



GASTHOF
ZUFRIEDENHEIT
NAUMBURG / SAALE

Dear Guests,
we warmly welcome you in our restaurant.



LUNCH MENU SPRING 2025

Tuesday – Sunday ° 11:30 a.m. – 5 p.m.

APPETIZER

Odenwald quinoa with smoked paprika & wild herb salad 	15,-
0,1l 2023 Müller-Thurgau Pawis	6,-
Mushroom consommé with whisky from the Salza valley 	12,50
0,1l 2021 Spätburgunder Zscheiplitz Böhme & Töchter	7,-
The blue and yellow cheese from Lehmann with colourful beets & raspberry 	13,50
0,1l 2023 Alles rosa Klaus Böhme	6,-

MAIN COURSE

Handmade wild garlic-ricotta ravioli with porcini mushroom oil 	23,50
0,1l 2023 Grauburgunder Muschelkalk Pawis	6,-
Königsberger veal meatballs with mashed potatoes & capers	25,00
0,1l 2023 Weissburgunder Freyburg Böhme & Töchter	6,50
Organic egg with baby leaf spinach & potato risotto 	21,50
0,1l 2023 Weißer Hey Hey	6,-
Baltic cod with braised cucumbers & organic carrots	26,50
0,1l 2023 Sauvignon blanc Born	6,50

DESSERT

Mango panna cotta on coconut crumble with bergamot sorbet	12,50
0,1l 2023 Riesling & Traminer Hey	6,-

Homemade ice cream & sorbet (3,20 per scoop) and cake (4,90 per slice) according to daily offer

Vegetarian dishes are marked by the green leaf. 

Inklusiv-Preise in EUR