

The heart is the key of the world and of life.

Novalis

Novalis, real Name Georg Philipp Friedrich von Hardenberg, was a writer and philosopher, but more than that, he was a free and creative spirit.

A warm welcome to the Restaurant Novalis – your culinary ‘Happy Place’. We are delighted that you are joining us to experience perfectly executed dishes created with ingredients from the region.

It is wonderful to have you here and we wish you a pleasant time and unforgettable moments.

Yours,
The Novalis-Team



FEINE
PRIVAT
HOTELS
Kultur und Leidenschaft

Starters

Tartar of Moringer organic egg € 18,00 V

Spring herbs / spelt bread / garden radish

Aspic of regional smoked fish € 22,00

Dill cream / horseradish / apple / Hardenberg caraway liquor

Carpaccio of saddle of Hardenberg venison € 23,00

Mushroom-royale / cabbage turnip / walnut / pickled egg yolk

Entrees & Soups

Celery root cream soup € 15,00 V

watercress

Essence of prime boiled beef € 16,00

Beef marrow dumplings / garden lovage oil

Braised carrot € 22,00 V

Lentil jus / purple carrot curry / pomegranate

Cured Wagyubreast € 28,00

Shrimp / plum / shellfish sauce

V Vegetarian

Main Courses

Beetroot dumpling € 29,00 V

Leaf spinach / horseradish / Belper cheese

Wiener Schnitzel € 35,00

Fried potatoes / cowberry / cucumber salad

Pan-fried pikeperch € 45,00

Veal head vinaigrette / parsley / root vegetables

Lamb € 45,00

Wild garlic / ratatouille / olive fritter / Hardenberg Schwartzhog liquor

Coq au Vin € 49,00

Challans chicken / bacon / pickled onions / champignons / potato

Desserts

Frankfurt crown cake € 18,00 V

Almond brittle / currant sorbet / Whiskey & Honey liquor

Parsnip-Crème Brûlée € 18,00

Cranberries / saffron / Valrhona Chocolat ice cream

Cheese selection € 20,00

Pear Chutney / fruit bread

V Vegetarian

Novalis Menue

Carpaccio of saddle of Hardenberg venison

Mushroom-royale / cabbage turnip / walnut / pickled egg yolk

Essence of prime boiled beef

Beef marrow dumplings / garden lovage oil

Pan-fried pikeperch

Veal head vinaigrette / parsley / root vegetables

Coq au Vin

Challans chicken / bacon / pickled onions / champignons / potato

Parsnip-Crème brûlée

Cranberries / saffron / Valrhona chocolat ice cream

3 Courses / € 85,00 with Carpaccio

4 Courses / € 98,00 with Carpaccio & soup

5 Courses / € 125,00

Distillery Menue

Aperitif

Von Hallers Gin Tonic

Aspic of regional smoked fish

Dill cream / horseradish / apple / Hardenberg caraway schnaps

Lamb

Wild garlic / ratatouille / olive fritter / Hardenberg Schwartzhog liquor

Frankfurt crown cake

Almond brittle / currant sorbet / Whiskey & Honey

Digestif

Hardenberg Dreikorn

3-Courses / € 99,00

without Aperitif & Digestif € 79,00

Novalis
R E S T A U R A N T

Vegetarian Menue

Tartar of Moringer organic egg

Spring herbs / spelt bread / garden radish

Celery root cream soup

watercress

Braised carrot

Lentil jus / purple carrot curry / pomegranate

Beetroot dumpling

Leaf spinach / horseradish / Belper cheese

Frankfurt crown cake

Almond brittle / currant sorbet / Whiskey & Honey liquor

3 Courses / € 59,00 with Tartar

4 Courses / € 69,00 with Tartar & Soup

5 Courses / € 89,00

Our regional Suppliers

Saline Luisenhall
Göttingen

Appenweier-Frische
Göttingen

Leinetaler Räucherfische
Northeim

Penk Landbetrieb
Moringen

Werderhof
Göttingen

Milchviehbetrieb Jens Timmermann
Güntersen

Gräflich von Hardenberg'sche Gutsverwaltung
Nörten-Hardenberg