesto
27,00 €

HERBS TORTELLACCI

filled with green asparagus | butter-orange sauce | fried shrimp
32,00 €

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Dessert

SELECTION OF CHEESE

fig mustard | grapes
9,50 €

AFFOGATO AL CAFFÈ

vanilla ice cream | hot espresso
5,00 €



AFFOGATO AL CAFFÈ

vegan vanilla ice cream | hot espresso
5,00 €



HOMEMADE CHOCOLATE TART

fruit sauce | sorbet
9,50 €



CRÈME BRÛLÉE

8,50 €



STRAWBERRY TIRAMISU

8,50 €



PINEAPPLE CARPACCIO

pistachio nuts | fruit mirror | two kinds of sorbet
8,50 €



DESSERT VARIATION

Panna cotta | marinated strawberries | mango sorbet
10,50 €



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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 Hafenlohrthal

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"!