

# 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

**Marinated saddle of Leinetaler Beef**  
Potatoe Vinaigrette | Radish | Crème fraîche

**Creamsoup of Asparagus**  
Asparagus | Herb-Oil

**Gratinated Northsea-Catfish**  
Beurre blanc | Beluga Lentils | Leek

**Braised Veal Cheeks**  
Morel Cream | Parsley Spaetzle | Seasonal Vegetables

**White Chocolate Ganache**  
Rhubarb | Crumble | Woodruff ice-cream

3-Course | € 89,00

4-Course | € 109,00

5-Course | € 134,00

## Distillery Menue

**Aperitif**  
Hardenberg Schwartzhog Mule

**Creamsoup of Asparagus**  
Asparagus | Herb-Oil

**Wiener Schnitzel**  
Fries | Cucumber Salad | Cranberry

**Panna Cotta**  
Strawberry | Basil | Limesorbet

**Digestif**  
Beverbach Whiskey

3-Course | € 69,00  
with Aperitif & Digestif | € 89,00



## Vegetarian Menue

### **Mousse of Spring Herbs**

Asparagus | Lemon | Smoked Almond | Frisée

### **Creamsoup of Asparagus**

Asparagus | Herb-Oil

### **Braised Celery**

Mushroom broth | Piemont hazelnut

### **Pea Risotto**

Mint | Morel | Sugar snaps

### **Panna Cotta**

Strawberry | Basil | Limesorbet

3-Course | € 69,00

4-Course | € 89,00

5-Course | € 109,00

## Asparagus Menue

### **Mousse of Spring Herbs**

Asparagus | Lemon | Smoked Almond | Frisée

### **Gratinated Northsea-Catfish *or* Wiener Schnitzel**

Asparagus from Spargelhof Heuer

Parsley Potatoes | Cresse

Sauce Hollandaise *or* melted butter *or* herb-tomato-vinaigrette

### **White Chocolate Ganache**

Rhubarb | Crumble | Woodruff ice-cream

3-Course | € 79,00

### **Wine pairing**

3 glasses | € 54,00

4 glasses | € 64,00

5 glasses | € 74,00



## Starters

**Mousse of Spring Herbs** € 18,00 V  
Asparagus | Lemon | Smoked Almond | Frisée

**Marinated saddle of Leinetaler Beef** € 21,00  
Potatoe Vinaigrette | Radish | Crème Fraîche

## Entrees & Soups

**Creamsoup of Asparagus** € 15,00 V  
Asparagus | Herb-Oil

**Braised Celery** € 21,00  
Mushroom broth | Piemont Hazelnut

**Hardenberg-Venison ravioli** € 26,00  
Leaf spinach | Cranberry | Belper Bulb  
**as Main Course** € 37,00

**Mangosorbet** € 16,00  
Taittinger Brut

## Asparagus

**Asparagus from Spargelhof Heuer** € 39,00 V  
Parsley Potatoes | Cresse  
Sauce Hollandaise *or* melted butter *or* herb-tomato-vinaigrette

**additionally with**

**Wiener Schnitzel** € 49,00  
**Gratinated Northsea-Catfish** € 54,00  
**Selection of Ham** € 44,00  
Serrano | Honeyham

V Vegetarian



## Mains

**Pea Risotto € 38,00 V**  
Mint | Morel | Sugar Snaps

**Wiener Schnitzel € 38,00**  
Fries | Cucumber salad | Cranberry

**Gratinated Northsea-Catfish € 49,00**  
Beurre blanc | Beluga Lenses | Leek  
as Entrée € 29,00

**Braised Veal Cheeks € 54,00**  
Morel Cream | Parsley Spaetzle | Seasonal Vegetables

## Desserts

**White Chocolate Ganache € 17,00**  
Rhubarb | Crumble | Woodruff Ice-cream

**Panna Cotta € 16,00**  
Strawberry | Basil | Limesorbet

**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

**Spargelhof Heuer**  
Fuhrberg

**Penk Bio-Landbetrieb**  
Moringen

**Ulrike Hurling**  
Northeim

**Milchviehbetrieb Jens Timmermann**  
Güntersen

**Gräflich von Hardenberg'sche Gutsverwaltung**  
Nörten-Hardenberg