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# 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 | toffee ice cream

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 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"!**