

Welcome

Our local cuisine – Franconian roots with culinary horizons

We attach great importance to good products from the region, careful preparation and honest cuisine. Our roots are in Franconia - and that's exactly what you can taste. At the same time, we are also inspired by other cuisines if it fits well with our style and signature. The whole thing is complemented by selected wines and warm service. It's great that you're with us.

Your team of the Bestenheider Stuben



Our Franconian partners

Meat & Delicatessen

Viktor Nußbaumer | Kürnach
Frankenhof Speth | Großheubach

Dairy products

Viktor Nußbaumer | Kürnach

Freshwater Fish & Smoked Foods

Hartmut Hoh | Kreuzwertheim

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 – 22:00

Saturday | 17:30 – 22:00

Sunday | 11:30 – 15:00

Last Order Acceptance Kitchen | 13:30 & 20:30

Soup & Appetizers

Wild garlic foam soup

Green asparagus | Croutons | Herbal oil

7,80

Franconian asparagus salad

Radishes | Tomatoes | Quail Egg | Bread Chips 

13,40

Carpaccio of Franconian pasture-raised beef

Wild Herb Salad | Wild Garlic Citrus Vinaigrette | fried capers | Parmesan chips

17,90

Fried scallops

Green asparagus ravioli | Silvaner Saffron Sauce

18,90

Fish & Meat

Fried pike-perch fillet

Gnocchi | Zucchini vegetables | Lemon beurre blanc | Potato straw

26,90

Braised veal cheek

Mashed potatoes | Romanesco | Veal jus

28,70

Saddle of lamb in herb coat

Rosemary Potatoes | Mashed Peas | Lamb jus

32,60

Rumpsteak

Potato gratin | grilled green asparagus | Sauce Chateaubriand

33,70

Salads

Large mixed salad

Herb Dressing | Egg | Sunflower Seeds | Pomegranate | Stone oven baguette  

13,90

... with roast beef strips

23,80

... with grilled scallops & wild-caught prawns

28,70

Small side salad

6,30

For each reorder, we charge a surcharge of €1.00. 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.

Franconian asparagus from Grünsfeld

We serve boiled potatoes and homemade asparagus dishes with all asparagus dishes.

Hollandaise sauce or melted butter

Franconian white asparagus Nature 	20,90
Franconian white asparagus with cooked and/or raw ham	23,90
Franconian white asparagus with pork schnitzel Viennese style	25,40
Franconian white asparagus with fried pike-perch fillet	32,40
Franconian white asparagus with rumpsteak	39,40




Wine recommendation for asparagus

2023 | Silvaner "Alte Reben" | dry | Helmstetter Winery | Bürgstadt Franconia

Our insider tip for asparagus with hollandaise sauce, white meat and fine fish dishes. The Silvaner "Alte Reben" convinces with fine minerality, balanced structure and a moderate, elegant acidity.

0.1 l | 6,90

Dessert

Tahitian vanilla crème brûlée 	
Rhubarb sorbet Strawberries	11,60
Homemade ice cream per scoop, served with fresh fruits 	
Tahitian Vanilla Valrhona Dark Chocolate Tonka bean	3,40
Homemade sorbet per scoop, served with fresh fruits 	
Rhubarb Sour Cherry Lemon	3,60

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Our gourmet menus

Aperitif recommendation

Sea Buckthorn Spritz | Andalö & Secco | 8,00
Riesling sparkling wine 0,1l - Winery Fürst Löwenstein | 8,00

Classical

Fried scallops

green asparagus ravioli | Silvaner Saffron Sauce

Wild Garlic Foam Soup

Green Asparagus | Croutons | Herb oil

Saddle of lamb in herb coat

rosemary potatoes | Pea Puree

Lamb Jus

Crème brûlée of Tahitian Vanilla

Rhubarb Sorbet | Strawberries

4-course menu | 67

3-course menu (without 1st course) | 49

3-course menu (without 2nd course) | 59

Vegetarian

Franconian Asparagus Salad

Radishes | Tomatoes | Quail Egg | Bread Chips

Wild Garlic Foam Soup

Green Asparagus | Croutons | Herb oil

Franconian white asparagus

boiled potatoes | Hollandaise sauce or melted
butter

Three kinds of sorbet

rhubarb | Sour Cherry | Lemon

4-course menu | 49

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

3-course menu (without 2nd course) | 42

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 to all courses

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 vegan

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