

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

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

Vegetarian menu

Pickled Kohlrabi

Hazelnut | chervil | blackberry

Potato foam soup

Truffle

Braised pumpkin

coconut broth | ginger | plum

Beetroot dumplings

Brown butter foam | savoy | horseradish | apple

Backed fresh cheese

Dark chocolate | plum | Jerusalem artichoke

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

Entrées & Soups

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

Smoked salmon trout € 21,00
Sea buckthorn | yogurt | carrot

Pickled Kohlrabi € 19,00 V
Hazelnut | chervil | blackberry

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
Billecart-Salmon Le Réserve

V Vegetarian

Mains

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

Faroe Islands salmon fillet € 42,00
Einbecker 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
Jus | sauted mushrooms | bacon-wrapped green beans | risotto

Desserts

Crème brûlée € 18,00 V
Apricot sorbet | vanilla

Backed fresh cheese € 18,00
Dark chocolate | plum | Jerusalem artichoke

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

Sorbet, various sorts € 5,00

V Vegetarian



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

