

# 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 17.03. – 20.03.2026

## Classic

Choice of salad or vegetarian soup of the day

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Lammragout

Rosemary Potatoes | glazed sugar snap peas

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Small surprise dessert

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

## Vegetarian

Choice of salad or vegetarian soup of the day

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Gratinated pasta and vegetable casserole

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Small surprise dessert

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

\*Dish available in vegan or vegetarian variant

 vegetarian

 vegan

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# Gourmet menus

When it's time to enjoy

## Classic

**Clear oxtail broth**

Root vegetables | Herb pancakes strips

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**Rumpsteak**

fried potatoes | Fried onions | Lemon Pepper Butter

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**Franconian Millefeuille**

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

Menu Price | 49

## Vegetarian

**Vegetarian soup of the day**

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**Fregola Sarda**

winter leek | Belper Tuber

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**Franconian Millefeuille**

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

menu price | 36

\*Dish available in vegan or vegetarian variant

 vegetarian

 vegan

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