



GASTHOF  
ZUFRIEDENHEIT  
NAUMBURG / SAALE

Pure enjoyment – vegetarian and natural @ Robert Klaus and Team  
Classic cuisine has gained new significance: it is purged of all  
heaviness on the plate - reinvented in creations that are simple and yet delightful, as only real  
masterpieces can be.  
Fine dishes of regional cuisine, prepared and refined with craftsmanship, to suite the vegetarian  
palette.

STARTER

Broccoli • pickled cabbage • smoked yoghurt • truffle ravioli	14,00
Beetroot • passion fruit • thistle oil • 'false' geese liver terrine	14,00

INTERMEDIATE COURSE

soup from Jerusalem artichoke • truffle	12,00
Ravioli with fermented quark yellow beetroot • fennel pollen stock • buckwheat	14,00

MAIN COURSE

Cauliflower • Jerusalem artichoke • chestnut • polenta	18,00
Navette • carrot • pistachio • Linda potato • chives	18,00
Black salsify • pointed cabbage • yellow beets • brioche	18,00

MENU PRICES

Three courses with dessert	36,00
Four courses with dessert	44,00
Five courses with dessert	64,00