



GASTHOF
ZUFRIEDENHEIT
NAUMBURG / SAALE

Pure delight - down-to-earth and natural @ Robert Klaus und Team

Classic cuisine is experiencing a new meaning: purified and reinvented in creations that are simple and yet delightful as only real masterpieces can be.

Fine dishes inspired by regional cuisine, prepared and refined skillfully to please the gourmet.

STARTER

Broccoli • sauerkraut • smoked yoghurt • marinated cod 14,00

Beetroot • passion fruit • thistle oil • faux goose liver terrine 14,00

INTERMEDIATE COURSE

Jerusalem artichoke soup • truffle • sweetbread pouch 12,00

Ravioli with fermented curd cheese
yellow beetroot • fennel pollen and sea food stock • scallop 16,00

MAIN COURSE

Cauliflower • Jerusalem artichoke • chestnut • pike perch 24,00

Turnip • carrot • pistachio • Linda potato • coated duck breast 32,00

Black salsify • sweetheart cabbage • brioche • low simmered deer shoulder 32,00

The vegetarian menu is available on request. Please, ask our kind service team.



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OUR CLASSICS

Beef carpaccio with light mustard cream and shaved parmesan	14,00
Essence of veal boiled fillet with long-pepper ravioli and pancake stripes	8,00
Low simmered suckling pig shoulder with celery, creamed cabbage and dumpling	18,00
„Königsberger Klopse“ (meatballs) with beetroot and chive	19,00
Low simmered veal boiled fillet with spicy red cabbage and potato	22,00
Veal escalope, sautéed in clarified butter with lukewarm potato salad and cucumber	22,00
Dry-aged rump steak 220 g with potato gratin, broad beans and red wine shallots	32,00

MENU PRICES

Three courses with dessert	48,00
Four courses with dessert	58,00
Five courses with dessert	78,00

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