



GASTHOF
ZUFRIEDENHEIT
NAUMBURG / SAALE

DEAR LADIES, DEAR GENTLEMEN

We are more than happy that you have found your way to our restaurant. Take a seat, take your time, and enjoy the creative, seasonal cuisine of our kitchen team with us – you will find a wine recommendation for every dish and every menu from our wine craftsmen from Saale and Unstrut.

STARTERS AND INTERMEDIATE COURSE		WINE ACCOMPANIMENT	0,1l
Colourful summer tomato salad  burratina balsamic olive oil caviar	14,50	'23 Blanc de Noir Gussek	6,50
Sorrel soup  crème fraîche grissini	9,50	'23 Weisser Hey Hey	6,-
Hand-cut beef tartare beetroot miso blackberry	19,50	'21 Spätburgunder Böhme & Töchter	7,-
MAIN COURSE			
Green tea risotto  chanterelles shiitake mushrooms yuzu	21,50	'23 Scheurebe Frölich-Hake	6,50
Fried sea bass dill beans vegetable white bean puree chorizo crunch	40,50	'21 Silvaner S38 Böhme & Töchter	7,50
Roasted veal fillet chanterelles celery puree veal jus	36,50	'22 Spätburgunder Muschelkalk Gussek	7,-
„Naumburger cathedral treasure“ three kinds of deer colourful summer vegetables wild pepper jus	38,50	'22 Blauer Zweigelt Steinmeister Gussek	8,-

Inklusiv-Preise in EUR



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DESSERT

Two kinds of cherries sorbet cheese cake chocolate praline	14,50	'23 Riesling & Traminer Hey	6,-
French cheese selection fruit bread quince jelly pecan	25,-	'22 Riesling Auslese Hey	9,50
Homemade ice cream & sorbet ~ according to daily offer ~ per scoop	3,-		



from the Diptychon „Naumburger Dom“ by Christopher Lehmpfuhl, 2016

Vegetarian dishes are marked by the green leaf. 

Menu

three courses	starter or soup main dessert	62,-
four courses	starter soup main dessert	75,-
five courses	two starters soup main dessert	87,-

Wine accompaniment 0,1l

per course 0,1l	20,-
per course 0,1l	26,-
per course 0,1l	31,-

Please let us know if you are allergic to certain products or have food intolerances. Our friendly service staff will advise you with a special menu with marked allergens, so the kitchen is able to adjust on the choice of ingredients and preparation of your courses.

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