

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 Menu

Smoked Duckbreast

Parsley root | Brioche | Pointed Cabbage | Quince

Chestnutcreamsoup V

Black Truffle

Filet of Char

Young spinach | Char caviar | Potato mash

Hardenberg Venison

Brussels sprouts | Braised pumpkin | Heide cranberry | Pickled walnut

Gianduja nougat mousse

Shiso | Pineapplesorbet

3-course | € 89,00

4-course | € 119,00

5-course | € 139,00

Distillery Menu

Aperitif

Hardenberg Schwartzhog Mule

Colourful Beets V

Blackforestmiso | Horseradish | Pumpernickel

Viennese Schnitzel

Fries | Trufflemayonnaise | Lettuce | Cranberries

Gianduja nougat mousse

Shiso | Pineapplesorbet

Digestif

Beverbach Whiskey

3-course | € 69,00

with Aperitif & Digestif | € 89,00



Vegetarian Menu

Colourful Beets V

Blackforestmiso | Horseradish | Pumpernickel

Chestnutcreamsoup V

Black Truffle

Fried Radicchio from Treviso V

Almondricotta | Grapes | Old Balsamico

Braised pumpkin V

Pointed cabbage stock | Peanutcrunch | Pear

Crêpe Suzette

Orange | Pistachio | Caramel ice cream

3-course | € 59,00

4-course | € 79,00

5-course | € 99,00

Wine Pairing

3 glasses | € 49,00

4 glasses | € 59,00

5 glasses | € 69,00



Starters

Colourful Beets € 18,00 V

Blackforestmiso | Horseradish | Pumpernickel

Smoked Duckbreast € 22,00

Parsley root | Brioche | Pointed Cabbage | Quince

Monkfish Carpaccio € 24,00

Kimchi | Ginger | Sesame

Intermediates & Soup

Chestnutcreamsoup € 17,00 V

Black Truffle

Fried Radicchio from Treviso € 22,00 V

Almondricotta | Grapes | Old Balsamico

Gameravioli € 26,00

Nutbutterfoam | Brussels sprouts | Pear

als Hauptgang € 37,00

Bloodorangesorbet € 16,00

Poured with Taittinger Brut



HARDENBERG

BURG HOTEL
LOWER SAXONY
EST. 1954 SINCE

Mains

Braised pumpkin € 29,00 V
Pointed cabbage stock | Peanutcrunch | Pear

Viennese Schnitzel € 38,00
Fries | Trufflemayonaise | Lettuce | Cranberries

Filet of Char € 49,00
Young spinach | Char caviar | Potato mash
as Intermediate € 29,00

Hardenberg Venison € 54,00
Brussels sprouts | Braised pumpkin | Heide cranberry | Pickled walnut

Desserts

Crêpe Suzette € 17,00
Orange | Pistachio | Caramel ice cream

Gianduja nougat mousse € 18,00
Shiso | Pineapplesorbet

Selection of raw milk cheeses € 19,00
Affineur Waltmann, Erlangen

Sorbet, various sorts € 5,00

V Vegetarian



Novalis
RESTAURANT

Our suppliers from the region

Saline Luisenhall
Göttingen

Naturkost Elkershausen
Göttingen

Leinetaler Räucherfische
Northeim

Penk Landbetrieb
Moringen

Ulrike Hurling
Northeim

Gräflich von Hardenberg'sche Gutsverwaltung
Nörten-Hardenberg