



GASTHOF
ZUFRIEDENHEIT
NAUMBURG / SAALE

pure enjoyment - rooted and natural @ Robert Klaus und 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.

at the beginning

cucumber / quinoa / radish / marinated trout	16,00
lettuce / buttermilk / ox heart-carrot / duck liver	16,00

in the meantime

cream soup of young sorrel / marinated kohlrabi	12,00
green asparagus / celery / wild garlic / scallop 'confiert'	18,00

main thing

broccoli / sweet potatoe / young peas / sea bass	28,00
spinach-pearl barley / flamed cabbage / parsley with lovage / fillet of veal	34,00
jerusalem artichokes with morels / green asparagus / paprika-polenta / rack of lamb	34,00

our classics

fillet of young beef on light mustard-cream with smoked yogurt and cress	14,00
terrine of portobello-mushroom and macadamia-nut with passionfruit, thistle oil and bulgur	16,00
essence of veal topside with long-pepper ravioli and pancake stripes	9,00
low temperature cooked suckling pig shoulder with celery, creamed cabbage and polenta-dumpling	18,00
„Königsberger Klopse“ with red beet and chives	19,00
sous vide cooked veal topside with spicy red cabbage and potatoes	22,00
escalope of veal, sautéed in clarified butter with lukewarm potato salad and cucumber	22,00
dry-aged rump steak with potato gratin, ragout of asparagus and morels	32,00

menu prices

three courses with dessert 52,00 four courses with dessert 64,00 five courses with dessert 78,00