

# 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

## Soups

### Clear oxtail broth

Root vegetables | Herb pancakes strips

9,80

### Velvety beetroot soup

Sour Cream Espuma | roasted hazelnuts 

7,90

## Starters

### Lamb's lettuce with bacon\* & croutons

Walnut Dressing | caramelized walnuts | Pomegranate 

11,90

### Variations of pumpkin

pickled pumpkin | Pumpkin pesto | Pumpkin Espuma | Pumpkin seeds | Bread Chips 

13,80

### Wild-caught prawns in a herb pan

3 pieces | homemade garlic herb butter | mixed vegetables

17,70

## Fish & Meat

### 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

### Franconian Sauerbraten

Bread dumpling slices | Red cabbage

24,30

### Ragout of Spessart game

homemade butter spaetzle | seasonal vegetables

26,80

### Pink roasted duck breast

Rosemary Potatoes | Colorful Beets | Port wine onions

28,40

### Saddle of lamb in herb coat

baked polenta | Ratatouille | Lamb sauce

32,60

### Rump steak

Fried potatoes | Fried onions | Lemon pepper butter

33,70

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We charge a surcharge of €1.50 for each reorder. Thank you for your understanding.

\*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.

# Timeless vegetarian classics

## Creamy Hummus & Frankfurt Herb

Roasted Cauliflower | Lemon yoghurt\* | Dukkah   19,80

## Fregola Sarda

Winter leeks | Belper tuber  19,80

## Salads

### Large mixed salad

Pumpkin seeds | Pomegranate | Herb Dressing | Stone oven baguette  13,90


... with King prawns & game fish 22,90

... with roast beef strips 23,80

Small side salad  6,30

## Dessert

### Franconian Millefeuille

Crème pâtissière of Tahitian vanilla | "Quätschich" sorbet (plum)  11,60

### Lukewarm chocolate tart

Tonka bean ice cream | Calamansi gel  12,20

### Homemade ice cream per scoop, served with fresh fruit

Tahitian Vanilla | Valrhona Dark Chocolate | Tonka bean  3,20

### Homemade sorbet per scoop, served with fresh fruit

Plum | Sea buckthorn | Williams Christ Pear  3,60

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vegetarian



vegan

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# Aperitif

Sea Buckthorn Spritz | Andalö & Secco | 7,90

Riesling sparkling wine 0,1l | Winery Fürst Löwenstein | 8,00

## Our gourmet menus

### Classic

#### Variations of pumpkin

pickled pumpkin | Pumpkin pesto

Pumpkin Espuma | Pumpkin seeds | Bread Chips

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#### Clear oxtail broth

Root vegetables | Herb pancakes strips

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#### Rumpsteak

Fried potatoes | Fried onions

Lemon Pepper Butter

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#### Lukewarm chocolate tart

Tonka bean ice cream | Calamansi gel

4-course menu | 63

3-course menu (without 1st course) | 51

3-course menu (without 2nd course) | 54

### Vegetarian

#### Variations of pumpkin

pickled pumpkin | Pumpkin pesto

Pumpkin Espuma | Pumpkin seeds | Bread Chips

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#### Velvety beetroot soup

Sour cream espuma | roasted hazelnuts

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#### Fregola Sarda

winter leek | Belper tuber

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#### Franconian Millefeuille

Crème pâtissière of Tahiti vanilla

"Quätschich" sorbet (plum)

4-course menu | 48

3-course menu (without 1st course) | 37

3-course menu (without 2nd course) | 39

Unfortunately, changes and reorders within the menus are not possible

Order deadline for our menus in each case:

13:00 & 20:00 (3-course menu) | 12:30 & 19:30 (4-course menu)

## Corresponding wine accompaniment

3-course menu | 22 € | 0.1l each with all courses

4-course menu | 29 € | 0.1l each with all courses

\*Dish available in vegan or vegetarian variant

 vegetarian

 vegan

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