



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

Marinated salad  beech mushrooms   pomelo   melon   hazelnut	12,50	'22 Grüner Silvaner   Gussek	6,-
Hokkaido pumpkin  soup & tartare   parsley root   dill	11,50	'22 Gutedel   Born	6,-
Homemade "Maultaschen" leaf spinach   ricotta   cream sauce   regional mite cheese	18,50	'22 Riesling Weischütz   Hey	6,50
Skrei from the Lofoten edible soil   kohlrabi   granny smith   aromatic brew	21,50	'21 Riesling S37   Böhme & Töchter	7,50

MAIN COURSE

Pasta linguine  young wild garlic   pine nuts   hard cheese	23,50	'22 Chardonnay   Böhme & Töchter	7,-
Fried salmon fillet pickled vegetables   potatoes in thyme stock   sour cream   anchovy	34,50	'22 Sauvignon blanc   Born	6,50
Braised Cheeks from acorn-fed pork five spices   cassava   chimichurri sauce	30,50	Roter Dachs   Gussek	6,-
Fried steak from air-dried roast beef green pepper   pepper cream sauce   baker's potatoes   winter vegetables	44,50	'22 Blauer Zweigelt Muschelkalk   Gussek	7,-

All prices in EUR including all taxes



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## DESSERT

Plum dumplings brown crumble butter   plum sorbet	12,50	'22 Blanc de blancs   Gussek	6,-
Chocolate cake with liquid core coffee ice cream   cherries   cherry brandy cream	14,50	'22 Cuvée Rosé   Böhme & Töchter	6,-
Cheese selection fruit bread   fig mustard   grape & walnut	14,50	'22 Riesling Auslese   Hey	9,50
Homemade ice cream and sorbet ~ according to daily offer ~ per scoop	3,-		



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

Vegetarian dishes are marked by the green leaf. 

## Menu

three courses	starter or soup   main   dessert	62,-	Wine accompaniment 0,1l	
four courses	starter   soup   main   dessert	75,-	per course 0,1l	20,-
five courses	two starters   soup   main   dessert	87,-	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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