New Year's Eve 2025

Dear guests of the Bestenheider Stuben,

We are very happy to spend this special evening together with you. The past year was full of beautiful encounters and culinary moments, for which we would like to thank you from the bottom of our hearts.

Enjoy our New Year's Eve menu, let yourself be pampered and start
the new year with us.

Thank you for your trust – and have a wonderful New Year's Eve!

Your hosts

Alexander Wald & Markus Klein
Chef Lars Häfner | Restaurant manager Nina Hämmerle
as well as the entire team of the Bestenheider Stuben

Opening hours on New Year's Eve

Kitchen 17:30 – 21:00 | **Restaurant** 17:30 – 00:00 | **Hotel bar** 16:00 – Open End

Menu

We ask for your understanding that on New Year's Eve we will
cannot accept reorders

Soup & Appetizers

Lobster Corn Soup | King prawn	9,90
Pickled saddle of wild boar | Beetroot | Black nuts	13,90
Lamb's lettuce | Potato and herb dressing | Pomegranate | Bread Chips	9,60
Mixed side salad	6,30

Mains

Noodles in truffle cream | Parmigiano Reggiano | fresh truffle	26,90
Grilled king prawns | Tagliatelle | Lobster Corn Sauce | Grilled mini corn	28,60
Monkfish | Pearl Barley | Peas | Coco beans	34,90
Braised pork cheeks | Mashed potatoes | Bacon beans	23,80
Rump steak | Fried potatoes | Fried onions | Lemon pepper butter	33,70
Duet of Saddle of Beef & Baked Praline | Sauce Périgourdine | Nut butter puree | Mini broccoli	39,80

Dessert

Tarte au Chocolat | Homemade | Tonka bean ice cream	10,80
Per scoop of ice cream **Tahitian Vanilla | Valrhona Dark Chocolate | Tonka bean** with fresh fruit	3,20

*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.

New Year's Eve Menu

Aperitif recommendation

CY 1986 | Chardonnay Brut sparkling wine | dry | Helmstetter Winery | Franc

48 months of yeast storage | Voluminous & fine perlage – a Franconian "champagne", so to speak

0.1l 8,50

6 Course Menu

Appetizer

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Pickled saddle of wild boar | Beetroot | Black nuts

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Lobster Corn Bisque | King prawn

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Tagliarini | Truffle cream | Parmigiano Reggiano

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Monkfish | Pearl Barley | Peas | Coco beans

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Duet of beef | Saddle of Beef & Baked Praline| Sauce Périgourdine
Nut butter puree | Mini broccoli

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Chocolate Pie | Tonka-Bean Ice Cream

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Small midnight snack

• Menu can be ordered until **7:00 p.m. at the latest** •

Menu price	wine accompaniment
94 € p.p.	49 € p.p.

• With every wine accompaniment booked, there is a glass of Crémant to toast at 12 p.m. •

Crémant de Loire Rosé | Excellence Brut | dry | Ladubay Winery | France