

# Welcome

Enjoy a culinary journey through international and French cuisine, accompanied by fine wines and warm service. We rely on regional partnerships and work closely with suppliers from the surrounding area. Let us pamper you!

Your hosts Alexander Wald & Markus Klein

Chef Lars Häfner

Restaurant manager Nina Hammerle

as well as the entire team of the Bestenheider Stuben



## Restaurant opening hours

Monday | 17:30 – 22:00

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

Sunday | 11:30 – 15:00

Last order acceptance kitchen | 13:30 & 20:30




# Menu

Valid of 10.01.2025 to 02.03.2025

## Soups

Consommé (broth) of beef   Liver dumplings   Chives oil	8,90
Broccoli Pea Soup   Pistachio   Coconut flakes   Dill 	7,90

## Starters

Carpaccio of beef fillet   Taggiasca Olives   Parmesan Chips   Rocket	19,90
Beetroot   Fresh goat cheese*   caramelized walnuts   Corn salad 	15,90
Salad of Raddicchio   Orange   Gorgonzola   Pomegranate   Bread Chips  	14,90

## Fish

Fried pike-perch fillet   Velouté Spinach   Sweet Potato Gnocchi   Herbal oil	28,90
Poached Monkfish Medallion   Butter Beans   Leek   Dill	33,90

## Meat

Sautéed from the „Semerrolle“   Carrot   Napkin dumplings	23,90
Beef fillet   Sauce Périgord   wild broccoli   Pommes Dauphine (potato fritters)	38,90
Braised veal cheek   Brussels sprouts   Mashed potatoes	27,90
Rump steak   Fried potatoes with bacon   Fried onions   homemade herb butter	33,90
Saltimbocca of corn chicken leg   roasted pumpkin   creamy polenta   Chorizo-Fumet	22,90




\*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

Tagliarini in truffle cream   sliced Parmigiano Reggiano   fresh black truffle 	28,90
Roasted red cabbage   Purple Mashed Sweet Potatoes   Herbal yoghurt*   Garlic Chips   Chili oil 	19,90
Fregola Sarda   Peas   King oyster mushrooms   Cress 	19,90

## Salads

Large mixed salad 	13,90
... with beef fillet strips	+ 11,00
... with fried corn chicken	+ 5,00
... with grilled king prawns	+ 10,00
Small side salad 	5,90

## Dessert & Cheese

Glazed mousse-au-chocolat slices   Variations of raspberry	12,90
Vanilla crème brûlée   Pistachio Ganache   Madeleines (French pastries)	11,90
Morbier (Cow's milk cheese)   Quince Pulp   black walnuts   Fruitcake	10,90
Various ice cream with fresh fruit   per scoop	2,60
Homemade sorbet with fresh fruit   per scoop 	3,60

\*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.

# Fine Dining

## 8-course menu

- Order only Fri & Sat until 6:30 p.m. at the latest •
- Vegetarian menu available on request •

Beetroot | Fresh goat cheese | Walnut | Corn salad

\*\*\*

Broccoli Pea Soup | Pistachio | Coconut flakes

\*\*\*

Tagliarini "Cacio e Pepe" (Black Pepper & Pecorino Romano)

\*\*\*

Monkfish | Butter Beans | Leek | Dill

\*\*\*

Persimmon sorbet | Walnut crumble

\*\*\*

Saltimbocca of corn chicken leg | Polenta | Pumpkin

\*\*\*

Glazed mousse-au-chocolat slices | Variations of raspberry

\*\*\*

Morbier | Quince Pulp | black walnut | Fruitcake

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