

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

Novalis Menue

Skargarrak Lobster

Sugar snap peas | peas | Wasabi

Essence of Calf's tail

Semolina dumplings | Spring vegetables

Crispy fried pike-perch

Herb-Bread dumplings | young spinach | mushroom broth

Saddle of North German Salt marsh lamb

White beans | Savory | Artichoke | Polenta

Buttermilk-Panna Cotta

Strawberry | Basil | Asparagus ice-cream

3-Course | € 89,00

4-Course | € 109,00

5-Course | € 139,00

Distillery Menue

Aperitif

Hardenberg Schwartzhog Mule

Essence of Calf's tail

Semolina dumplings | Spring vegetables

Moringer „organic“ Chicken

Morrel | Asperagus | Peas | Mashed potatoes

Rhubarb & white Chocolate

Hazlenut | Raspberry sorbet | Meringue

Digestif

Beverbach Whiskey

3-Course | € 69,00

with Aperitif & Digestif | € 89,00



Vegetarian Meue

Variation of white & green Asparagus
Radish | Kalamansi-Vinaigrette | Terragon

Asparagus cream soup
Confit egg yolk | Vanilla

Herb Bread dumplings
Young Spinach | Mushroom broth

Baked Cauliflower
Dannhäuser-Quinoa | Almond | Tomato-broth | Ramsons

Rhubarb & white Chocolate
Hazelnut | Raspberry sorbet | Meringue

3-Course | € 69,00
4-Course | € 85,00
5-Course | € 109,00

Wine recommendations to our menus

3 glasses | € 49,00
4 glasses | € 59,00
5 glasses | € 69,00

Starters

Variation of white & green Asparagus € 24,00 V
Radish | Kalamansi-Vinaigrette | Terragon

Carpaccio of Beef € 24,00
Mushrooms | Rocket salad | Belper Cheese

Skargarrak Lobster € 29,00
Sugar snap peas | peas | Wasabi

Entrees & Soups

Asparagus cream soup € 14,00 V
Confit egg yolk | Vanilla

Essence of Calf's tail € 18,00
Semolina dumplings | Spring vegetables

Herb-Bread dumplings € 24,00
Young Spinach | Mushroom broth

Hardenberg-Venison ravioli € 26,00
Leaf spinach | brown Butter | Cowberry
as Main Course € 37,00

Apple sorbet with Champagne € 16,00

V Vegetarian



Mains

Baked Cauliflower € 34,00 V

Dannhäuser-Quinoa | Almond | Tomato broth | Ramsons

Wiener Schnitzel € 38,00

Parsley potatoes | Cowberry | Cucumber salad

Moringer „Organic“ Chicken € 47,00

Morrel | Asparagus | Peas | Mashed potatoes

Crispy fried pike-perch € 49,00

Herb-bread dumplings | young Spinach | Mushroom broth

Saddle of North German Salat Marsh lamb € 58,00

White beans | Savory | Artichoke | Polenta

Desserts

Buttermilk-Panna Cotta € 16,00

Strawberry | Basil | Asparagus ice-cream

Rhubarb & white Chocolate € 17,00

Hazelnut | Raspberry sorbet | Meringue

Regional Cheese selection € 19,00

Affineur Waltmann, Erlangen

Sorbet, different varieties, each € 5,00

V Vegetarian



Our regional Suppliers

Saline Luisenhall
Göttingen

Naturkost Elkershausen
Göttingen

Leinetaler Räucherfische
Northeim

Penk Landbetrieb
Moringen

Ulrike Hurling
Northeim

Milchviehbetrieb Jens Timmermann
Güntersen

Gräflich von Hardenberg'sche Gutsverwaltung
Nörten-Hardenberg