

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

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## 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

Mousse of Goat's cream cheese € 21,00

Carrot stock / olive oil / fig

Pickled saddle of Hardenberg wild boar € 23,00

Mushroom confit / blackberries / mustard seed

Flamed mackerel € 25,00

Lobster from Heligoland / orange / celery / Lehment Rostocker Aquavit

# Entrees & Soups

Essence of beetroot € 14,00 Vegan

horseradish / wonton / walnut

Cream soup of sole € 16,00

Saffron fennel / roulade

Poached kohlrabi € 19,00 Vegan

Coconut / roasted peanuts

Scallops & black pudding € 22,00

Holstein apple / potato

## Main Courses

**Braised pointed cabbage** € 29,00 **vegan**

Roasted onion stock / potato ragout / celery

**Wiener Schnitzel** € 35,00

Cowberry / fried potatoes / corn salad / pumpkin seed vinaigrette

**Fjord trout from Norway** € 42,00

Buttermilk / dill / Jerusalem artichoke

**Beef cheek** € 45,00

Braised vegetables / potato-leek puree / Hardenberg Schwartzhog liqueur

**Saddle of Hardenberg venison** € 49,00

Pepper jus / Savoy cabbage / mushrooms / celery / walnut blini

## Desserts

**Pumpkin mousse** € 14,00

Plums / pumpkin seed oil / caramel ice cream

**Cremoux of Valhrona chocolate** € 16,00 **vegan**

Elderberry / pear sorbet / hazelnut / Opihr Spices of the Orient

**Cheese selection** € 20,00

Chutney / fruit bread

**Hardenberg praline** € 7,00

# Novalis Menue

## Flamed mackerel

Lobster from Heligoland / orange / celery / Lehment Rostocker Aquavit

## Scallop & black pudding

Holstein apple / potato

## Fjord trout form Norway

Buttermilk / dill / Jerusalem artichoke

## Saddle of Hardenberg venison

Pepper jus / Savoy cabbage / mushrooms / celery / walnut blini

## Pumpkin mousse

Plums / pumpkin seed oil / caramel ice cream

3 Courses / € 85,00 with mackerel

4 Courses / € 98,00 with mackerel & scallop

5 Courses / € 125,00

# Distillery Menue

## Aperitif

Von Hallers Gin Tonic

## Flamed mackerel

Lobster from Heligoland / orange / celery / Lehment Rostocker Aquavit

## Beef cheek

Braised vegetables / potato-leek puree / Hardenberg Schwartzhog liqueur

## Cremoux of Valhrona chocolate

Elderberry / pear sorbet / hazelnut / Opihr spices of the Orient

## Digestif

Hardenberg Dreikorn

3-Courses / € 99,00

without Aperitif & Digestif € 79,00

# Vegetarian Menue

## Mousse of Goat's cream cheese

Carrot stock / olive oil / fig

## Essence of beetroot

Horseradish / wonton

## Poached kohlrabi

Coconut / roasted peanuts

## Braised pointed cabbage

Roasted onion stock / potato ragout / celery

## Cremoux of Valhrona chocolate

Elderberry / pear sorbet / hazelnut / Opihr-spices of the Orient

3 Courses / € 59,00 with Goat's cream cheese

4 Courses / € 69,00 with Goat's cream cheese & Soup

5 Courses / € 89,00

## Wine recommondation to our menues

3 glasses / € 49,00

4 glasses / € 59,00

5 glasses / € 69,00

# Our regional Suppliers

Saline Luisenhall  
Göttingen

Appenweier-Frische  
Göttingen

Leinetaler Räucherfische  
Northeim

Penk Landbetrieb  
Moringen

Werderhof  
Göttingen

Gräflich von Hardenberg'sche Gutsverwaltung  
Nörten-Hardenberg