



GASTHOF
ZUFRIEDENHEIT
NAUMBURG / SAALE

Pure enjoyment – vegetarian and natural @ Robert Klaus and Team

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

Fine dishes inspired by regional cuisine, prepared and refined skilfully to please the vegetarian connoisseur.

STARTER

Broccoli • sauerkraut • smoked yoghurt • truffle ravioli 14,00

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

INTERMEDIATE COURSE

Jerusalem artichoke soup • truffle 12,00

Ravioli with fermented curd cheese
yellow beetroot • fennel pollen stock • buckwheat 14,00

MAIN COURSE

Cauliflower • Jerusalem artichoke • chestnut • polenta 18,00

Turnip • carrot • pistachio • Linda potato • chives 18,00

Black salsify • sweetheart cabbage • yellow beetroot • brioche 18,00

MENU PRICES

Three courses with dessert 36,00

Four courses with dessert 44,00

Five courses with dessert 64,00