

Welcome

Our local cuisine – Franconian roots with culinary horizons

Regional products and classic craftsmanship form the basis of our cuisine. Building on this, we set modern accents and selected influences from other cuisines without losing sight of our origins. We see home as a foundation – not as a border. This includes warm service and wines, which we have selected for you with pleasure. We look forward to pampering you!

Your team of the Bestenheider Stuben



Our Franconian partners

Meat & Delicatessen

Viktor Nußbaumer | Kürnach
Heimathof Rauenberg | Freudenberg

Dairy products

Viktor Nußbaumer | Kürnach

Fish & Seafood

Cooking Fabric Euler | Würzburg

Wild

Hunters' Association | Nassig
Hunters' Association | Wertheim

Baked goods

Göpfert Bakery | Wertheim

Spices

Old Spice Office | Klingenberg

Free-range eggs

Poultry Farm Repp | Großheubach
Heimathof Rauenberg | Freudenberg

Fruit, vegetables & herbs

Schraudt & Baunach | Würzburg

In cooperation with



Restaurant opening hours

Monday | Closed day (groups & private parties on request)

Tuesday - Friday | 11:30 – 14:00 & 17:30 – 23:00

Saturday | 17:30 – 23:00

Sunday | 11:30 – 15:00

Last Order Acceptance Kitchen | 13:30 & 21:00

Small lunch menu

Soups & Appetizers

Clear oxtail broth	
Root vegetables Herb pancakes strips	9,80
Vegetarian soup of the day 	6,90

Main courses

Fried pike-perch fillet	
Kohlrabi Potato Vegetables Spinach Potato Straw Citrus Beurre Blanc	26,90
Braised pork cheeks	
Mashed potatoes sautéed Brussels sprouts	23,80
Rumpsteak	
Fried potatoes Fried onions Lemon pepper butter	33,70
Fregola Sarda	
Winter leek Belper Tuber 	19,80
Classic daily meal with meat	17,90
Vegetarian meal of the day	15,90
Small appetizer salad	6,30

Dessert

Franconian millefeuille	
Tahitian vanilla pastry cream "Quätschich" sorbet (plum) 	11,60
Small dessert of the day 	6,30

*Dish available in vegan or vegetarian variant

 vegetarian

 vegan

A separate menu on additives and allergens is available from our service staff on request. All prices listed are in EUR and include VAT.

Business menus

Your quick enjoyment during your lunch break

From 24.02. – 27.02.2026

Classic

Choice of salad or vegetarian soup of the day

Franconian veal boiled beef

Horseradish sauce | Root vegetables | Cranberries | Boiled potatoes

Small surprise dessert

3-course menu	27,90
Main course only	17,90

Vegetarian

Choice of salad or vegetarian soup of the day

Hummus with Grilled Vegetables

Oriental Dukkah Seasoning | Lemon yoghurt

Small surprise dessert

3-course menu	25,90
Main course only	15,90

*Dish available in vegan or vegetarian variant

 vegetarian

 vegan

A separate menu on additives and allergens is available from our service staff on request. All prices listed are in EUR and include VAT.

Gourmet menus

When it's time to enjoy

Classic

Clear oxtail broth

Root vegetables | Herb pancakes strips

Rumpsteak

fried potatoes | Fried onions | Lemon Pepper Butter

Franconian Millefeuille

Crème pâtissière of Tahiti Vanilla | "Quätschich" sorbet (plum)

Menu Price | 49

Vegetarian

Vegetarian soup of the day

Fregola Sarda

winter leek | Belper Tuber

Franconian Millefeuille

Crème pâtissière of Tahitian Vanilla | "Quätschich" sorbet (plum)

menu price | 36

*Dish available in vegan or vegetarian variant

 vegetarian

 vegan

A separate menu on additives and allergens is available from our service staff on request. All prices listed are in EUR and include VAT.