

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 Bestenheimer 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

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

*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.

 vegetarian

 vegan

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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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

Clear oxtail broth

Root vegetables | Herb pancakes strips

Rumpsteak

Fried potatoes | Fried onions

Lemon Pepper Butter

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

Velvety beetroot soup

Sour cream espuma | roasted hazelnuts

Fregola Sarda

winter leek | Belper tuber

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

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vegetarian



vegan