

# Welcome

Enjoy a culinary journey through French and international cuisine, accompanied by fine wines and warm service.

Our dishes are prepared with great attention to detail as well as fresh and high-quality products. We support sustainable agriculture by working with regional suppliers.

Your hosts

Alexander Wald, Markus Klein

& Chef Lars Häfner

as well as the entire team of the Bestenheider Stuben



## Current kitchen hours

Monday – Sunday | 11:30 – 14:00 & 17:30 – 21:00

Last order 13:30 & 20:30


# Menu

From 01/09/2024 to 31/10/2024


## Aperitif recommendation

Ziegler Zeitgeist   Tonic	8,00
Löwenstein Riesling sparkling wine   Brut   Ziegler No.1 Wild Cherry Liqueur	9,00

## Soups

Pumpkin Curry Soup   Pumpkin seed oil   caramelized pumpkin seeds   Purple Curry 	7,90
Consommé of French corn poulard   Noodles   Carrot   Pea   Herbal oil	8,90

## Starters

Carpaccio of beef fillet   pickled mushrooms   Arugula   Parmesan Chip	19,90
Marinated Hokkaido Pumpkin   Fresh goat cheese*   Field salad   pumpkin seed brittle 	17,90
Tartar of home-pickled salmon   marinated red cabbage   Radish Vinaigrette   Sesame	19,90

## Fish

Fried Main pike-perch fillet   Potato and leek ragout   Velouté Herbal oil	27,90
Grilled king prawns   Allspice Noodles   Lobster Corn Sauce   Chili oil	29,90





\*Dish available in vegan or vegetarian variant  

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

# Meat

Beef fillet   Rosemary Wedges   roasted carrots   Red Wine Onions   Chimichurri	38,90
Rump steak   Fried potatoes   Fried onions   homemade herb butter	33,90
Roasted calf's liver   Mashed potatoes   Apple & Onion   Balsamic Jus	26,90
"Coq au vin" (chicken braised in red wine)   Mashed potatoes   Vegetable	23,90

# Vegetarian & Vegan

Mille-feuille of butternut squash   black lentil puree   Lemon yoghurt*  	19,90
Rote-Bee-Ginochi   Fresh goat cheese   roasted walnuts 	19,90
Cauliflower steak   Flavors of Curry & Chili   sweet and sour date puree 	19,90


# Salads

Large mixed salad 	13,90
... with beef fillet strips	26,90
... with crispy corn chicken	19,90
... with prawns	25,90
Small side salad 	5,90

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# Dessert

Various ice cream with fresh fruit   per sphere	2,60
Homemade sorbet with fresh fruit   per sphere 	3,60
Crème brûlée von der Tonkabohne   Financial (Mandelkuchen)   Nougat-Ganache	11,90
Goat cheese parfait   Fig   Port	12,90
Chocolate Delice   Plum   Yoghurt	9,90

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## A masterpiece above your heads

Above you stretches a unique ceiling painting, created by Johannes Schwab, which captivates with its special design and deep symbolism. The artwork is not only a visual delight, but also tells of the idea of "encounter". The stylized portraits of a man and a woman represent the diversity of people who come together in our restaurant – a place for conversation, exchange and conviviality.

The portraits are framed by cells that embodies the roots of industrial the artwork a dynamic dimension: when emerge.



symbolize the district of Bestenheid, which developments in Wertheim. These cells give cells meet, new ideas and communities

The ceiling painting consists of 110 made in an advanced glaze

**Johannes Schwab**

hand-painted elements, which were technique with acrylic and oil paints.

This technique ensures vivid colors and durability. Every detail invites us to reflect on what encounters can mean. Take your time to explore the symbolism – there are always new stories to discover!

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