

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



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|-------------------|----------------|
| Host | Alexander Wald |
| | Markus Klein |
| Chef | Lars Häfner |
| Restaurant manag. | Nina Hämmerle |
| Sommelier | Alexander Wald |
| Chef de Bar | Luca Grummet |

Everything from one region

Meat & Delicatessen

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
Bakery Frischmuth Wertheim

Herbs & Cress

Fremarx Greenery Markttheidenfeld

In collaboration
with the



Restaurant opening hours

Monday | 17:30 – 22:00 & Sunday | 11:30 – 15:00



Tuesday - Saturday & Holidays | 11:30 – 14:00 & 17:30 – 22:00

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

Menu

Valid of 18.04.2025 to 22.06.2025

Soup & Appetizers

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|--|-------|
| Asparagus cream soup Tramezzini Croutons Asparagus garnish Basil oil  | 7,70 |
| Lobster and corn soup lime yoghurt amaranth popcorn | 13,80 |
| Beef fillet carpaccio Taggiasca olives Parmesan crisps rocket salad | 16,60 |
| Asparagus Salad home-pickled salmon Vinaigrette Bread Chips | 17,40 |
| Asparagus salad vinaigrette Bread Chips  | 13,70 |

Fish & Meat

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| Roasted char Lemon thyme potatoes Variation of the pea Fish Velouté Herbal oil | 26,80 |
| Grilled king prawns Tagliarini Lobster Corn Sauce Mini Corn Chili oil | 27,60 |
| Braised beef cheek Mashed potatoes Spinach Sugar snap peas Jerusalem artichoke chips | 27,70 |
| Saddle of lamb in a herb coat Gnocchi Pea Plants Rosemary Garlic Jus | 29,80 |
| Rump steak Fried potatoes with bacon Fried onions homemade herb butter | 33,70 |
| Beef fillet Tyrolean Potato Paunzen Baby Broccoli Pepper jus | 39,80 |

When it comes to beef, we rely on New Zealand fresh produce from exclusively grass-fed grazing cattle

Vegetarian & Vegan

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| Spicy carrot hummus lemon yoghurt* dukkah spice  | 19,70 |
| Tagliarini in truffle cream sliced Parmigiano Reggiano fresh black truffle  | 26,60 |

*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, homemade hollandaise sauce or melted butter with all asparagus dishes

Asparagus portion natural | approx. 500g gross weight





Asparagus with side dishes | approx. 350g gross weight

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| Franconian white asparagus nature  | 21,90 |
| Franconian white asparagus with cooked and/or raw ham | 26,70 |
| Franconian white asparagus with Wiener Schnitzel | 35,70 |
| Franconian white asparagus with rump steak | 38,80 |
| Franconian white asparagus with beef fillet | 44,60 |

Salads

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| Large mixed salad  | 13,90 |
| ... with beef fillet strips | 25,40 |
| ... with crispy fried chicken | 18,40 |
| ... with grilled king prawns | 22,90 |
| Small side salad  | 6,30 |

Dessert

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| White Chocolate Slices Strawberry Orange  | 11,90 |
| Pickled rhubarb Mascarpone Flamed Meringue  | 8,90 |
| Various ice cream with fresh fruit per sphere  | 2,90 |
| Homemade sorbet with fresh fruit per sphere  | 3,60 |

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 vegetarian

 vegan

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