



GASTHOF ZUFRIEDENHEIT

NAUMBURG / SAALE

DEAR GUESTS OF GASTHOF ZUFRIEDENHEIT,

we are pleased to welcome you in our restaurant! Please enjoy the fresh and innovative meals by Alexander Frömel, which combines creativity and tradition. All our wines recommended to the dishes on this menu, are from our regional vineyards in Saale and Unstrut.

STARTERS AND INTERMEDIATE COURSE

WINE ACCOMPANIMENT 0,1l

“Vegetable Patch at Saale and Unstrut” – The tasty varieties of regional vegetable types in traditional and modern ways of preparation. Marinated, fermented, smoked, as crisps, chutney or sherbet – be surprised! 

The pumpkin 	17,-	'21 Bacchus Kloster Pforta	6,-
The beetroot 	17,-	'21 Traminer Kloster Pforta	6,-
The tomato 	17,-	'21 Blanc de Noir Gussek	6,50
A choice of the above three 	17,-	'21 Müller-Thurgau Pawis	6,-
Pickled filet of catfish marinated chicory confit of lemon caramelised onion	21,-	'21 Sauvignon Blanc Hey	6,-
Caesar-Salad Romana-Salad-hearts bacon brioche parmesan-dressing	18,-	'20 Riesling S37 Böhme & Töchter	7,50
Soup of Butternut and Hokkaido-pumpkin  cocoa bean pumpkin seed oil	14,-	'21 Grüner Silvaner Gussek	6,-

MAIN COURSE

Pumpkin risotto  sugar peas young corn aragula parmesan	19,-	'21 Weisser Hey Hey	6,-
Filet of Matjes glazed vegetables fried potatoes apple-onion-sour cream	24,-	'21 Riesling Quarzit Pawis	6,-
Filet of Thuringian Duroc-pork chorizo leak carrot potato-pumpkin-gratin	30,-	'19 Spätburgunder Böhme & Töchter	7,-
Filet of water buffalo annatto-hollandaise mustard cabbage Anna-potato	36,-	Roter Dachs Gussek	6,50
Viennese Schnitzel cream cucumber braised lemon potato salad	28,-	'20 Weissburgunder Böhme & Töchter	6,50

All prices in EUR including all taxes



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DESSERT

Woodruff jelly basil cream fennel celery lemon sour cream	15,-	'21 Blanc de Blancs Gussek	6,-
Naumburgian pumpkin cream tartlet vanilla-cream quince ragout	14,-	'21 Cuvée Rosé Böhme & Töchter	6,-
White coffee-cream dark chocolat-ganache salted caramel	15,-	'18 Pinot 126 ° Hey	7,-
Cow- and goatmilk cheese of regional cheese dairy's apricot kumquat chutney pumpernickel	20,-	'18 Riesling Auslese Hey	9,50



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

Vegetarian dishes are marked by the green leaf. 

Menu

Wine accompaniment 0,1l | 0,05l

three courses	starter or soup main dessert	54,-	per course 0,1l	21,-
four courses	starter soup main dessert	64,-	per course 0,1l	26,-
five courses	two starters soup main dessert	76,-	per course 0,1l	31,-
six courses	two starters soup main two desserts	87,-	per course 0,05l	32,-
nine courses	three starters soup three main two desserts	148,-	per course 0,05l	45,-

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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