

July 2023 · nominal charge: € 5,00



Pleasure is as varied and diverse
as the people who take pleasure.



www.route-of-delights.com

Route of Delights · The Delights Guide · 2023 – 2025



The Delights Guide
to Main-, Tauber- und Churfranken



2023 – 2025

THE JOURNEY TO THE MOST BEAUTIFUL WORLDS OF DELIGHTS CONTINUES



Foreword from Christiane Förster

Dear Friends of Delights,

one of the main purposes of the Route of Delights is to inform people of all the special and extraordinary things to be found in the Main and Tauber region. Each one of us delights in different things. For some it is wonderful food and exquisite wines or spirits, while others prefer fashion and contemporary art. There are also those who enjoy coming to rest in the great outdoors to enjoy the majestic view.

However varied the preferences may be, the Route of Delights includes them all and warmly invites you to come and explore. The businesses that have come together in the Route of Delights are special in many ways. All of them are deeply passionate about what they do and determined to get the very best out of the production and development of their products –

always at one with nature, rooted in the region and with incredible creativity and love of their craft. Many of them have been around for generations and have built national and international reputations, while others are young but just as determined to rise above the masses.

Dear readers, take a little time – maybe with a nice glass of wine – to go with our Delights Guide along the 6 sections of the route. You will be astonished to learn of all the things that the Route of Delights has in store.

Be inspired and come to explore our delightful businesses here in the region. We would be happy to prepare a Trip of Delights according to your personal wishes.



Your
route-
companion
Christiane Förster

We look forward to welcoming you.

Christiane Förster
General Manager
TOURISMUS REGION WERTHEIM GmbH

YOUR PARTNERS IN DELIGHTS

ROUTE SECTION 1

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Johannesberg
Auberge de Temple

Kleinostheim
EDORA – Premiumgewürze

Mainaschaff
Kaffee Braun

Großwallstadt
Nussmanufaktur KERN
Energie
Spessart-Mainland

Kleinwallstadt
Münz – Die Manufaktur

Obernburg
Filippo Pizzo – Olivenöl

Heimbuchenthal
Rainer Brand – Watches

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Großheubach
Gasthaus zur Krone

Rüdenau
Gasthof-Landhotel-Metzgerei
Zum Stern
St. Kilian Distillers

Miltenberg-Mainbullau
Münkels Beerenhof

Miltenberg
Bäckerei Hench
Brauhaus Faust
MIKA Kaffeerösterei
Tabakhaus Magne Falkum
Rußmann – Orthopädie und
Schuhkultur
Tourismusregion Churfranken

Bürgstadt
Weingut Rudolf Fürst
Adler Landhotel
Weingut Stich „Im Löwen“
Weingut Hench
Weingut Helmstetter and
Main Vinotel

Freudenberg-Rauenberg
Heimathof Rauenberg

Freudenberg
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Wertheim
Hotel Restaurant Schwan
KaffeeRaum
Heidi's Wäschelädle
grapes – die Weinstube
Restaurant Dinges
TOURISMUS REGION
WERTHEIM
Grafschaftsmuseum

OF THE ROUTE SECTIONS 1–6

Kreuzwertheim
Weingut Alte Grafschaft

Wertheim-Bettingen
Küchen Fries
ARTofCHOCOLATE

Wertheim-Dietenhan
Ottmar Hörl

Wertheim-Bronnbach
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Wertheim-Sachsenhausen
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Annette Sax, Stil-Design

Karlstadt
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Zellingen-Retzbach
Weingut Christine Pröstler

Würzburg
Hotel Würzburger Hof
Bürgerspital zum Hl. Geist
Tourismusregion
Fränkisches Weinland
Schlosshotel Steinburg

Randersacker
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ROFA Fashion Group

Tauberbischofsheim
Möbel Schott
Kitchen & Barbecue Experience
Tourismusverband
Liebliches Taubertal
Weinland Taubertal

Tauberbischofsheim-
Distelhausen
Distelhäuser Brauerei

Lauda-Königshofen
Rebgut

Lauda-Königshofen,
Beckstein
Brennerei Braun
Becksteiner Rebenhof
Winzerhof Strebel

Bad Mergentheim
Hotel & Restaurant Bundschu
Modehaus Kuhn
Wildtierpark Bad Mergentheim

Weikersheim
TauberPhilharmonie Weikersheim



ROUTE SECTION 1

Johannesberg · Kleinostheim · Mainaschaff ·
Großwallstadt · Kleinwallstadt ·
Obernburg · Heimbuchenthal



ART AND CUISINE JUST LIKE THE ROMANS



SELECTED PLACES OF DELIGHTS ROUTE SECTION 1



Partners in delights:

Johannesberg

- 1 Auberge de Temple

Kleinostheim

- 2 EDORA - Premiumgewürze

Mainaschaff

- 3 Kaffee Braun

Großwallstadt

- 4 Nussmanufaktur
KERNenergie
5 Spessart-Mainland

Kleinwallstadt

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Obernburg

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Heimbuchenthal

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Sights:

Aschaffenburg

- Johannisburg (castle)
Pompejanum
Schönbusch city park
Collegiate church Aschaffenburg

Obernburg

- Römermuseum (Replica of
a roman villa)

Mespelbrunn

- Wasserschloss





Auberge de Temple

AUTHENTIC HOSPITALITY IN AN IDYLIC ATMOSPHERE

The tasteful ambience and the selected specialities from HELBIGS GASTHAUS make the Auberge a place where you can quickly and spontaneously feel at home. A fresh and creative high-quality cuisine is offered in a relaxed atmosphere. Traditional regional dishes or sophisticated top-level gourmet creations with thoughtfully selected flavours? Or both? You decide.

Guests of the six stylish, exclusive and spacious rooms at the gallery hotel are guaranteed to sleep like babies. Curated by the proprietor with a loving attention to detail, the interior design itself is worth a visit. But the exquisite furnishings are not the only things that leave a broad and lasting impression: the in-house art gallery and cookery school with its regular themed courses are just as impressive, too.

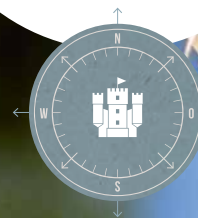
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63867 Johannesberg
T. +49 6021 4548300
info@auberge-de-temple.de
www.auberge-de-temple.de

*Auberge
de Temple*



FRANCONIAN ART OF DISTILLING

The eight members of the Rosenhut distillers' association are among the best in their trade. They transform regional treasures into premium fruit brandies and inimitable spirits. And they have just one thing in mind: to offer delight in its purest form.



FEEL LIKE SAMPLING FLAVOURS FROM AFAR?



EDORA – Premiumgewürze



OVER 200 SPICES AND HERBS AS WELL AS 20 DIFFERENT VARIETIES OF SALT

Family-owned EDORA stands for high-quality spices and herbs, as well as for popular seasoning blends. Purchasing is the boss's job. Only the very best raw ingredients from the best production locations around the world are sourced.

These include fine salts such as traditional Hawaiian sea-salt from Molokai Island, fleur de sel (flower of salt) from Portugal and sel gris from France, all directly imported by EDORA. The product range also includes a wide range of domestic and Mediterranean culinary herbs, which are supplemented by further international spice and seasoning specialties.

From exclusive pepper varieties and specialties and spicy chili varieties to high-quality Asian and African spices and blends – you'll find everything here.

In the EDORA Gourmet Shop in Kleinostheim, spice lovers can smell and taste their way through an exciting and diverse world of seasonings.

You'll also find a large selection of mortars and mills, organic delicatessen products, organic oils and vinegars as well as tasteful gifts.

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info@edora.net
www.gewuerzexperte.de





Kaffee Braun

CULTURED ROASTING SINCE 1986

Each coffee bean holds up to 1,000 aromas. At Kaffee Braun, a gentle and prolonged roasting process enables the nuanced flavours and aromas found in every bean variety to develop and mature beautifully. But it takes a lot of experience and passion to produce this outstanding quality. "We have never seen coffee as a run-of-the-mill product", says Rainer Braun, the founder. Family friendships have since emerged from his many trips to the best growing regions around the world and his business relationships. He firmly believes that it is the people themselves – from the coffee farmers to the team, the customers and coffee connoisseurs – who bring the passion and dedication to transform the product into something special.

Another thing that sets Kaffee Braun apart: the combination of a traditional roastery and service provider for bulk consumers.

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63814 Mainaschaff
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info@kaffeebraun.com
www.kaffeebraun.com



Nussmanufaktur KERNnergie

BRAIN FOOD FROM THE LOWER MAIN



Macadamias from Australia, Californian pecans, cashews from Vietnam, Spanish almonds, hazelnuts from Piedmont. The nuts, seeds and fruits of Nussmanufaktur KERNnergie are particularly high quality and come from the best growing regions in the world. And to make sure that the fine products arrive with the customer as fresh as possible, the mixtures are first roasted when the order comes in.

Another special feature is the very special roasting process for these fine nuts. They are roasted in nut oil in an extremely gentle process. This means that the essential oils that give the nuts their flavour are preserved and their aromas released.

Visitors to the factory outlet at the nut roastery in Großwallstadt are invited to shop to their hearts' content. There is something for everyone here – from our 2 to 3 special offers to our small gifts and larger presents, as well as bulk goods from our filling station.

Grundtalring 23
63868 Großwallstadt
T. +49 6022 687200
service@kern-energie.com
www.kern-energie.com





Spessart-Mainland

WALKING, WELLNESS, WILDLIFE AND WINE

Nature has been kind to the Spessart-Mainland region: on one side the noble Main, surrounded by castles, palaces and sun-soaked vineyards. On the other side, the unspoiled Spessart with its seas of leaves that glow in ever-new colours with the seasons.

This landscape invites you to come and actively explore it. Maybe a delights bicycle tour along the Main cycle path. Or perhaps by e-bike, scaling the Spessart hills with the tours of the “Wald erFahren” initiative. Hikers can discover the RÄUBERLAND quality region or the certified Spessartwege 1, 2 & 3 and Spessartbogen routes.

Allow yourself to indulge in exquisite game dishes – often in a delicious combination with the excellent wines. If you want to extend the pleasure to all senses beyond just the tongue and palate, you can book a wellness package in the Spessart health spas Bad Orb and Bad Soden-Salmünster.

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info@spessart-mainland.de
www.spessart-mainland.de



TENDER GAME AND EXQUISITE WINES

Delicious game dishes from the dark deciduous forests of the Spessart-Mainland and full-bodied regional red wines – you can look forward to autumnal culinary delights at restaurants, wine festivals and wine walks during the Game and Wine Weeks.





Münz – Die Manufaktur

FIRE PLATE GRILLS FOR AUTHENTIC MEAT AROMAS

The mechanical engineer and passionate hobby chef Christian Münz first witnesses meat being grilled on an iron plate at a farm in the Basque mountains during the 1990s. He is so thrilled by this traditional way of preparing meat that he starts to fashion his own grills from steel plates. This passion sowed the seeds for his manufactory, which has been building and selling high-quality smokers and fire plates since 2006. It would be perfectly fair to say that Münz established fire plates as barbecue accessories in Germany. To produce the fire plates, Münz selects a special steel that is otherwise used in food machinery. His plates are at least 8 mm thick and therefore heavy – for optimum cooking points and roasting aromas. Asado racks and barbecue stations have since been added to the portfolio – for additional ways of cooking meat over an open fire. Participants in the Münz barbecue courses learn how to prepare food perfectly over an open fire.

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info@muenz-gmbh.de
www.feuerplatten.com



Filippo Pizzo

NOT ALL OLIVE OILS ARE MADE EQUAL!

When Filippo Pizzo talks about his olive oil, his eyes sparkle. His oil and his olives are truly special! The olives grow on his olive grove in sunny Sicily – in the Salso valley northeast of Agrigento.

They are manually harvested while still green, which gives the olive oil its fresh taste. The hand-picked, modern oil mill uses exclusively mechanical methods to gently extract the oil from the olives. Filippo Pizzo proudly explains: “We were on the ground to help out and monitor every stage, from harvesting and pressing to bottling. We can therefore be sure to offer you our familiar premium quality – Olio Extra Vergine d’Oliva – with a fruity taste and pleasantly spicy flavour.” This ‘green gold’ is deeply appreciated by gourmets and healthy eaters alike.

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STYLE IS THE PRODUCT OF QUALITY AND AWARENESS.



Rainer Brand – Watches



RAINER BRAND — MASTER OF THE ART OF WATCHMAKING

Good work needs concentration, attention and time. Craftsmanship cannot be achieved without patience. You can see this in the timepieces from the Spessart region. At the heart of the Mainviereck, master watchmaker Rainer Brand took a chance at establishing his own brand of watches at the beginning of the 1990s. Hiking fans may well have passed through the Spessart already but it's well worth it to take a closer look at the high-quality watches created there that have found fans from Berlin to Tokyo.

Timepieces by Rainer Brand have their very own character and charm. Confident personalities appreciate the commitment to pure aesthetics, high precision and lasting value. Only a few hundred of these mechanical artworks leave the studio each year. Each watch is manufactured with great care and attention, and goes

through the hands of the master himself. Functionality and quality have the highest priority. The love for detail can be felt by the customer through joy at every glance, great wearing comfort and durability.

The love for detail can be felt by the customer through joy at every glance, great wearing comfort and durability.

Rainer Brand says: “In the Spessart, the watches don't tick differently, they just do it unpretentiously, movingly and beautifully.”

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info@rainerbrand.de
www.rainerbrand.de



ROUTE SECTION 2

Klingenberg · Großheubach · Rüdenau ·
Mainbullau · Miltenberg · Bürgstadt ·
Rauenberg · Freudenberg



WHERE ROMANTIC HALF-TIMBERED HOUSES MEET VARIETY



SELECTED PLACES OF DELIGHTS ROUTE SECTION 2



Partners in delights:

Klingenberg

- 1 Altes Gewürzamt

Großheubach

- 2 Gasthaus zur Krone

Rüdenau

- 3 Gasthof-Landhotel-Metzgerei
Zum Stern
4 St. Kilian Distillers

Miltenberg-Mainbullau

- 5 Münkels Beerenhof

Miltenberg

- 6 Bäckerei Hench
7 Brauhaus Faust
8 MIKA Kaffeerösterei
9 Tabakhaus Magne Falkum

- 10 Rußmann – Orthopädie und
Schuhkultur
11 Tourismusregion Churfranken

Bürgstadt

- 12 Weingut Rudolf Fürst
13 Adler Landhotel
14 Weingut Stich “Im Löwen”
15 Weingut Hench
16 Weingut Helmstetter and
Main Vinotel

Freudenberg-Rauenberg

- 17 Heimathof Rauenberg

Freudenberg

- 18 Gebrüder J. & M. Ziegler GmbH

Sights:

Wörth am Main

Shipbuilding and maritime museum

Miltenberg

Mildenburg (castle)
Riesen
(Germany's oldest inn)

Freudenberg

Freudenburg (castle)



A LOVE AND PASSION FOR SPICES

✕
Altes Gewürzamt



**"SPICES ARE THE SOUL OF A LOVINGLY-CREATED DISH.
THEY STAND FOR THE IMAGINATION AND THE INDIVIDUAL ART OF COOKING."**

In the picturesque wine-growing location of Klingenberg, every gourmand and spice-lover will find their mecca: the manufacturer of the finest spices, the Altes Gewürzamt of the Holland family – epicurean craftsmanship in the best sense of the word.

From the purchasing of the spices to the careful selection and processing to renowned compositions made by Altes Gewürzamt such as Curry Anapurna, Mélange Noir or Sieben – flavour here is true workmanship.

The GENUSSETAGE (Delight Days) represent hands-on passion for cooking, baking and enjoying. Here, the Altes Gewürzamt invites guests to participate in inspirational cooking courses.

In addition, gourmets and experts on various culinary topics are regularly invited to share their knowledge and skills with you.

Visit the traditional sales floors in Klingenberg's Old Town and allow yourself to be whisked off by the gourmet advisors into the fascinating world of spices!

In der Altstadt 7
63911 Klingenberg
T. +49 9372 134757
info@altesgewuerzamt.de
www.altesgewuerzamt.de





Gasthaus zur Krone

“FEASTING LIKE OUR FOREFATHERS...”

... these were the words that a guest used to describe a visit to Gasthaus zur Krone. In this rustic inn, the Restel family has been pursuing the art of conjuring up delicious dishes from first-class – preferably regional – ingredients since 1969. The Krone is now in the hands of the second generation: Ralf Restel is in charge of the kitchen, while his wife Niki Restel (Sommelière) serves the perfect regional wines to match the dishes. And Restel's cousin runs her own butcher's to ensure the highest quality of meat.

Michelin has rewarded this love and attention with a “Bib Gourmand” for years now. This makes it a real gem on the Lower Main, renowned even beyond the region's borders. Gourmet enthusiasts travel from near and far to sample the dishes. And the Krone has nine well-kept rooms if it gets late in the evening or guests would like to linger over one more glass of wine.

Miltenberger Straße 1
63920 Großheubach
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krone-restel@t-online.de
www.gasthauskrone.de



Zur Krone
★★★★



Gasthof-Landhotel-Metzgerei Zum Stern

COME TO REST...

... really close to Miltenberg am Main. Visitors to the Stern can enjoy ‘down-to-earth & fine local’ delicacies from the kitchen and wine cellar – regional specialties, fresh from their own butcher's – for every taste and budget. Traditional dishes with a modern flourish such as fresh beef tartare, roast pork in ‘St. Kilian whisky-pepper-sauce’ or chops wrapped in green spelt and more ...

What's more, the country butchery's stocks a variety of specialties such as the legendary ‘St. Kilian-whisky-salami’, Rüdenu potato sausage and extraordinary fruit spreads.

Held several times each year, the ‘Dinner Cabaret in the Stern Banquet Hall’ combines culture with gourmet eating. The hotel rooms skilfully blend history with a comfortable, cosy atmosphere. All the region's cultural sights are easily accessible from here. Listed as one of the “100 best traditional restaurants” in Bavaria.

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info@landhotel-stern.de
www.landhotel-stern.de



SINGLE MALT WHISKY MADE IN GERMANY



St. Kilian Distillers



Delight tip:

UP CLOSE EXPERIENCE

Visit our distillery and experience whisky craftsmanship up close. Try our first-class Single Malts, Bud Spencer and Terence Hill whiskies and fruity liqueurs. Everything from mild to smoky.



“WE COMBINE THE CRAFT AND TRADITIONS OF DISTILLING WHISKY WITH STATE-OF-THE-ART TECHNOLOGY AND INNOVATION”

The single malt whisky is produced in idyllic Rüdenau based on the Scottish tradition with immense dedication and great passion. Anyone who sets foot in Germany's largest whisky distillery will be enchanted by the gleaming copper pot stills and delighted by the unmistakable scent of malt, wood and the Angels' Share – the whisky that our maturing casks exhale over the course of their storage.

Nestled at the heart of untouched nature in the Odenwald mountains with their crystal-clear air, our spirits mature under ideal conditions in casks that were carefully selected from over 300 types to create the finest single malt whisky. Our special service: you can select and buy the wood, pre-coating and recipe for your own 30-litre cask, which is then specially

made by our cooper. Whether it's mild or smoky, with sweet vanilla or spicy fruit – you decide how you want your whisky to taste.

Novices and whisky enthusiasts will also experience the magic of St. Kilian Distillers – whisky made in Germany – during a personal guided tour. We will introduce you to (almost) all the secrets of our traditional art of distilling whisky.

Hauptstraße 1–5
63924 Rüdenau
T. +49 9371 40712-0
info@stkiliandistillers.com
www.stkiliandistillers.com

ST. KILIAN
DISTILLERS



Münkels Beerenhof

WE ALL LOVE BERRIES

It is not just its location on a mountain overlooking the Main valley that makes the berry farm run by Patrycja & Jochen in idyllic Mainbullau so unique. Those who have been there know exactly why making the trip is so worth it.

The Münkels family feel that it is their duty to uphold long-held traditions and are just as dedicated to producing local products from their own fields. Their passion for berries – whether blueberries, raspberries or currants – motivates them every day to come up with new ideas and to cultivate the ultimate flavours in their fields. Together with that crucial touch of artisan skill, this leads to products that catch the eye with their sublime flavour and aroma. During the berry season, freshly harvested berries are on sale at the farm every day – or visitors are invited to pick and enjoy their own selection.

Varietal fruit brandies, liqueurs and juices add the finishing touches to the Münkels family's portfolio. Naturally, all spirits are made from the farm's own produce – from classic to matured in wooden casks.

Mainbullau 16

63897 Miltenberg-Mainbullau

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info@beerenhof.de · www.beerenhof.de



Bäckerei Hench

BEST BREAD – FOR EIGHT GENERATIONS



Bäckerei Hench has been up and running since 1753. The bakery is now in the hands of the eighth generation – and the ninth is already raring to go. And they dedicate themselves to creating pleasurable products for their customers every single day. The reason for the bakery's astonishing success is easy to explain: home-made baked goods according to traditional recipes – some handed down over centuries – and produced according to age-old methods.

Master baker Thomas Hench sources his raw materials predominantly from certified regional producers and he knows all of the suppliers personally. This approach guarantees quality. The whole grains are even freshly ground in the bakery's own stone mill. In addition, the traditional business has held the organic seal since 2003 as all raw ingredients for whole-meal products are sourced from organic producers.

And the customers can taste the love and attention to detail: this bread is a real delight!

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63897 Miltenberg

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lustaufbrot@baeckerei-hench.de

www.baeckerei-hench.de



THE ART OF BREWING WITH CHARACTER



Brauhaus Faust

Delight tip:

BREWERS' SEMINAR

Why not brew your own beer!
You will learn all about the art of
brewing in these exciting seminars.
Immerse yourself in the world of the
Faust brewers for a few hours.
The times are listed on
www.faust.de



“WHERE NATURE AND HISTORY COLLIDE, WE BREW VERY SPECIAL BEERS – FOR VERY SPECIAL PEOPLE”

The Faust Brewery in Miltenberg is the oldest brewery in the Rhine-Main area and is already into its fourth generation of being run by the Faust family.

“First class flavour and the region’s best beer” is the philosophy of the family brewery whose roots in the area go back over 360 years. Knowledge handed down over generations, modern technology, artisan expertise and a love of the art of brewing along with the finest ingredients make for that unmistakable flavour. Open fermentation in the traditional way, the extra long maturation time, a particularly gentle filtration and the controlled anaerobic bottling process all play their part.

Every year the Faust Brewery receives prizes in various categories. We are particularly proud of the platinum,

gold and silver medals at Meininger’s International Craft Beer Awards.

We were also awarded the distinction of Craft Brewer of the Year for the third time in 2022, after 2016 and 2021, for the best overall result. And by the way, in these exciting guided tour experiences you will find out what makes the Faust beer specialities so unique. Sample various types of beer, pay a visit to the Faust Brewery Shop and enjoy your time in Miltenberg’s Schwarzviertel.

Hauptstraße 219
63897 Miltenberg

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info@faust.de · www.faust.de





Kaffeerösterei MIKA

“AWARD-WINNING” COFFEE

It's all about those brown beans in the MIKA coffee roasting house. If you visit Miltenberg's Old Town in the mornings, you can watch the roasting master at work. 18 varieties are on offer and many have been awarded gold or silver medals in blind tastings. MIKA likes to source its coffee via “direct trade” in order to guarantee a fair wage for the coffee farmers in the countries of origin. This means that customers even have the chance to purchase coffee from Nepal that is purchased independently by a school class from Buchen and packaged after roasting in the MIKA roaster. The building and development of schools in remote mountain villages profit from this (www.realschule-buchen.de/nepal). The project has received accolades on a federal level.

The lovely shop also offers a wide selection of carefully selected chocolate, delicacies, tea, spices, wines and spirits. It's well worth a visit.



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63897 Miltenberg
T. +49 9371 9489666
mika-kaffee@t-online.de
www.kaffeerosterei-mika.de



Tabakhaus Magne Falkum

A PARADISE FOR PLEASURE SMOKERS

The Tabakhaus Falkum is one of the oldest and most renowned addresses in Europe when it comes to the refined, cultivated enjoyment of tobacco. At Falkum, personal tobacco blends were created for no less than two German chancellors. In a unique, stylish ambience, the visitor is presented with a huge array of tobacco pipes in all shapes, sizes and colours. The special feature of Falkum is its many, own individual tobacco creations that have since found many fans throughout the world.



Cigar-lovers have to go one floor down. Here, they will find themselves in a rustic sandstone vaulted cellar which accommodates the Alec Bradley Cigar lounge and the huge, walk-in humidor. This houses the finest, hand-selected long filler cigars, which can be enjoyed there in a cosy atmosphere. Honoured as a Habanos Specialist, Davidoff Ambassador**** and STG Fine Cigar Ambassador.

A small selection of spirits that match well to the cigars round off the offer.



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SEDUCTIVE SHOES FOR INDIVIDUALISTS



Rußmann – Orthopädie und Schuhkultur



HOW TRIPPEN MAKES FOR HAPPY FEET

Our feet carry us more than three times round the world over the course of our lives. And no two feet are the same – although they are all special. And because this is true, special feet need special shoes. Ludger Rußmann and Tanja Stumpf are passionate shoemakers and value solid craftsmanship combined with a beautiful look, functionality and perfection. Their motivation is to find the right shoes for every customer.

in Brandenburg with lavish attention to detail. This guarantees durability and ensures that the timeless beautiful, special shoes are easy to repair as well.

Last but not least: Trippen charges fair prices for its footwear. Customers pay for unbeatable quality ‘made in Germany’ and not for a label with an elitist image.

Designed in a purist style, their specialist outlet presents leather artworks from the Trippen brand. The cult shoes from Berlin are epitomised by an idiosyncratic, multi-award-winning design vocabulary, unique cuts and the very finest leather. Customers looking for individual or extravagant flourishes can choose between elk, cow, buffalo, calf or goat leather in a wide variety of colours. Each model is fashioned

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www.russmann.net

Rußmann
orthopaedie und schuhkultur



Tourismusregion Churfranken

... HOME TO THE LOVE OF LIFE

Nestled between Spessart and Odenwald ranges, between Main and wine – where the love of life is at home – Churfranken offers countless opportunities for blissful moments. The twenty-five charming villages offer something for every taste: well-maintained cycle paths, breathtaking mountain biking and hiking trails with stunning views over meadows and vineyards invite visitors to become one with their bodies and nature. Or they can succumb to the uniquely diverse food and drink culture. Feast on and enjoy regional specialities in a warm and welcoming ambience!

Vineyards lining the river dominate the landscape of Churfranken. Machines are conspicuous only by their absence, and almost everything is done the tradi-



tional way – by hand. But the winegrowers' efforts definitely pay off: the Pinot Noir in particular is highly regarded and is rewarded with top marks at national and international tastings.

It doesn't matter whether you use your stay in Churfranken to slow down or enjoy an active lifestyle: sharpen your senses and embrace life.

Mainstraße 83
63897 Miltenberg
T. +49 9371 6606976
info@churfranken.de
www.churfranken.de

CHURfranken
KOMMEN DIE LEBEN



RED DELIGHTS FROM THE VINE

A particular delight comes from the vineyards along the Main: Franconian red wine. The mild climate and exceptional soils give the wine its full, strong flavour. It is always a delight, whether to end the day or accompany a meal.





Weingut Rudolf Fürst

BURGUNDY BEGINS IN BÜRGSTADT

Wine has a long tradition here! The Fürst family has been growing grapes since 1638. Sebastian Fürst joined the winery in 2007 after studying viticulture and oenology and internships in Burgundy, South Africa and elsewhere. He was named Winemaker of the Year by the Vinum Wine Guide in 2022. This was the first time in the history of the Wine Guide that the son followed the father, Paul Fürst, in becoming Winemaker of the Year.

Rudolf Fürst has since belonged to the most illustrious names in wine making, not only in Germany, but on the international stage as well: The excellent red wines, especially the large Pinot Noir fields of the Centgrafenberg, regularly exceed the 90-point threshold. But Paul and Sebastian Fürst can also do white wine. Their Pinot Blanc, Riesling and Chardonnay are among the best white wines in Germany.

Hohenlindenweg 46
63927 Bürgstadt
T. +49 9371 8642
info@weingut-rudolf-fuerst.de
www.weingut-rudolf-fuerst.de



Adler Landhotel

HOLIDAYS FOR THE BODY AND SOUL

The Adler Landhotel is a wonderful place to relax: whether it's a holiday, business trip or short break – the Bachmann and Eck families make every stay a pleasure for all the senses with their warm hospitality.

Guests at the idyllic establishment can expect modern and quiet hotel rooms overlooking the garden. The hotel has everything you might need to recharge your batteries in an unbeatably pleasant atmosphere, such as massage services, a sauna and an organic natural pool (April – October).

Included in the amenities is a restaurant with a small and romantic inner courtyard where guests can feast on exquisite delicacies: it serves recommended dishes prepared with the best the region has to offer: light slow food rounded off with house wines and a varied selection of Bürgstadt wines. Some spirits to round off the pleasurable experience are a good choice as well: the hotel even distills its own brandies.

Hauptstraße 30
63927 Bürgstadt
T. +49 9371 97880 · F. +49 9371 978860
info@adler-landhotel.de
www.adler-landhotel.de





Weingut Stich „Im Löwen“

WINES WITH CHARACTER FOR PEOPLE WITH CHARACTER

The wines from Philipp Stich tell of where they come from: from the warm, red sandstone of the Bürgstadt terroir and the shell limestone of Franconia. Together with his team, he coaxes the very best out of the valuable grapes and creates complex and richly-structured wines whose diversity of aromas will fascinate – real character wines, in fact.

Wines are created here that are fun and moreish. Wines that move skip skilfully between tradition and modernity. From uncomplicated, finely structured estate wines and the family's exotically fresh, favourite wine – the “Frank & Frei” Müller-Thurgau – to the individual premium wines of the “Löwenlinie”, or “Lion Range”, that hold their own in any international comparison.

In the months of April, June, July and November, the Stich family maintains the traditional Häckerwirtschaft-culture with selected regional delicacies in their tavern.

Freudenberger Straße 73
63927 Bürgstadt
T. +49 9371 5705
info@weingut-stich.de
www.weingut-stich.de



WEINGUT
STICH



Weingut Hench

FROM THE TASTE OF THE ORIGINAL

Located in the heart of Bürgstadt – the stronghold of the Pinot Noir on the Main – you will find the organic winery Hench.

Here, on the Bürgstadt Centgrafenberg, Hundsrück and Mainhölle sites, the family business is dedicated to viticulture with a focus on Pinot Noir.

Red grapes varieties:

Pinot Noir, Frühburgunder (Pinot Noir Précoce), St. Laurent, Pinot Meunier and Regent.

White grape varieties:

Silvaner, Riesling, Pinot Blanc, Ortega

The vineyards are farmed completely organically. Get to know these authentic wines during a visit to the vineyard or in local gastronomy.

Hauptstraße 32
63927 Bürgstadt
T. +49 9371 5752
info@weingut-hench.de
www.weingut-hench.de

WEINGUT HENCH



DE-ÖKO-006
Deutsche Landwirtschaft
Bio Wein



Weingut Helmstetter and Main Vinotel

EXQUISITE WINES & STYLISH ACCOMMODATION

"Holidays with the vintner" – the Helmstetter family embarked on this building project to create a unique blend of a winery and hotel: the MAIN-VINOTEL. The complex sits perched atop an area reinforced with huge sandstone ashlars. Vineyards line the way as guests approach, and the 20 rooms with modern furnishing all have wooden floorboards and balconies.

The five-hectare vineyard is home to excellent grapes for Müller-Thurgau, Silvaner, Bacchus, Riesling, Sauvignon-Blanc, Pinot Blanc, Pinot Gris, Frühburgunder, Pinot Noir and Domina wines. Half of them are red wines that are stored in oak casks for up to two years.

Guests are introduced to the exquisite wines during a tasting or a tour of the cellars and are invited to enjoy these fruits of the vine at the Häckerwirtschaft taverns, during the Wine Culture Night, the Wine Summer Festival or the Vine Night as a fine accompaniment to regional specialities.

Bainweg 1–3
63927 Bürgstadt
T. +49 9371 3341 · F. +49 9371 66237
info@weingut-helmstetter.de
www.main-vinotel.de



Heimathof Rauenberg

THREE PROGRAMMES TO MAKE GUESTS HAPPY

Feeling alive – down to earth, authentic and close to home. All three programmes in the Heimathof portfolio are designed to impart this pleasant experience: the events, the converted granary used as seminar room and the farm shop with all the good things from the region.

Visit the Heimathof to attend events from readings to pork belly dinners – all of them designed to make guests feel at home, just like they would in their own living rooms! Are you looking for a cosy seminar or course room? The former granary (52 m²) – spacious, light-bathed and with an open gable roof – is ideal for work and relaxation. Parties are also permitted – in the granary or the 100-m² event barn.

Visitors to the farm shop will find familiar and high-quality produce made by trusted people and reliable suppliers. After all, it is nice and reassuring to know where our food comes from, isn't it?

Raubachstraße 36
97896 Freudenberg-Rauenberg
T. +49 9377 9297428
kontakt@heimathof-rauenberg.de
www.heimathof-rauenberg.de



THE HIGH ART OF DISTILLING SINCE 1865.



Brennerei Ziegler



ZIEGLER – THE SPIRIT OF QUALITY, SUSTAINABILITY AND CULTURE.

Initially established as a brewery with distilling rights, Ziegler has been making history with its exquisitely premium spirits since 1865. Still operating at its original site, the prestigious company has unfailingly shown true dedication to the production of brandies, spirits, liqueurs, whisky and aperitifs that delight pre-eminent international restaurateurs and gourmets alike.

The excellence of Ziegler products is legendary: from fruit harvesting to labelling the bottles, people and traditional craftsmanship have always played a crucial role. Uncompromising in the pursuit of unbeatable quality – and you will taste the difference! A Ziegler is not something you gulp down – quite the contrary. The products provide the perfect ending to

wonderful evenings, a successful deal or a unique life event or friendship. After all, Ziegler brandies are premium cultural treasures that have always been made to spoil people and bring them together.

Anyone who launches products that are obtained from the best fruit this planet has to offer will inevitably feel a particular commitment to preserving the legacy. Sustainability is therefore a cornerstone of the Ziegler operations.

Hauptstraße 26
97896 Freudenberg

T. +49 9375 92880 · F. +49 9375 928811
info@brennerei-ziegler.de
www.brennerei-ziegler.de

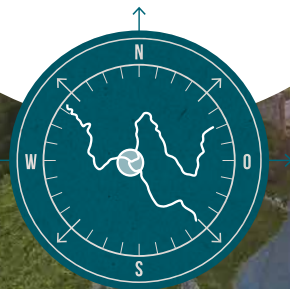


ROUTE SECTION 3

Wertheim · Kreuzwertheim ·
Bettingen · Dietenhan · Bronnbach ·
Sachsenhausen · Dörlesberg



FASCINATING ENCOUNTERS AT THE HEART OF THE ROUTE



SELECTED PLACES OF DELIGHTS ROUTE SECTION 3



Partners in delights:

Wertheim

- 1 Hotel Restaurant Schwan
- 2 KaffeeRaum
- 3 Heidi's Wäschelädle
- 4 grapes - die Weinstube
- 5 Restaurant Dinges
- 6 TOURISMUS REGION WERTHEIM
- 7 Grafschaftsmuseum

Kreuzwertheim

- 8 Weingut Alte Grafschaft

Wertheim-Bettingen

- 9 Küchen Fries
- 10 ARTofCHOCOLATE

Wertheim-Dietenhan

- 11 Ottmar Hörl

Wertheim-Bronnbach

- 12 Kloster Bronnbach

Wertheim-Sachsenhausen

- 13 Biolandhof Klein

Wertheim-Dörlesberg

- 14 Biohof Joas

Sights:

Wertheim

- Wertheim Castle
- Collegiate church
- Glass Museum
- Grafschaftsmuseum (historical museum)
- Museum "Schlösschen im Hofgarten"

Wertheim-Bronnbach

- Bronnbach Abbey

Wertheim-Urphar

- fortified church

Main

Kreuzwertheim

8

Wertheim-Bettingen

9

10

Wertheim-Urphar

11

Wertheim-Dietenhan

1
2
3
4
5
6
7

Wertheim

13

Wertheim-Sachsenhausen

14

Wertheim-Dörlesberg

Wertheim-Bronnbach

12

Tauber

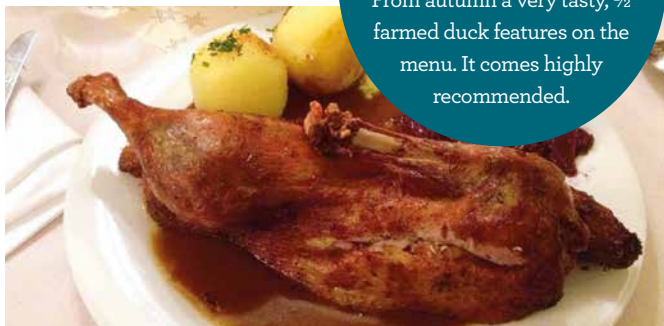




Delight tip:

FARMED DUCK WITH DUMPLINGS AND RED CABBAGE

From autumn a very tasty, ½ farmed duck features on the menu. It comes highly recommended.



Hotel Restaurant Schwan

WHERE THE MAIN AND TAUBER UNITE ...

At the old city gate in Wertheim, the Hotel Restaurant Schwan welcomes its guests.

Guests are spoiled with uncompromising cuisine from Baden and Franconia in a stylish ambience. What is more, only the best seasonal ingredients from controlled local farms and meat from regional meadows and woodlands are used.

The quiet, modern rooms are comfortably and tastefully designed with high quality materials and have luxurious bathrooms.

HOTEL  SCHWAN
RESTAURANT

Mainplatz 8

97877 Wertheim

T. +49 9342 92330 · F. +49 9342 923366

info@hotel-schwan-wertheim.de

www.hotel-schwan-wertheim.de



KaffeeRaum

COFFEE HEAVEN AT KAFFEERAUM

There is a real gem of coffee pleasure right in the heart of Wertheim's Old Town. Here, a good cup of coffee is done right and truly celebrated.

In "KaffeeRaum", the huge range means you'll be spoiled for choice. But the lovely members of staff advise each and every customer comprehensively and with great patience.



So in the end, everybody will have the coffee that tastes best to them. Incidentally, the many varieties are, without exception, all roasted by "Kaffee Braun" in Mainaschaff in gentle, long, traditional drum-roasting processes.

A visit is also worth the tea-lover's time: "KaffeeRaum" also offers a specially selected range of high-quality teas from all over the world. Only the very best raw ingredients are used to produce the over 40 different tea specialities.



Treat yourself and pop in for a cuppa in "KaffeeRaum".

Maingasse 19

97877 Wertheim

T. +49 9342 8593682

info@kaffeeraum-wertheim.de

www.kaffeeraum-wertheim.de





Heidi's Wäschelädle

WOMEN'S DREAMS MADE OF SILK AND LACE

There is a real gem for women right at the heart of Wertheim's old town – the undergarments boutique run by Heidi Schmidt! Heidi has a keen eye on the perfect fit, so she is known to reach for the tape, take the customer's measurements and offer individual advice.

Buying fine undergarments is a real pleasure here – whether it's a spontaneous decision, by private appointment with preliminary advice or as part of a girls' night out with sparkling wine and music. And each woman will find precisely the lingerie, bras and strings they need to highlight their natural beauty.

And Mrs. Schmidt is only too happy to obtain items for private viewings if the right size – Heidi's Wäschelädle also stocks plus sizes – happens to be unavailable. Men looking for a beautiful gift among the fine lace lingerie from Prima Donna, Marie Jo, Chantelle and all the other prestigious brands the shop carries are equally welcome.

Maingasse 1
97877 Wertheim
T. +49 9342 9160631
info@heidis-waeschelaedle.de
www.heidis-waeschelaedle.de

Heidi's Wäschelädle



grapes – die Weinstube

THE WINE MEET AT THE HEART OF WERTHEIM'S OLD TOWN

"House of the Knights of Zobel – Built circa 1520" is emblazoned on the narrow half-timbered corner house. Situated directly on the market square, it is the gathering point for everyone who enjoys hearty snacks. When the weather is nice, guests can sample a glass of Schloss Wertheim Riesling sparkling wine, Pinot Blanc, Volkacher Ratsherr or one of the many other wine specialities served through the window of the inn or enjoy their drink in style at wine cask bar tables. And the rustic wine tavern with modern furnishings in the upper part of the house is a cosy spot if the sun is not shining.

The inn serves a selection of light meals to accompany the wines: home-made cheese creations, a premium selection of sliced sausage from the regional butcher and delicious antipasti – so something for every taste. Each dish comes with bread that is baked fresh every day and the legendary pretzels and cumin bread sticks from the neighbourhood bakers.

Marktplatz 6
97877 Wertheim
T. +49 9342 8582144
info@grapes-weinstube.de
www.grapes-weinstube.de





Restaurant Dinges

THE CUISINE OF OUR HOMELAND

The opening of Dinges was a real affair of the heart for the eponymous owners Uwe and Heinz Dinges. And when you make your way today into the historical inner courtyard of Wertheim's Town Hall, you'll find a tastefully decorated restaurant with a down-to-earth but yet creative cuisine. The products are sourced locally, seasonal and fresh and, where possible, farmed organically.

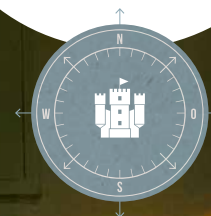
The menu at Dinges has the very best of the region and the respective season. But there is also plenty of room for skilfully integrated culinary nods to the kitchens of the world. Down-to-earth Franconian dishes are included, as are newly-interpreted classics. Tuna tartar on cucumber carpaccio, herb soup with sweetbreads and a flaky pastry lid, or a salad of king crab with avocado and ratatouille perhaps? The loin of Spessart venison and the frozen orange soufflé will make your mouth water.

Mühlenstraße 26
97877 Wertheim
T. +49 9342 9183260
info@dinges-wertheim.de
www.dinges-wertheim.de

DINGES

GLASS – THE HEART OF WERTHEIM

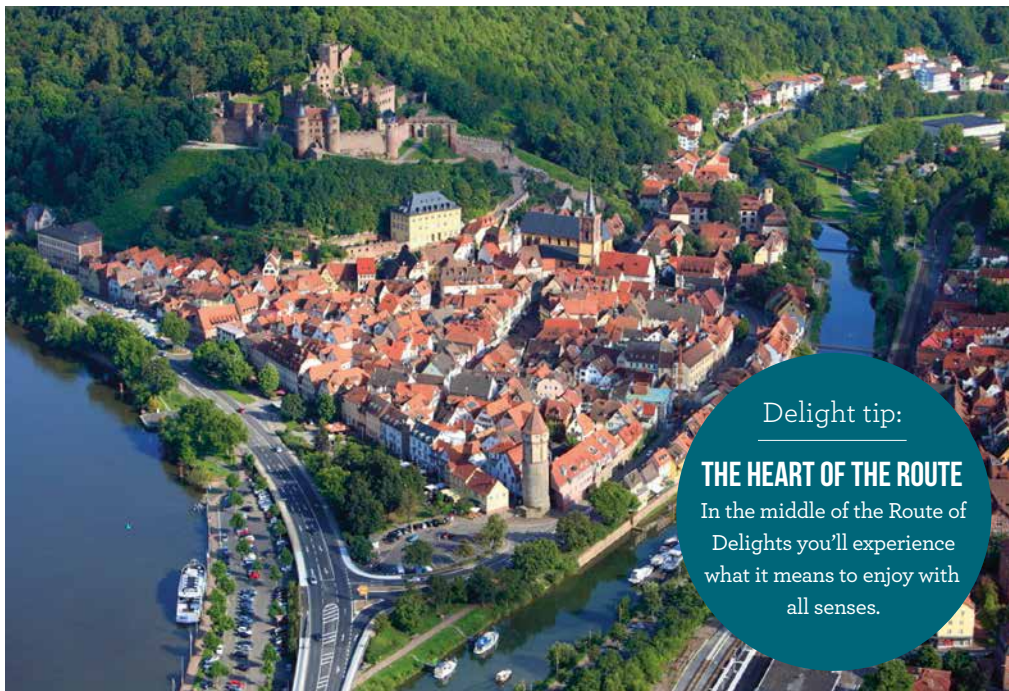
Wertheim has been an important 'glass city' since 1948. This is reason enough to dedicate a museum to glass as a material, the only one in Baden-Württemberg. It brings all facets of the material to life – from fragile artworks fashioned from glass to industrial uses.



WHERE THE SOUL CAN WALK FREE



TOURISMUS REGION WERTHEIM



Delight tip:

THE HEART OF THE ROUTE

In the middle of the Route of Delights you'll experience what it means to enjoy with all senses.



WERTHEIM – TWO RIVERS – ONE REGION – A THOUSAND POSSIBILITIES

The town of Wertheim lies at the heart of unspoilt countryside and is the ideal starting point for exploring the Liebliches Taubertal, Spessart, Odenwald, Churfranken and Fränkisches Weinland holiday regions.

Overlooked by one of the largest stone castle ruins in southern Germany – now a breathtaking cultural and events venue with places to eat – the medieval town-square is dominated by half-timbered houses, small squares and narrow alleyways.

Culture enthusiasts can look forward to fascinating exhibitions in the museums. Wertheim is Germany's shopping paradise, whether for browsing through the boutiques in the town centre or visiting the Wertheim Village shopping outlet.

Wertheim is the town for active holidaymakers and gateway to the multiple award-winning 5-star 'Liebliches Taubertal – the Classic' and 'Main' cycle paths. Visitors can explore more than 150 cycling and hiking tours through magnificent river landscapes, forests and vineyards.

The town is also at the heart of the Route of Delights, the most enjoyable experience in the region that guests simply have to visit themselves.

Gerbergasse 16
97877 Wertheim
T. +49 9342 935090

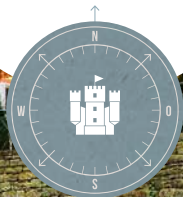
info@tourismus-wertheim.de
www.tourismus-wertheim.de





EXPERIENCING ART

The tours through the museum in the palace gardens, the special exhibitions and the park are an absolute must for art enthusiasts.



Grafschaftsmuseum Wertheim

HISTORY BEHIND THICK WALLS

Discover the region's cultural heritage straddling today's border between Bavaria and Baden-Württemberg. 900 years in the history of the former county of Wertheim come to life in this collection of exhibits with international appeal.



Aside from the permanent exhibition, visitors can also view a changing series of special shows: water and floods, the history of Wertheim Castle, the county's denominational history, the history and fate of Wertheim's Jewish population, rural clothing, furniture, historical toys, the history of displaced people and painters from and in Wertheim. The Otto Modersohn Cabinet also displays works by the North German painter.

Please note that the main building has a disabled entrance and a lift, but the House of the Four Crowned Martyrs is not accessible.



Rathausgasse 7, 10
97877 Wertheim

T. +49 9342 301512 · F. +49 9342 301520
grafschaftsmuseum@t-online.de
www.grafschaftsmuseum.de





Delight tip:

PICNIC IN THE VINEYARD

According to the old Bavarian tradition, you can bring your sandwiches with you and enjoy them with a chilled wine in our historical courtyard.



Weingut Alte Grafschaft

HONEST, MINERAL-BASED PLANTS WITH CHARACTER THAT ARE UNMISTAKABLE

Wine has been produced in the Alte Grafschaft Winery for more than 400 years. And you can tell. The beautiful estate – across from Wertheim Castle – positively breathes history. Also worth visiting are the huge vaulted cellars with state-of-the-art equipment alongside traditional wine casks.

The vineyard has two steep slopes: the Kaffelstein and the Satzenberg. Mechanical processing is possible in neither. Viticulture is still carried out here as it was in the Napoleonic era – with 100% manual labour.

This is to the advantage of the wines. They reflect the terroir of the two vineyard slopes. They are markedly subtle and allow the detection of the best qualities of the respective grape variety, the soil and the extraordinary micro-climate.

Rathausgasse 5

97892 Kreuzwertheim

T. +49 9342 5500 · F. +49 9342 22019

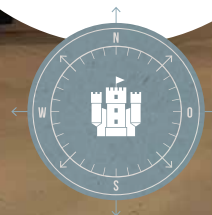
info@altegrafschaft.de

www.altegrafschaft.de



UNIQUE PIECES FOR ENTHUSIASTS

Over 40 artists showcase exceptional and original creations in the areas of jewellery, textiles, leather, ceramics, wood and paper at the market for fine arts and crafts in Bronnbach Abbey: beautiful hand-picked items in contemporary design!



DESIGN MEETS CRAFTSMANSHIP



EX WORKS KITCHENS

What would enjoyment be without the matching kitchen where all those treats are perfectly prepared? Visitors to Küchen Fries will find “the most beautiful kitchen showroom in the region” – to quote interior designers and customers. Not only does the outlet plan dream kitchens, it also manufactures them. Passion for good carpentry is plain to see in every kitchen by Fries. Their solid build radiates durable quality. They catch the eye with their highly individual styles and elaborately detailed designs.

The customer’s idea plus Fries’ experience come together to create unique bespoke kitchens that ensure optimum use of space for practical workflows, even with difficult floor plans.

Visitors can look forward to over 100 individual examples of kitchens in the exclusive showrooms in Grosswallstadt and – more recently – also in Wertheim, with the company’s MIELE expertise and range being among the largest in the region. In addition, each location offers a fully furnished, generously proportioned show apartment with lots of other ideas for custom, tailored living. It is the ideal place to experience trend-setting design in a live setting. See for yourself!

Almosenberg 10
97877 Wertheim-Bettingen
T. +49 9342 91633611
verkauf@frieskuechen.de
www.frieskuechen.de





ARTofCHOCOLATE

TASTING AND TOUCHING THE ART OF CANDY

The most important ingredient in ARTofCHOCOLATE products: the crafts skill of the chocolatier! Visit the chocolate factory to enjoy handmade and lovingly crafted chocolate, produced from the best ingredients. You will certainly leave in buoyant mood having sampled some sweet luxury in your everyday life!

The experts here play cheekily with chocolate traditions and like to turn them on their head – to produce sweet creations with a surprising touch, which visitors can buy in the spacious shop at the site, either to eat themselves or as gifts for their nearest and dearest. Pralines, chocolate bars, drinking chocolate, bread spreads and chocolate sugar – the factory covers many topics relating to the pleasure of sampling the ‘black gold of the Aztecs’.

Would you like to linger for a while in the chocolatey ambience? The ARTofCHOCOLATE café is an inviting place to discover new chocolate specialities over coffee and cake.

Almosenberg 15
97877 Wertheim-Bettingen
T. +49 9324 9784690
info@art-of-chocolate.de
www.art-of-chocolate.de

ARTofCHOCOLATE®



Ottmar Hörl

“I SEE MY WORK AS A SCULPTURE FOR EVERYONE”

Ottmar Hörl is among the most inventive German conceptual artists. His extensive oeuvre encompasses all genres within art.

Hörl rose to worldwide fame primarily with his radical art concepts as well as large projects with serial sculptures in public spaces. His universal allegories have now become part of our collective memory such as the famous “Euro Sculpture” in Frankfurt am Main.

In his adopted home of Wertheim, Hörl installed numerous optimistic dwarfs in 2020 with the intention of spreading a positive outlook on life.



They are already celebrated in the media as town landmarks.

Ottmar Hörl's concept is that anyone and everyone should be able to afford and purchase a sculpture, whether in his online shop, at one of the worldwide gallery shows or in many museum shops.

Kembacher Straße 9
97877 Wertheim-Dietenhan
T. +49 9397 328
info@ottmar-hoerl.de
www.ottmar-hoerl.de

OTTMAR HÖRL

CULTURE. HISTORY. DELIGHT



Kloster Bronnbach



THE CULTURAL-HISTORICAL JEWEL OF THE TAUBER VALLEY

The former Cistercian abbey of Bronnbach from the 12th century is located in the idyllic “Liebliches Taubertal”. Its long history has left behind a rich inheritance, for example the Romanesque church with its baroque altars and choir stalls and the Gothic cloisters. The Bernhardsaal and the Josephsaaal halls with their Baroque decoration are also worth viewing.

The Bronnbach abbey attracts visitors as an event location with special character in the context of the famous Bronnbacher Kultouren (Bronnbach Cult Tours). Numerous concerts, events and seminars create unforgettable experiences in a location full of atmosphere.

In addition to classic abbey tours, guided hiking tours with the Jakobspilger (St. James’ Pilgrims) and night tours through the abbey grounds are offered.

A special treat are the wine tastings that take place in the “Vinothek Taubertal”. The former cellar vault from the late 12th century was turned into a wine store in 2007 and since then has accommodated wines from the three growing regions of the Tauber valley: Baden, Württemberg and Franconia. More than 20 vineyard operators present their “fine drops” here under one roof.

Bronnbach 9
97877 Wertheim-Bronnbach
T. +49 9342 935202020
F. +49 9342 935202029
info@kloster-bronnbach.de
www.kloster-bronnbach.de



THE FUTURE BELONGS TO OUR LUPINES

✕
Biolandhof Klein

Das Original seit 1995

ZDF mediathek *Kaffee olé!*
Das Beste von der Bohne - Film von Sarah Mabrouk

plan b

Trendsetter und zugleich Traditionshüter

www.lupinenkaffee.de

WE ARE CLEARLY ON THE RIGHT TRACK

“Butterflies in the stomach” is more than just an enjoyable sensation for those who have the pleasure of sampling the fine and delicious products from the organic farm shop run by the Klein family. The surprising range of white sweet lupine and German vetchling is amazing. Available for decades, they include the aromatic lupine coffee in delicate flavours, chocolate and, more recently, falafels, tapas and bolognese sauce, all of them made from these ‘butterfly plants’. More and more consumers are discovering the benefits as the popularity grows.

They are becoming increasingly accepted as the swing and trend towards conscious, regional and sustainable eating gathers pace. Also, because Fritz and Iris Klein’s farm is among the lupine pioneers. Awarded the Bioland mark in 1985, the farm started cultivating lupine in 1994 as the original ingredient in its lupine coffee. Honoured by the ZDF television station in its 2022 film Plan B and numbered among the most innovative farms in Germany, the Klein family just keeps on developing new food products and specialities together with son Matthias. The products are occasionally singled out as super foods or simply praised for their delicious taste – but whatever the context, they are always organic. It’s simply a good feeling in the stomach – and also when shopping. Customers can order online, which ensures that the farm shop is open all hours.

[Here’s to gut instinct!](https://www.lupinenkaffee.de)



BIOLANDHOF KLEIN
Groß im Speziellen

Schmiedsgasse 1
97877 Wertheim-Sachsenhausen
T. +49 9342 6386
biolandhof-klein@t-online.de
www.lupinenkaffee.de



TOP LOCATION FOR GARDEN TREASURES

Whether it's old crops, rootless rose bushes or all kinds of tomatoes (almost 400 varieties) – the Bioland Gärtnerei Dieter Haas is a real treasure trove for hobby gardeners. That's why it is described as one of the top 100 locations in a gardening and travel book.



Biohof Joas

GOT CHEESE?

Idyllically situated, the Biohof Joas organic farm is located between Dörlesberg and Hundheim.

In summer, you can admire the peacefully grazing cows on the way to the farm. It's from these happy animals that the good organic milk is collected, which is then used in the Kirchenkäserei Sindolsheim (cheese factory) to make delicious cheese.

The cheese is available as soft cheese and semi-solid cheese (like feta) called Mayen, and in many yummy varieties (chili, caraway, fenugreek, garlic...).

You can purchase it in the farm's own dairy. Raw, organic milk is also available here in addition to the cheese. And if you are interested in some juicy beef, you've also found the right place. Daniel Joas and his wife Michaela look forward to welcoming you.

Ernstthofsiedlung 7
97877 Wertheim-Dörlesberg
T. +49 9342 22974 · F. +49 9342 935675
info@biohofjoas.de
www.biohofjoas.de



ROUTE SECTION 4 + 5

Marktheidenfeld · Ansbach · Karlstadt ·
Retzbach · Würzburg · Randersacker



THE HOLY TRINITY OF HOSPITALITY, THE MAIN RIVER AND WINE



SELECTED PLACES OF DELIGHTS ROUTE SECTIONS 4 + 5



Partners in delights:

Marktheidenfeld

- 1 Hotel & Weinhaus Anker

Roden-Ansbach

- 2 Annette Sax, Stil-Design

Karlstadt

- 3 Café Schrödl

Zellingen-Retzbach

- 4 Weingut Christine Pröstler

Würzburg

- 5 Hotel Würzburger Hof
6 Bürgerspital zum Hl. Geist
7 Tourismusregion
Fränkisches Weinland
8 Schlosshotel Steinburg

Randersacker

- 9 Weingut Störlein Krenig

Sights:

Triefenstein-Homburg

Papiermühle (paper mill)

Marktheidenfeld

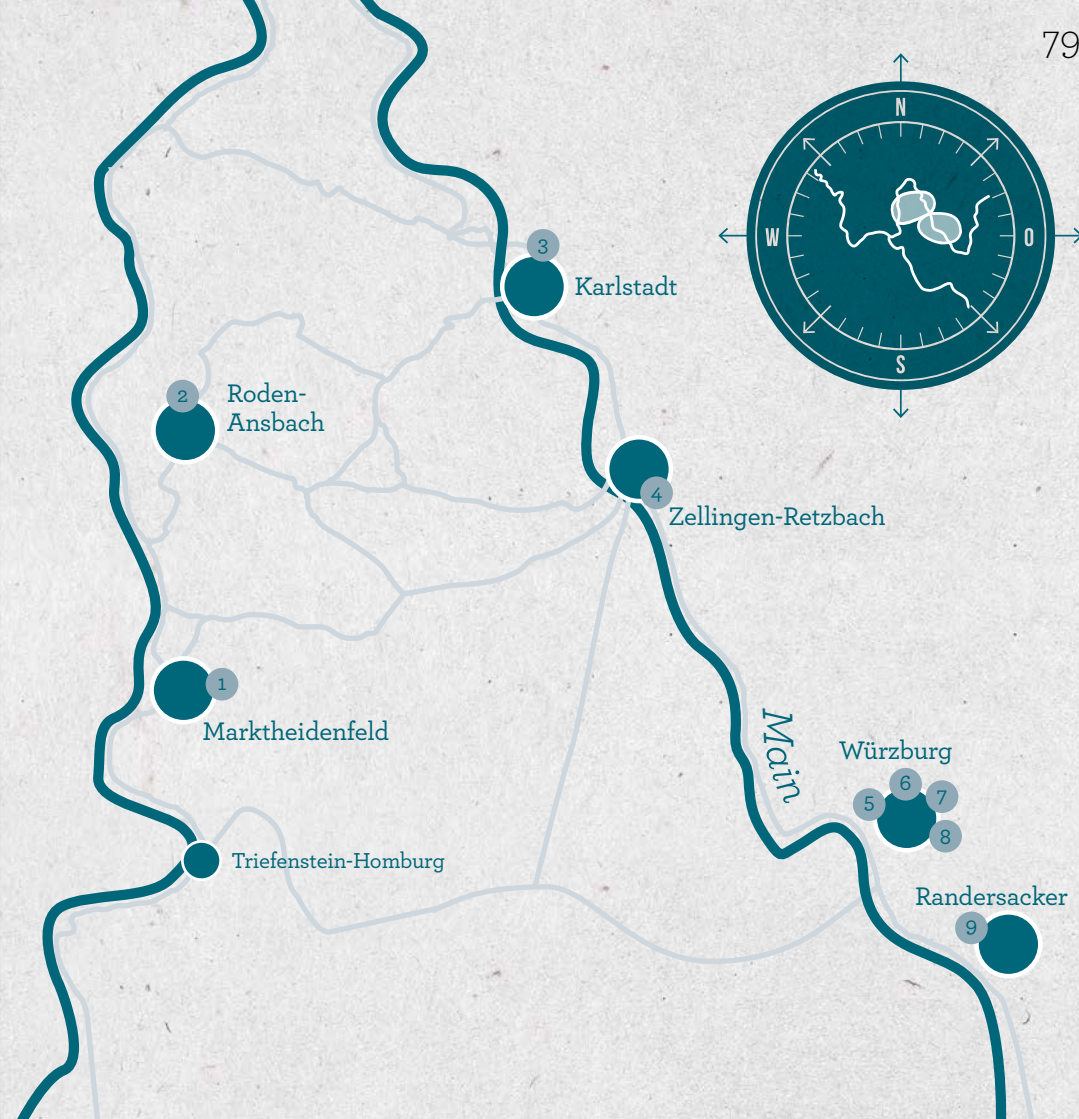
Alte Mainbrücke (old bridge)
Franck-Haus

Karlstadt

Karlsburg (castle)
European Plumber and
Coppersmith Museum

Würzburg

Residence Palace (UNESCO
World Cultural Heritage)
Alte Mainbrücke (old bridge)
Marienberg Fortress
Pilgrimage Church "Käppele"





Hotel & Weinhaus Anker

SIMPLY AMAZING HAUTE CUISINE

It may happen, when serving dishes from the small but superb menu in the historical rooms of the “Weinhaus Anker”, that head waiter Engelhardt suddenly raves about a special sauce and serves you immediately with a small extra portion of it.

Wild prawns and octopus ragout, home-made tagliatelle, turbot botargo and beurre blanc.

Or maybe saddle of lamb cooked to perfection with aromatic couscous, bacon, prunes and goat cheese ... Cooking is all about passion here! Sommelier Elisabeth Deppisch knows which open or bottled wine would be the perfect companions to the dishes. The house wines (Weinhaus am Main Johannes Deppisch) are also recommended – and they are available for tasting and buying at the Anker-Vinotek.

Top-class epicurean delights await you here from Franconian and international cuisine. Exclusively fresh products are used – sourced predominantly straight from the producer – to ensure the premium quality.

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97828 Marktheidenfeld

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info@hotel-anker.de

www.hotel-anker.de



Annette Sax, Stil-Design

HAPPY WITH YOUR OWN STYLE



Paying a visit to Annette Sax will dispel the uncertainty we all feel when standing in front of the mirror or the cupboard. The style designer will kindly help you find your very own personal style and dream wardrobe. You will learn how to find the most flattering clothing and accessories to match your size, shape and personality and to unleash your very own beauty. You will learn how to develop a wardrobe that works for you and in which you will look and feel stunning, comfortable and confident, whatever the occasion.

Annette provides unique tools for finding a personal style and, as a genuine highlight, the “colour lab” and its 3000 fabrics helps the stylist to create your unique palette of colours for your own wardrobe.

One-to-one consultations and style workshops in creative groups are fun and offer definitely surprising ways to learn all there is to know about specific topics. Come and rediscover your very own style in a fun and pleasurable ambience.

Waldzeller Str. 21

97849 Roden-Ansbach

T. +49 9396 995946

mail@annettesax.de

www.annettesax.de

ANNETTE SAX
STILBERATUNG



Café Schrödl

THE SWEETEST TEMPTATION

Fancy a beautiful piece of home-made gâteau? Or maybe you prefer a fresh fruit pie, a delicious Danish pastry or an exquisite praline?

In the heart of Karlstadt, directly beside the historical town hall, Café Schrödl has been offering fans of sweet temptations a place to come and feel at home since 1964. A cosy little spot where you can allow yourself to be tempted in good conscience and can enjoy the delicacies in peace and quiet.

With much love and skilled craftsmanship, confections such as the popular Schrödl-Hörnchen pastries, the hand-cast chocolate Easter bunnies and Father Christmases, and lovingly decorated marzipan figures are produced in the café's own patisserie.

Café Schrödl is an address for treats and delights not only during classic coffee hours. If you want to start your day off with a delicious breakfast, you'll definitely find your favourite on the extensive breakfast menu.

Hauptstraße 45
97753 Karlstadt
T. +49 9353 1234
info@cafe-schroedl.de
www.cafe-schroedl.de

Café
Schrödl
Konditorei



Weingut Christine Pröstler

"HAND-MADE" – WITH CONVICTION AND PASSION!

Christine Pröstler's winery has been located just on the outskirts of Retzbach since 2012. The new building reflects clear forms and transparency and is the embodiment of modern wine culture.

Here, the trained vintner and qualified engineer vinifies the grapes from the 8,5-hectare vineyard.



The grapes for her mineral-rich Silvaners, Pinot Blancs and Rieslings, which are characterised by finesse, delicacy and fruit, grow on the Benediktusberg in Retzbach – a very sparse, shell limestone hillside. The vintner has taken a fancy to both "exotics" like Chardonnay and Sauvignon Blanc as well as expressive red wines, and these are grown and developed in the small family business. The wine store invites guests to wine tastings.



Obere Hauptstraße 100
97225 Zellingen-Retzbach
T. +49 9364 8178895
kontakt@cproestlerweine.de
www.cproestlerweine.de





Hotel Würzburger Hof

THE DISTINGUISHED PRIVATE HOTEL AT THE HEART OF THE UNIVERSITY CITY

This place is ideal for people who appreciate special atmospheres, have a keen eye for individual, exclusive furnishings and are looking for a combination of tradition and modernity as a warmly hospitable home away from home. National and international guests at the Würzburger Hof experience a calming family atmosphere coupled with first-rate service – for a break from everyday life!

The combination of classics and antique pieces with new, modern furniture, valuable paintings, and English wall colours creates spaces for living, working and sleeping that are just as suitable for longer stays. The elegant suites and rooms create a stylish setting for anniversaries and weddings with family and friends. Digital convenience is another key conceptual element at this richly traditional hotel.

Barbarossaplatz 2
97070 Würzburg
T. +49 931 53814
info@hotel-wuerzburgerhof.de
www.hotel-wuerzburgerhof.de

Hotel Würzburger Hof
★★★★
Würzburgs feines Privathotel



Bürgerspital zum Hl. Geist

FAMOUS VINEYARDS – UNIQUE WINES

The Bürgerspital in Würzburg is a vineyard that is more than 700 years old and cultivates 120 hectares vineyards, mainly Riesling, Silvaner and Pinot varieties. Its reputation is based on the top wines from famous vineyards such as the "Würzburger Stein" and the "Stein-Harfe", but also on the Bocksbeutel, which is the typical shaped bottle from Franconia. The winery has been bottling its best wines in Bocksbeutel since 1726.

As a member of the VDP (Verbandes Dt. Prädikatsweingüter - Association of German Prädikat Wine Estates), the wines are classified according to the VDP.KLASSIFIKATION, which allows the character of each top vineyard to be reflected and makes each wine style incomparable. With their elegance and crystal-clear aromas, they are perfect soloists and wonderful food companions. The winery is part of the Bürgerspital zum Hl. Geist Foundation, whose foundation mission, was to care for the elderly and which still continued today and supported with every bottle of wine sold. The Bürgerspital Weinhaus welcomes you to taste the wines and enjoy the time spent there.

Theaterstraße 19
97070 Würzburg
T. +49 931 3503441 · F. +49 931 3503444
weingut@buergerspital.de
www.buergerspital-weingut.de


BÜRGERSPITAL
WÜRZBURG



Tourismusregion Fränkisches Weinland

THIS IS WHERE JOIE DE VIVRE GROWS.

It isn't hard to relax in Franconian wine country: The Main winds its way as a broad blue ribbon through the divine landscape. The bountiful hillside vineyards rise out of the valleys. There is a climate here in which both man and wine feel comfortable.

The delicious, fat grapes that the vintner brings home in autumn are turned into excellent, internationally-renowned Franconian wines in their cellars. These fantastic wines together with the light-heartedness and ease of the Franconian wine country make enjoyment here so wonderfully uncomplicated: on vacation in a winery, at jolly wine festivals, in the fabulous wine culture, in the stylish restaurants and in the rustic Heckenwirtschaft taverns, you'll quickly form friendships with the Franconian wines and the people who live here – a friendship that will be sealed with a good meal or fine dining with delicacies from the region.

Turmgassee 11

97070 Würzburg

T. +49 931 372335 · F. +49 931 373793

tourismus@fraenisches-weinland.de

www.fraenisches-weinland.de



Fränkisches
Weinland
Tourismus

GERMANY'S FIRST PIZZERIA

Würzburg and then the rest of Germany were introduced to pizzas when the Capri und Blaue Grotte restaurant opened its doors 70 years ago. Today the kitchen combines a variety of culinary styles with premium regional ingredients.





Schlosshotel Steinburg

TRADITION AND PLEASURE IN A STYLISH AMBIENCE

The 4-star Schlosshotel Steinburg is located at the Würzburger Stein, close to the city and yet embedded in nature. Guests on the terrace command a sweeping view of the idyllic vineyards, the Main River and way beyond to the city centre of Würzburg, while the romantic lights of the Marienberg fortress twinkle away during the evening.

In total, 69 individually furnished rooms and suites enchant guests with their blend of classic elegance and historic castle style. The indoor swimming pool and sauna ensure relaxing moments. Guests at the Steinburgs Restaurant are spoiled with Franconian-Mediterranean cuisine and impeccable service. It creates a perfect symbiosis of tradition and gourmet eating – with fresh, regional ingredients, an exotic touch and a lavish attention to detail. The sommelier serves exquisite wines to match the dishes. The current menu is posted on the restaurant's website.

Reußenweg 2 /
Mittlerer Steinbergweg 100
97080 Würzburg
T. +49 931 97020
hotel@steinburg.com · www.steinburg.com



GENTLY SHIELDED BY FELT & STRAW

The young fashion designer Laura Zieger conjures up handmade hats for men and women in her Würzburg studio. Her bespoke creations are the perfect addition to any outfit, shield wearers from the sun and make them glow – with eye-catching headwear.





TRIAS – THE FOUNDATION FOR UNIQUE FRANCONIAN WINES

A unique feature in the wine-growing region of Franconia, the home of Silvaner wine since 1659: Trias, over 220 million years old and made from Bunter sandstone, shell-bearing limestone and Keuper, is the valuable basis of Franconian wines and their rich characters. Taste to the power of three.



Weingut Störrlein Krenig

A VALUABLE TREASURE HIDDEN IN THE VINEYARD

“Sonnenstuhl” and “Marsberg” – musical names and excellent sites in Franconia. On these steep south-facing slopes with mighty natural stone walls and mineral-rich shell limestone soils, the most valuable wines of the Störrlein & Krenig Winery grow – the “Großen Gewächse” and “TRIAS”, the flagship wines of Armin Störrlein and his son-in-law Martin Krenig.



The Störrlein Krenig family winery maintains 11.5 hectares with a focus on Silvaner and Burgundy. Riesling, Sauvignons blanc, Scheurebe and a traditional Franconian field blend (Frentsch) are also grown. The thinning out of the grape clusters, careful manual harvesting and a gentle wine-making process as well as sufficient time ensure extraordinary wines. These are wines that, because of their maturity, fine acidity and velvetiness combined with a rich minerality, are fun and have delighted wine enthusiasts for many years.



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97236 Randersacker
T. +49 931 708281 · F. +49 931 701155
weingut@stoerrlein.de
www.stoerrlein.de

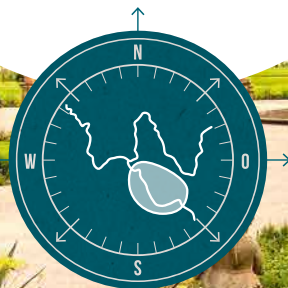


ROUTE SECTION 6

Werbach · Tauberbischofsheim ·
Distelhausen · Lauda-Königshofen · Beckstein ·
Bad Mergentheim · Weikersheim



DELIGHTFUL DISCOVERIES TO THE LEFT AND RIGHT OF THE TAUBER



SELECTED PLACES OF DELIGHTS ROUTE SECTION 6



Partners in delights:

Werbach

- 1 Belle Maison – Das kleine Hotel
- 2 ROFA Fashion Group

Tauberbischofsheim

- 3 Möbel Schott
Kitchen & Barbecue Experience
- 4 Tourismusverband
Liebliches Taubertal
- 5 Weinland Taubertal

Tauberbischofsheim- Distelhausen

- 6 Distelhäuser Brauerei

Lauda-Königshofen

- 7 Rebgut

Lauda-Königshofen, Beckstein

- 8 Brennerei Braun
- 9 Becksteiner Rebenhof
- 10 Winzerhof Strebel

Bad Mergentheim

- 11 Hotel & Restaurant Bundschu
- 12 Modehaus Kuhn
- 13 Wildtierpark
Bad Mergentheim

Weikersheim

- 14 TauberPhilharmonie
Weikersheim

Sights:

Werbach-Gamburg

Gamburg castle

Tauberbischofsheim

“Kurmainzisches” castle

Bad Mergentheim

“Deutschorden” castle & museum

Weikersheim

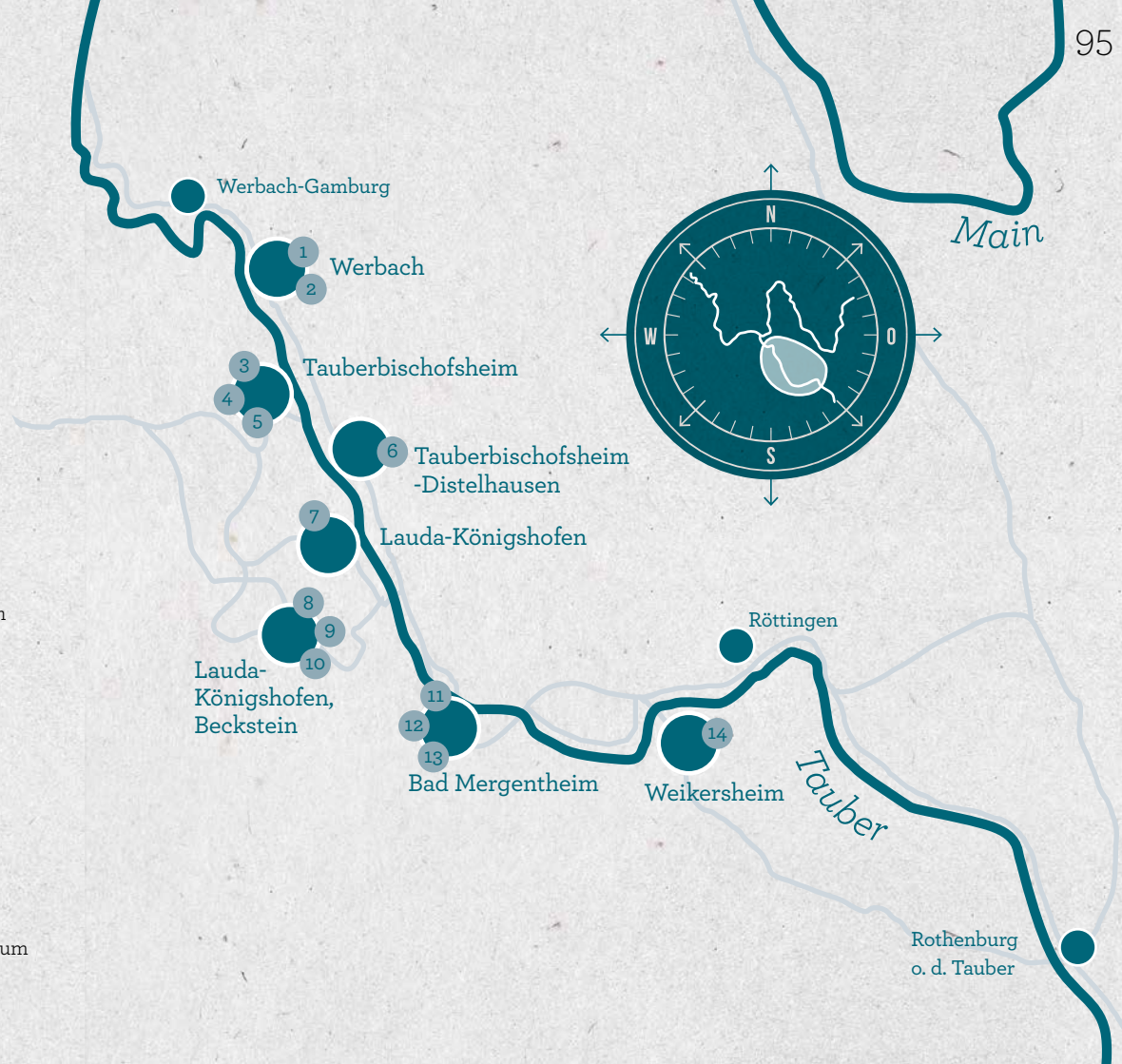
Weikersheim palace

Röttingen

Sundial trail

Rothenburg o. d. Tauber

Riemenschneider-Altar
German christmas museum
Medieval crime and justice museum





Belle Maison – Das kleine Hotel

MORE THAN A RESTFUL SOLACE

Visitors will find a charming private hotel just a stone's throw away from Tauberbischofsheim: The Belle Maison, which only opened its doors in 2013. The spacious rooms are lovingly furnished in an elegant country house style with flourishes from the south of France. No wish will remain unfulfilled here! A seminar room is available for meetings and workshops, and hosts Michaela and Angelina Baumann provide a rich, exquisite breakfast buffet for an enjoyable and invigorating start to the day.

Michaela Baumann is an alternative practitioner – she knows effective ways to give the body the things it needs and enjoys. She runs a practice at Belle Maison where she focuses on back and joint problems and anti-aging treatments.

Treat yourself to days with a little extra for your personal well-being and succumb to the enchanting spell of beautiful Werbach!

Oberes Tor 7 · 97956 Werbach

T. +49 9341 6005300

F. +49 9341 6005329

info@belle-maison-hotel.de

www.belle-maison-hotel.de



ROFA Fashion Group

FASHION FOR ANY OCCASION WITH UNBEATABLE VALUE FOR MONEY

Do you know ROFA, one of the most innovative manufacturers of women's blazers, jackets and sporty outdoor wear? Located in Werbach in the Delightful Tauber Valley, the company has specialised in fashion with a perfect fit for generations. The ROFA FASHION GROUP is a global operator, supplying specialist retailers and high-quality (online) mail order companies in Germany and other European countries.

Its White Label is a collection for almost 'every woman', which catches the eye with its quality, attention to detail and, above all, value for money.

Anyone looking for a treat from ROFA fashion can discover new trends in a pleasant atmosphere at the ROFA FASHION GROUP factory outlet, find one or two favourite pieces at outlet prices and enjoy a wonderful shopping experience. The company stocks a wide selection of trousers, jumpers, neckerchiefs and scarves to create a complete and detailed outfit.

Current opening hours are posted on the rofafashion-group.de/outlet-store website or on [rofa_fashion_outlet](https://www.instagram.com/rofa_fashion_outlet) on Instagram.

Oberes Tor 4

97956 Werbach

T. +49 9341 807136 · F. +49 9341 807150

info@rofafashiongroup.de

www.rofafashiongroup.de

ROFA
FASHION GROUP
FACTORY OUTLET

White Label

THE REGION'S TOP KITCHEN EXPERTISE

✕
MÖBEL SCHOTT
Kitchen & Barbecue Experience



FOR CONNOISSEURS AND GOURMETS

Anyone looking for the perfect kitchen will find what they need at MÖBEL SCHOTT. The range includes kitchens for every taste and budget – from stylish entry-level kitchen to practical and generously-sized family kitchens through to exclusive cooking solutions with all conceivable mod-cons. You are looking for cooking accessories? They are also available at SCHOTT – along with a large range of household goods and living accessories. In fact, the SCHOTT world even includes a generously stocked delicatessen department.

COOKING EXPERIENCE

Do you love cooking? If so, why not raise a toast to a first-class menu with a top chef from the region – at the SCHOTT cooking school. You will enjoy a

culinary evening and expand your kitchen wizardry with practical tips and suggestions from professionals.

BARBECUE EXPERIENCE

Aside from a wide selection of barbecue equipment and garden furniture, MÖBEL SCHOTT OUTDOOR LIVING organises exclusive barbecue seminars in its own barbecue school: professionally guided by a barbecue master, participants prepare a full menu on the grill and learn new barbecue techniques – an unforgettable event that will certainly pay off for a long time to come.

Pestallozziallee 21
97941 Tauberbischofsheim
T. +49 9341 92100
info@moebel-schott.de
www.moebel-schott.de

MÖBEL SCHOTT



Liebliches Taubertal

A HOLIDAY SETTING FOR BON VIVANTS

Home to nine castles, eleven palaces, five monasteries, eleven gardens and thirty-six museums, the Liebliches Taubertal region is brimming with interesting sights. Visitors can easily experience all the beauties of the Tauber Valley by bicycle: the 100-km “Liebliches Taubertal Cycle Trail – The Classic” has already been awarded the highest rating of 5 stars by the ADFC on five occasions.

It takes visitors to the rich culinary heart of the region, which offers a culinary highlight in the form of green spelt, the spelt grain harvested when ripe and roasted until smoky and tender on the palate. Other delicacies such as Tauber trout, Tauber Valley lamb, Tauber Valley pork products and regional beers are



also deliciously prepared by the regional restaurateurs and served under the quality seal “Taubertal kulinarisch erleben”. From rustic Heckenwirtschaft taverns and village inns to cosy wine taverns, rustic pubs and fine restaurants, the Liebliches Taubertal has something for every taste and budget.

Gartenstraße 1
97941 Tauberbischofsheim
T. +49 9341 825806 · F. +49 9341 8285700
touristik@liebliches-taubertal.de
www.liebliches-taubertal.de



Weinland Taubertal

EXQUISITE DRINKS FOR EVERY TASTE

It is the wide range of delicacies that make Tauber Valley an enchanting travel destination for lovers of fine beverages. Three German wine-growing regions – Baden, Franconia and Württemberg – converge here and treat wine lovers to the main grape varieties Müller-Thurgau and Schwarzwiesling – to name just a few – as well as the local grape variety Tauberschwarz and the world-famous Bocksbeutel bottles. Uncomplicated, fruity, garnet red – the Tauberschwarz definitely deserves to be included on the list of liquid rarities. It is exclusively cultivating in this region and is therefore viewed as a unique example among the grape varieties. Wild cherry aromas, carried by an earthy spiciness and silky elegance, unfold on the palate. The light, fresh wine with piquant bitter-sweet hints is a good companion for traditional hearty snacks. Its barrique version is a beautiful accompaniment to game dishes. But the Tauber Valley is known for far more than just its exquisite wines: numerous distilleries turn local fruit into premium spirits.



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97941 Tauberbischofsheim
T. +49 9341 825802 · F. +49 9341 8285700
touristik@liebliches-taubertal.de
www.weinland-taubertal.de



BEER-THEMED EXPERIENCES



Distelhäuser Brauerei



Delight tip:

BREWING WORKSHOP

Here, you can brew your own personal beer together with the Distelhäuser brew-masters. And that means getting really stuck in – from mashing to bottling. Please enquire for reservations.



The Distelhäuser Brewery has been family-managed since 1876. More than 18 different varieties of beer are currently produced at the brewery. All beers are certified with the “Slow Brewing Quality Seal”, the strictest quality mark in the beer market. A long and gentle brewing process and maturing over 6 weeks allows the consummate flavour of the Distelhäuser beers to fully develop. The malting barley is sourced exclusively in the home region. The hops come from Spalt, Tett nang and the Hallertau. The brewing water comes from the brewery’s own springs in the Tauber valley. The various yeasts for the beer are cultivated by the brewery itself in their own yeast propagation processes.

Guests can also enjoy delicious regional dishes together with a fresh beer in the Distelhäuser Brewery. Only the very best raw ingredients from the region are used here. “Delights from here” is the slogan of the neighbouring “Bauer’s Brotzeit” butcher’s shop. The specialities are produced without genetic engineering or flavour enhancers and are refined with natural seasonings. Fresh game is also offered, depending on the season. Culture fans are in their element in the “Älte Füllerei”. Events are held here regularly with numerous regionally and cross-regionally renowned artists, musicians, cabaret artists and enthusiastic young talent.

Interested visitors can experience the Distelhäuser Brewery with every sense in its “Beer Experience”. Here, you will see the care and passion up close with which a fine, unique beer is produced from the natural raw materials.

Grünsfelder Straße 3
97941 TBB-Distelhausen
T. +49 9341 8050 · F. +49 9341 805351
info@distelhaeuser.de
www.distelhaeuser.de



A GUEST WITH FRIENDS



CULTURED EATERY IN TAUBERFRANKEN

The REBgut, where Andreas and Stefanie Nutt welcome – and pamper – their guests, is nestled on the slopes of a sun-drenched vineyard. The historic building of the former state wine testing agency with its creative-puristic hotel buildings is home to an excellent wine restaurant with a terrace, 29 light-flooded 4-star hotel rooms, two apartments for a home away from home experience and function rooms with state-of-the-art technical equipment for up to 200 people.

The restaurant kitchen uses fresh ingredients from regional providers to conjure up creative, seasonal surprises for the palate. The 5-course ‘wine gourmet menu’ and its vegetarian counterpart, the ‘green menu’, in particular are enough to get the hearts of connoisseurs beating faster. And the experience is doubly pleasurable with perfectly matching wines from the region.

Whether it's for a very special evening, a holiday in the Tauber Valley, a family celebration or a conference – the REBgut in Lauda-Königshofen is the perfect venue.

Rebgutstraße 80
97922 Lauda-Königshofen
T. +49 9343 614700
info@rebgut.de
www.rebgut.de





Brennerei Braun

THE WHOLE GAMUT OF SPIRITS, FROM APPLE BRANDY TO PLUM EAU DE VIE

The Brauns have been producing select fruit brandies for generations. Hand-picked fruit from their own meadow orchards are used almost exclusively for these brandies. Old, local fruit varieties are found here, e.g., gages (a type of round plum), quinces and the rare apple variety “Geheimrat Dr. Oldenburg” which has an almost exotic flavour. Before these precious “raw ingredients” can finally flow into the connoisseur’s glass as wonderful brandies, eaux-de-vie or liqueurs, they must first go through an elaborate process, much of which is done by hand.

The end result is prize-winning, noble specialities like for instance, a 30-year-old grape brandy or the “Nussler” prepared according to an old family recipe. Distiller Dieter Braun’s pride and joy however is a “cigar brandy”, an apple brandy aged in oak casks which has intense woody notes. The high level of handcraft involved in Braun’s distillates was recently rewarded with two gold medals.

Geisbergstraße 20
97922 Lauda-Königshofen, Beckstein
T. +49 9343 1789
email@brennerei-braun.de
www.brennerei-braun.de



THE BECKSTEIN BRENNT CELEBRATION

The start of the distilling season is the annual autumn highlight in Beckstein: distilleries open their doors – and the bottles of spirits for tasting. A foodie programme, exhibitions and plenty of music round off the joyous programme!





Becksteiner Rebenhof

THE PLEASURABLE HIDEAWAY IN THE VINEYARDS.

While the world is turning at an increasingly dizzying pace, the Beckstein Vineyard has remained a place of peace and relaxation. The Bauer family has created an unrivalled world of enjoyment in harmony with nature amidst the beautiful vineyards of the Tauber Valley. Guests' well-being is the top priority here!

Boasting 25 wine lodges, a spa area and the Genussfaktor restaurant, the boutique hotel is a place to linger, relax and feel good. The lodges are all decorated in soft, soothing colours and furnished with a flair for design.

At Genussfaktor, gourmet chef Rolf Kronmüller turns every meal into an experience with exquisite dishes that are rooted in the region and inspired by Mediterranean cuisine. Wednesday is wood-fired oven day with home-made delicacies such as fresh oven breads, plaited sweet breads and stuffed yeast dumplings – pure enjoyment!

Am Hummelacker 34-52
97922 Lauda-Königshofen,
Beckstein

T. +49 9343 9809000

info@rebenhof.net · www.rebenhof.net



Winzerhof Strebel

MINERAL-FRESH WINES WITH CHARACTER

Are you looking for young and modern wines of the highest quality, premium spirits and fruity liqueurs? Then you've come to the right place at Strebel Winery! The small family winery has been making its own wines with passion and heart since 2012.

The business is located in Beckstein, where the vines grow on steep slopes of shell-bearing limestone. The winegrowers aim to produce wines with pronounced mineral content and fruit aromas in the uniquely suitable soils of the Tauber Valley.

The Strebels believe that wine quality can only be created in the vineyard, so they attach great importance to healthy and high-quality grapes. They produce the crop in harmony with nature and with expertly tended vines. The Strebels are looking forward to convincing you of their products soon!

Geisbergstraße 8
97922 Lauda-Königshofen,
Beckstein
T. +49 172 9164096
strebelst@t-online.de
www.winzerhof-strebel.de





Hotel & Restaurant Bundschu

PLEASANT AND WITH FRANCONIAN SOUL

“Experience true homeland delights” – true to this motto, you’ll find the best of what the region has to offer at the Bundschu: typical dishes, local wines, tailored excursion tips and always a personal story from your hosts, the “Bundschus”.

Frank Bundschu creates a light and palatable cuisine with fresh and carefully selected ingredients, whilst Ralf Bundschu anticipates his guests' every wish. The senior boss, Ursula Bundschu, is the good soul of the hotel and takes care of guests with great kindness.

Leave the everyday humdrum behind you at the Bundschu and experience the poetry and romance of Bad Mergentheim. The tasteful and comfortable furnishing of the hotel rooms ensure a touch of luxury. A sauna area of just under 200m² invites guests to wind down and relax. A wellness massage is the icing on the cake. Then relax on one of the comfy chairs in Oskar's Bar and talk shop over a whiskey or wine.

Milchlingstraße 24
97980 Bad Mergentheim
T. +49 7931 933-0
info@hotel-bundschu.de
www.hotel-bundschu.de

bundschu
Hotel & Restaurant



OPEN-AIR-CAFÉ IN THE FARM GARDEN

Kira Bader is living her dream with Emma's Cafégärtle. She serves her guests cakes and drinks in her parents' garden – in a romantic setting close to nature under old trees and surrounded by opulent greenery and blossoms. Switch off and enjoy!



FASHION-SHOPPING FOR DISCERNING CUSTOMERS



THE FUN WAY TO A PERFECT LOOK

The top address for fashionistas is situated at the heart of the spa town of Bad Mergentheim: kuhn, the pre-eminent fashion house in the Main-Tauber district. Customers will find convenient and free parking in the company's own underground garage before embarking on their shopping trip: over 250 trendy brands are spread across 4,000 m², including popular labels such as MarcCain, Marc O'Polo, OUI, Wellensteyn, JOOP!, Fuchs & Schmitt, OPUS and Mango – with more being added all the time.

The fashion advisors offer styles for special occasions – whether it is an elegant dress for a wedding, a business look for an important appointment or a leisure outfit for a holiday. They consult with customers to find a confident and perfectly matching look that highlights a sense of personal style.

To make your visit as convenient and relaxing as possible, kuhn also provides a free beverages service, private shopping and much more. For a fashion experience with personal, competent advice, a relaxed feel and inspiration! Visit the fashion oasis, enjoy the lavish selection on four floors and find your new, stylish and favourite look. With kuhn, the family firm with a passion for fashion!

Burgstraße 2-4
97980 Bad Mergentheim
T. +49 7931 97950
service@modehauskuhn.de
www.modehauskuhn.de

kuhn
MODE

ONE OF GERMANY'S MOST BEAUTIFUL WILDLIFE PARKS



Wildtierpark Bad Mergentheim



SEEING AND EXPERIENCING ANIMALS

The Bad Mergentheim Wildlife Park, one of the most varied of its kind in Europe covering an expanse of 35 hectares, is home to 50 animal species. The complex is virtually devoid of wire fences, cages or bars; and almost all enclosures are built with barely perceptible boundaries as near-natural open-view spaces. A natural style and species-appropriate husbandry are the main focus here. Natural materials are predominantly used to build the enclosures and facilities, and environmental compatibility is a vital component in all measures.

Visitors are invited to enjoy viewing wildlife in a species-appropriate environment, entirely in keeping with the motto "Seeing and experiencing animals". Nestled in unspoilt nature, there are several stunning beer gardens along the circuit for a relaxing break in-between.

Children all love the adventure playgrounds and the show farm with a petting zoo. A day at the Bad Mergentheim Wildlife Park – soothes the souls of young and old alike!

Wildpark 1
97980 Bad Mergentheim
T. +49 7931 563050 · F. +49 7931 5630528
info@wildtierpark.de
www.wildtierpark.de



A SPECIAL EYE-CATCHER AT THE ENTRANCE TO OUR SPECIAL TOWN!



TauberPhilharmonie Weikersheim



MUSIC, ENCOUNTERS AND JOIE DE VIVRE

The TauberPhilharmonie – located at the entrance to Weikersheim with stunning architectural style and acoustics.

As a real cultural hotspot, it hosts a varied programme from concerts and cabaret to comedy, films and festivals. Whether it's soloists, large symphony orchestras or events by and for the region, the TauberPhilharmonie blends charming and high-class culture with a town hall function. Come along to experience unforgettable moments.

Do you need a hall for your own event? The hall has plenty to offer with its two halls, large foyer and three smaller function rooms. Free parking close to the building and short distances to the heart of the old town complete this wonderful service.

August-Laukhuff-Straße 19
97990 Weikersheim
T. +49 7934 9959999
info@tauberphilharmonie.de
www.tauberphilharmonie.de



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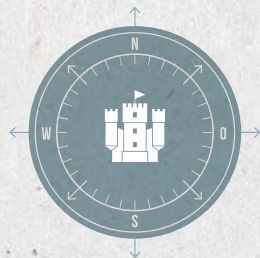
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Nature · Surroundings ·
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