




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 Tilo Kucel-Strate and his 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

Rapunzel salad 
winter asparagus | pomegranate | pecan nut | sherry walnut dressing

11,-

WINE ACCOMPANIMENT

0,1l

'22 Grüner Silvaner | Gussek

6,-

Kale soup
chorizo | smoked eel

12,50

'21 Spätburgunder | Böhme & Töchter

7,-

Smoked beetroot salmon
mulled wine gel | honey cake crumble | tangerine

18,50

'22 Riesling Quarzit | Pawis

6,-


Duroc pork tartare
apple oyster lasagne | quail egg |
greaves | sauerkraut | herb sauce

20,50

'22 Weissburgunder | Böhme & Töchter

7,50

MAIN COURSE

Grilled miso egg plant with winter aromas 
"schnick-schnack" | spring onion | sesame

24,50

'22 Grauburgunder | Hey

7,-

Fried amberjack
two kinds of calamaretti | garlic almond puree |
herb linguine

36,50

'22 Chardonnay | Böhme & Töchter

7,-

Braised cheeks from acorn-fed pork
hokkaido pumpkin | chestnut | blueberry | 'Semmel' slices

28,50

'21 Blauer Zweigelt Barrique | Pawis

6,50

„Naumburger cathedral treasure“ Beef Wellington style
beef fillet with mushroom duxelles | pâté | puff pastry |
green beans | port wine jus

40,50

'22 Blauer Zweigelt Muschelkalk | Gussek

7,-

Glazed braised pork belly with black pulpo
green pea mash | thyme rösti |
bay leaf jus | lardo air

32,50

'21 Riesling S37 | Böhme & Töchter

7,50

Fried steak from saddle of venison
baked kale | roots vegetables | sage gnocchi

38,50

'21 Pinotin Barrique | Pawis

6,50

Inklusiv-Preise in EUR



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DESSERT

Plum dumplings brown crumble butter plum sorbet	12,50	'21 Cuvée Rosé Böhme & Töchter	6,-
Winter dessert variations port wine pear éclair brown butter ice cream	18,50	'22 Blanc de blancs Gussek	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 Lehmpfuhl, 2016

Vegetarian dishes are marked by the green leaf. 

Menu

three courses	starter or soup main dessert	57,50
four courses	starter soup main dessert	67,50
five courses	two starters soup main dessert	82,50

Wine accompaniment 0,1l

per course 0,1l	20,-
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.

Inklusiv-Preise in EUR