

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

Pickled Herring

Baked organic egg yolk | Apple | Buttermilk
Montoro onion

Essence of Shellfish

Raviolo | Lemon grass

Pan-fried Hake

Root vegetable | Bouillabaisse Jus | Fennel

Fillet & cheek of North German Beef

Chanterelles | broad beans | Organic bacon | Potato gratin

Valrhona "Ivoire" Chocolate

Elder flower | Raspberry | Almon biscuit

3-Course | € 89,00

4-Course | € 109,00

5-Course | € 139,00

Distillery Menue

Aperitif

Hardenberg Schwartzhog Mule

Pea cream soup

Green asparagus | Mint oil

Wiener Schnitzel

Potato-cucumber salad | Cowberries

Semolina pudding

Cherry soup | Yoghurt sorbet

Digestif

Beverbach Whiskey

3-Course | € 69,00

with Aperitif & Digestif | € 89,00



Vegetarian Menue

Fermented Celery

Salted lemon | Lavender | Sesame | Crispy bread

Pea cream soup

Green asparagus | Mint oil

Baked Romaine salad

Sautéed chanterelles | Broth of Charentais melon

Braised Pointed Peppers

Cous cous | Eggplant | Chickpeas from Groß Schneen | Feta cheese

Semolina pudding

Cherry soup | Yoghurt sorbet

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

Fermented Celery € 19,00 V

Salted lemon | Lavender | Sesame | Crispy bread

Pickled Herring € 22,00

Baked organic egg yolk | Apple | Buttermilk
Montoro onion

Carpaccio of Beef € 24,00

Buffalo mozzarella | Rocket salad | confit tomatoes

Entrees & Soups

Pea cream soup € 14,00 V

Green asparagus | Mint oil

Essence of Shellfish € 18,00

Raviolo | lemon grass

Hardenberg-Venison ravioli € 28,00

Chanterelles | Cherry vinegar | Celery
as Main Course € 37,00

Lemon-Tarragon sorbet with Champagne € 16,00

V Vegetarian



Mains

Braised Pointed Peppers € 29,00V

Cous cous | Eggplant | Chickpeas from Groß Schneen | Feta cheese

Wiener Schnitzel € 38,00

Potato-cucumber salad | Cowberries

Bouillabaisse of Halibut & Hake € 49,00

Root vegetables | White bread from Sylt | Sauce Rouille

Fillet & Cheek of North German beef € 59,00

Chanterelles | broad beans | Organic bacon | Potato gratin

Desserts

Semolina pudding € 18,00

Cherry soup | Yoghurt sorbet

Valrhona "Ivoire" Chocolate € 19,00

Elderflower | Raspberry | Almond biscuit

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