



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 also find a regional wine recommendation from our wine-growing region Saale-Unstrut for every dish & menu.

STARTERS AND INTERMEDIATE COURSE		WINE ACCOMPANIMENT	0,1l
Fried Scallops caramelized chicory   beurre blanc	15,50	'23 Blanc de Noir vom Spätburgunder   Gussek	6,50
Chervil foam soup tramezzini chip   arctic shrimps	12,50	'23 Gutedel Blütengrund   Klaus Böhme	6,50
Marinated roastbeef vinaigrette lamb's lettuce   cumberland sauce	22,50	'22 Riesling 1.G Mühlberg   Böhme & Töchter	7,50
MAIN COURSE			
Handmade fagotti  cream cheese   pear   gorgonzola	21,50	'23 Grauburgunder Muschelkalk   Pawis	6,-
Fried monkfish brussels sprouts   risotto   lardo foam	38,50	'23 Chardonnay Freyburg   Böhme & Töchter	6,50
Braised cheeks from acorn-fed pork autumn vegetables   homemade bread dumplings   cassis jus	32,50	'22 Spätburgunder Muschelkalk   Gussek	7,-
Roasted dry age entrecôte walnut-pecorino   pumpkin   tomato salsa   port wine jus	44,50	'22 Blauer Zweigelt Steinmeister   Gussek	8,-
„Naumburger cathedral treasure“ ragout & rack of lamb   wild broccoli	39,50	'21 Spätburgunder Zscheiplitz   Böhme & Töchter	7,-

Inklusiv-Preise in EUR

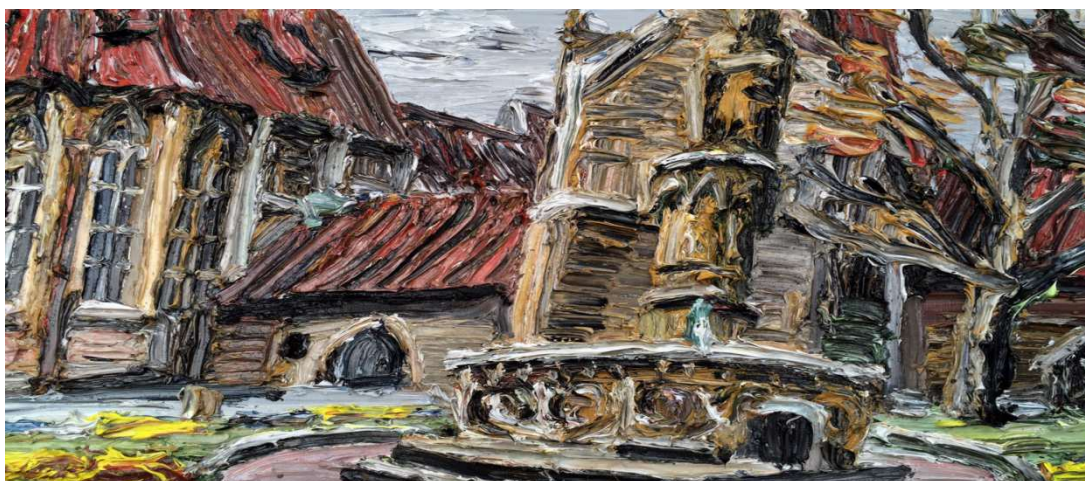


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## DESSERT

Three kinds of apple from the meadow orchard sorbet   tart   gel	14,50	'23 Riesling & Traminer   Hey	6,-
French cheese selection fruit bread   quince jelly   pecan	25,-	'22 Riesling Auslese Steinmeister   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

			Wine accompaniment 0,1l	
three courses	starter or soup   main   dessert	65,-	per course 0,1l	22,-
four courses	starter   soup   main   dessert	78,-	per course 0,1l	28,-
five courses	two starters   soup   main   dessert	91,-	per course 0,1l	33,-

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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