



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, regional culinary 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

Regional trout ceviche lime-chili marinade   cucumber carpaccio	18,50	'23 Gutedel Blütengrund   Klaus Böhme	6,50
Wild garlic soup shiitake foam   marinated venison	16,50	'23 Blanc de Noir vom Spätburgunder   Gussek	6,50
Wagyu ham from Hof Viehweg in Grimma meadow herbs   pomegranate   lardo crumble   melon	26,50	'22 Riesling Mühlberg 1.G   Böhme & Töchter	7,50

MAIN COURSE

Handmade pappardelle  7- herb pesto   walnut   wild mushroom espuma	28,50	'23 Grauburgunder Sonneck 1.G   Hey	7,50
Fillet of catfish from Schkölen bimi   potato   boullion	31,50	'22 Riesling Weischütz   Hey	6,50
Thuringian Duroc pork cheeks spring vegetables   wild garlic risotto   paprika oil	34,50	'22 Spätburgunder Muschelkalk   Gussek	7,-
Wagyu rump from Hof Viehweg in Grimma mashed potatoes   colourful carrots   truffles   jus	49,50	'22 Blauer Zweigelt Dachsberg   Gussek	8,-
Kikok ° free-range corn-fed chicken from Paderborn cauliflower   mushrooms	32,50	'23 Chardonnay Freyburg   Böhme & Töchter	7,-

Inklusiv-Preise in EUR

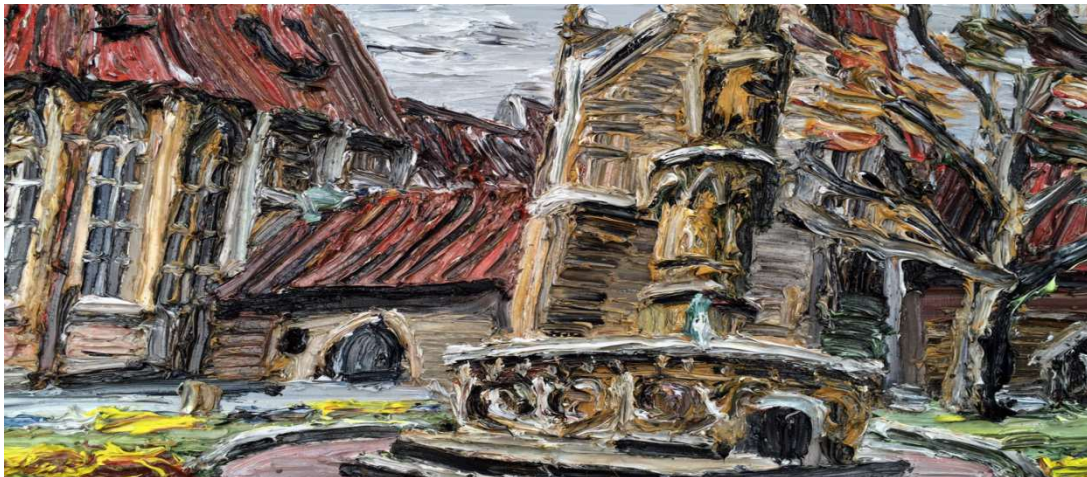


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DESSERT

“Hot Love“ parfait   raspberry   buckwheat   mint brittle	15,50	’23 Cuvée rosé   Böhme & Töchter	6,-
Cheese selection from Cheese Lehmann in Leipzig fruit bread   quince jelly   pecan	22,-	’22 Rot vom Kalk   Hey	7,-
Homemade ice cream & sorbet ~ according to daily offer ~ per scoop	3,20		



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

Vegetarian dishes are marked by the green leaf. 

Menu	surcharge EUR 15,- with Wagyu rump in the main course		Wine accompaniment 0,1l	
three courses	starter or soup   main   dessert	66,50	per course 0,1l	20,-
four courses	starter   soup   main   dessert	79,50	per course 0,1l	26,-
five courses	two starters   soup   main   dessert	92,50	per course 0,1l	32,-

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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