HARDENBERG

BURG HOTEL

LOWER SAXONY

EST. 1954 SINCE

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

RELAIS & CHATEAUX

FEINE PRIVAT HOTELS

kultur und leidenschaft

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Novalis menu

Tartare of German heifer
quail egg | capers | red onion

Game consommé
pickled mushrooms | egg custard

Pan-fried scallop
saffron foam | young spinach

Pink roasted saddle of venison
jus | cauliflower | blueberry | butter Spätzle

Crème brûlée
Apricot sorbet | vanilla

3 courses | € 89,00
4 courses | € 99,00
5 courses | € 129,00

Duck Menu

Confit Duck Leg
pear | brioche | lamb's lettuce | walnut

Pink-Roasted Duck Breast
jus | pumpkin | pointed cabbage | potato dumplings

Caramelised White Chocolate Mousse
pistachio ice cream | orange

€ 85,00

We remain committed to our high standards of quality and sustainability, sourcing our ducks exclusively from German free-range farms.

Novalis
RESTAURANT

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Vegetarian menu

Braised Parsley Root
clementine | macadamia Nut | radicchio

Potato foam soup
truffle

Braised pumpkin
coconut broth | ginger | plum

Beetroot dumplings
brown butter foam | savoy | horseradish | apple

Caramelised White Chocolate Mousse
pistachio ice cream | orange

3 courses | € 69,00
4 courses | € 79,00
5 courses | € 99,00

Wine pairing

3 glasses | € 54,00
4 glasses | € 64,00
5 glasses | € 74,00

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Entrées & Soups

Tartare of German heifer € 24,00
quail egg | capers | red onion

Confit Duck Leg € 24,00
pear | brioche | lamb's lettuce | walnut

Braised Parsley Root €19,00 V
clementine | macadamia nut | radicchio

Heligoland Lobster salad € 35,00
rouille sauce | fennel | brioche

Game consommé € 15,00
pickled mushrooms | egg custard

Potato foam soup € 15,00 V
truffle

Intermediates

Game ravioli € 26,00
leaf spinat | cranberry | cauliflower

Braised pumpkin € 24,00 V
coconut broth | ginger | plum

Pan-fried scallop € 28,00
saffron foam | young spinach

Blackcurrant € 16,00
Champagne

V Vegetarian

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Mains

Pink roasted saddle of venison € 54,00
jus | cauliflower | blueberry | butter Spätzle

Pink-Roasted Duck Breast € 45,00
jus | pumpkin | pointed cabbage | potato dumplings

Black Halibut € 46.00
Einbeck mustard sauce | braised cucumber | mashed potatoes

Beetroot dumplings € 36,00 V
brown butter foam | savoy | horseradish | apple

Game ravioli € 36,00
leaf spinat | cranberry | cauliflower

Wiener Schnitzel € 38,00
potato-cucumber-salad | cranberry | lemon

Veal fillet steak 180g € 49,00
morel cream sauce | wild broccoli | mashed potatoes

Desserts

Crème brûlée € 18,00
apricot sorbet | vanilla

Caramelised White Chocolate Mousse € 18,00
pistachio ice cream | orange

Selection of organic cheese € 19,00
fig mustard | fruit bread

Sorbet, various sorts € 5,00

V Vegetarian

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Our regional Suppliers

Saline Luisenhall
Göttingen

Naturkost Elkershausen
Göttingen

Leinetaler Räucherfische
Northeim

Spargelhof Heuer
Fuhrberg

Penk Bio-Landbetrieb
Moringen

Ulrike Hurling
Northeim

Gräflich von Hardenberg'sche Gutsverwaltung
Nörten-Hardenberg

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RESTAURANT