

Welcome

Enjoy a culinary journey through German and international cuisine with French influences, accompanied by fine wines and warm service. Let us pamper you!

Your team of the Bestenheider Stuben



Everything from one region

Meat & Delicacies

Viktor Nußbaumer | Kürnach
Heimathof Rauenberg | Freudenberg

Wild

Hunters' Association | Wertheim-Nassig

Hunters' Association | Wertheim

Fish & Seafood

Cooking Fabric Euler | Würzburg

Free-range Eggs

Poultry Farm Repp | Großheubach

Dairy products

Walther Dairy | Kitzingen

Fruit & Vegetables

Schraudt & Baunach | Würzburg

Spices

Old Spice Office | Klingenberg

Pastries

Bakery Göpfert Wertheim

Herbs & Cress

Fremarx Greenery Marktheidenfeld

In collaboration
with the



Restaurant opening hours

Monday – Saturday | 5:30 p.m. – 11:00 p.m.

Sunday | 11:30 – 15:00

Public Holidays | 11:30 – 14:00 & 17:30 – 23:00

Last Order Acceptance Kitchen | 13:30 & 21:00

Menu

Valid of 01.07.2025 to 31.08.2025

Soup & Appetizers

Tom Kha Gai Chef's Style Prawns fine vegetable garnish	8,40
Gazpacho Basil sorbet Crème fraîche 	6,80
Carpaccio of beef fillet pickled mushrooms Frisée Parmesan	16,90
Gratinated sheep's cheese Hummus mixed antipasti 	14,60
Grilled Peach Iberian ham Ricotta Salata	14,20

Fish & Meat

Salmon trout Potato Straw Artichoke ragout White Tomato Beurre Blanc	26,80
Grilled king prawns Tagliarini marinated sugar snap peas Saffron Espuma Parmesan	27,60
Saddle of lamb in a herb coat baked polenta Ratatouille Rosemary Garlic Jus	29,80
Viennese schnitzel of veal Fried potatoes fried chanterelles	31,70
Rump steak Potato wedges creamy corn puree Mini Corn Sauce Café de Paris	33,70
Beef fillet Dauphine potatoes glazed carrots Chimichurri (South American herb sauce)	39,80

*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

Spicy Carrot | Hummus | lemon yoghurt* | Dukkah spice  19,70

Fregola Sarda | mixed mushrooms | Peas | dried tomatoes  22,60

Salads

Large mixed salad  13,90

... with crispy fried chicken 18,40

... with grilled king prawns 22,90

... with beef fillet strips 23,40

Small side salad  6,30

Dessert

Elderberry mousse | Lime Sour Cream Ice Cream | Yoghurt Oat Crumble  9,90

Variation of chocolate | Cherry | Balsamic  9,90

Ice cream with fresh fruit | per sphere  2,90

Sorbet with fresh fruit | per sphere  3,60

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Fine Dining

8- course menu

- Only possible on Fri & Sat by prior order •
- Menu also available in vegetarian version •

Praline of beef tongue | Pearl Barley | Parsley

Gazpacho | Basil sorbet

Fillet of ostrich | Couscous | Lime Yoghurt

Char | Pea Plants | Velouté

Apricots-Calamansi-Sorbet

Short Rib | Polenta | Coleslaw | BBQ-Jus

Chocolate | Cherry | dark balsamic vinegar

Monk's Head | Plum-Chili-Relish

Menu price

94 € p.p.

wine accompaniment

39 € p.p.

Our menu is **separate** or as an arrangement **"Feasting & Slumbering"** with overnight stay and breakfast on Fridays and Saturdays in the evening. Menu starts between 6 p.m. and 6:30 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