

# 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 rely on regional partnerships and work closely with suppliers from the surrounding area.

Your hosts

Alexander Wald & Markus Klein

Chef Lars Häfner

Restaurant manager Nina Hammerle

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

Valid of 04.11.2024 to 05.01.2025

## Soups

Consommé (consommé) of Spessart game   Porcini Ravioli   Chives oil	8,90
Pumpkin Curry Soup   Pumpkin seed oil   caramelized pumpkin seeds   Purple Curry 	7,90

## Starters


Carpaccio of beef fillet   Taggiasca Olives   Parmesan Chips   fine plucked salad	19,90
Home-smoked goose breast   Textures of quince and beetroot	17,90
Marinated Hokkaido Pumpkin   Fresh goat cheese*   Feldsalat-Pesto*   Kürbiskern-Krokant  	17,90

## Fish

Fried Main pike-perch fillet   Potato and spinach ragout   Velouté Herbal oil	28,90
Monkfish Medallion   black bean ragout   Chorizo Stock	33,90




## Meat

Saddle of Deer   Chestnut and celery puree   Brussels sprouts   Venison sauce	37,90
Rump steak   Fried potatoes   Fried onions   homemade herb butter	33,90
Braised veal cheek   Mashed potatoes   Kale	27,90
Salpico (fine ragout) from Spessartwild   Sage gnocchi   roasted carrots	26,90
Confit goose breast   Risotto   Hazelnut   Cranberry-Compote   Port wine pear	28,90

\*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.


# Vegetarian & Vegan


Mille-feuille of beetroot   white beans   Textures of hazelnut 	19,90
Pumpkin gnocchi   Pumpkin ragout   roasted pumpkin seeds   Pumpkin Espuma 	19,90
Fregola Sarda   Kale   King oyster mushrooms 	19,90

## Salads

Large mixed salad 	13,90
... with beef fillet strips	+ 13,00
... with fried corn chicken	+ 6,00
... with grilled king prawns	+ 12,00
Small side salad 	5,90

## Dessert

White Mulled Wine Pear   Chestnut puree   homemade speculoos ice cream	12,90
Walnut Tart   homemade honey ice cream	9,90
Brillat-Savarin de Côte-d'Or (soft cheese)   Persimmons   black walnuts	11,90
Various ice cream with fresh fruit   per scoop	2,60
Homemade sorbet with fresh fruit   per scoop 	3,60

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# Fine dining in 8 courses

November & December 2024

Home-smoked goose breast | Textures of quince and beetroot

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Chestnut and tangerine soup

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Variation of pumpkin

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Mussel | Parsley puree | Garlic Chips | Brioche

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Sorbet of rosehip | Cinnamon crumble

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Sauerbraten of beef fillet | Dauphine Potatoes | Textures of the carrot

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White Light Bulb | Chestnut puree | homemade speculoos ice cream

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Brillat-Savarin de Côte-d'Or | Tangerine | black walnuts

Menu price

94 € p.p.

Our menu is **separate** or as an arrangement "**Feasting & Slumbering**" with bed and breakfast available on Fridays and Saturdays. Please make reservations 3 days in advance. Menu starts between 6 p.m. and 7 p.m. at the latest. Also available as a voucher.

Menu & Single Room	148 € p.p. with breakfast
Menu & Double Room	130 € p.p. with breakfast
Menu & Triple Room	126 € p.p. with breakfast