

NOLTE

OUR HISTORY

January 11, 1906 - Marie & Karl Nolte open the "Gasthof zur Krone" • **1951** - Mary & Johannes Nolte take over the restaurant • **1984** - Hannelore & Hans-Walter Nolte continue to run the brewery • **1993** - Installation of the brewery • **1999** - The distillery is added • **2011** - For the first time the DEHOGA & the Lower Saxony Ministry of Agriculture award us for our regional focus • **2011** - Rod González, bassist of German Super-Band "Die Ärzte", appears for the first time with his side project Más Shake on our stage • **2013** - Since this year we are listed in the English & American edition of the Lonely Planet • **2018** - We are listed in the Slow Food food guide • **2020** - Once again we are listed by Slow Food. Our beer gets certified for organic production • **2022** - We establish the 4 day work week.

OUR SUPPLIERS FROM THE REGION

Landslaughter Sander, Neetze: Pork, Beef & Poultry • **Landslaughter Hermann Meyer, Behringen:** Moor Land Sheep • **Game Specialties Claas Bautsch, Welle / Nordheide:** Deer, Vension • **Menke, Hanstedt:** Free-range Eggs • **Biermann, Oerzen:** Asparagus • **Müller, Tellmer:** Potatoes • **Carolas Vegetable & Fruit Delivery Service, Brietlingen:** Lettuce, Tomatoes, Onions, Cucumber, Champignons etc. • **Gade, Bardowick:** Green Cabbage • **Weitenfeld, Vorderhagen:** Butter, Yogurt • **Godehus, Lüneburg:** Flour & Malt Beer • **Beef & Basics, Jelmstorf:** Ketch-up and Mayonnaise, vegan Bratwurst, vegan Burger Patty • **Imker I. Müller, Tellmer:** Honey • **Lünebohne e.V., Lüneburg:** Filter Coffee (Ruanda Premium Coffee, Fairtrade) • **Karacho Kaffee, Lüneburg:** Espresso Beans (Fairtrade) • **Samowar Tea and Records, Lüneburg:** Lüneburg Tea Specialities • **Hesse Bakery, Lüneburg:** Bread, Cakes • **Der Dinkelmeister, Embsen:** Breadcrumbs • **Lübberstedt, Salzhausen:** Beer Ice Cream and all other Ice Cream Specialities • **Mosterei Günther, Bleckede:** Rhubarb Juice, Currant Juice, Apple Juice • **Nolte:** Treber Bread, Beer Mustard, Brew-house Fries and much more

SEASONALS

Kräuterseitlinge, in Butter^a gebraten • King Oyster Mushrooms, fried in Butter^a • Scrambled Eggs Fried Potatoes^{1,3} • 26,50 €

Schweineschnitzel und Kräuterseitlinge • Schnitzel, coated with Spent Grains from the Brewing Process^{b,c,b,c} • King Oyster Mushrooms, fried in Butter^a • Fried Potatoes^{1,3} • Small mixed Salad^{a,c,f,g,4} • 29,50 €

Large Mixed Salad • King Oyster Mushrooms, fried in Butter^a • Treber Bread^{b,1} • Dressing^{a,c,f,g,4} • 20,70 €

Our king oyster mushrooms come from the mushroom garden in Helvesiek near Scheeßel.



Pilzgarten

GETTING STARTED

Home-baked Treber Bread^{b,1} • Lard^{1,2} • 7,50 €

Vegan Beer Mustard Soup with Leeks • 6,00 €

Goulash Soup with Beef • Treber Bread^{b,1} • 6,60 €



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MAIN COURSE

Brauhausalat : Brew Pub Salad • Large mixed Salad • Sliced Turkey Breast Fillet • Roasted Brew Malt • Mushrooms • Treber Bread^{b,1} • Dressing^{b,d,e,f,g} • 17,50 €

Behringer Heidschnuckenbraten : Roasted Moorland Sheep • Sauce • Green Beans^a • Cranberries • Mushrooms • Boiled Potatoes • 27,90 €

Behringer Heidschnucken Knipp : White Pudding from the Moorland Sheep^b • Fried Potatoes^{1,2} • Gherkin^{d,2} • 18,60 €

Malzschnitzel : Schnitzel, coated with Spent Grains from the Brewing Process^{b,c} • Onion-Beer-Sauce • Fried Potatoes^{1,2} • Small mixed Salad^{b,d,e,f,g} • 21,10 €

Jägerschnitzel : Schnitzel, coated with Spent Grains from the Brewing Process^{b,c} • Mushroom-Cream-Sauce^a • Fried Potatoes^{1,2} • Small mixed Salad^{b,d,e,f,g} • 21,10 €

Nolte-Burger : Roasted Beef • Slices of Treber Bread^{b,1} • Burger Sauce^{b,d,e,f,g} • Cucumber, Tomatoe, Red Onions • Brew Pub Fries • 21,10 €

Rinderroulade : Beef Roulade • Filled with Gherkins, Bacon^{1,2} and Beer Mustard • Boiled Potatoes • Red Cabbage^a • 20,70 €

Geschmorter Tafelspitz : Braised Prime Beef • Beer Sauce^b • Boiled Potatoes • Green Beans^a • 20,70 €

Rinderleber : Fried Beef Liver • Onions • Apple Purree¹ • Mashed Potatoes^a • 18,90 €

Hausgemachtes Sauerfleisch² : Sour Pork Meat in Aspic • Fried Potatoes^{1,2} • Remoulade Sauce^{b,d,e,f,g,1} • 17,60 €

Brauhaus-Bratwurst^{b,d,f,1,2} : Bratwurst (sausage) exclusively made for us by our butcher • the Sausage Meat is mixed with our organic Brewing Malt • Fried Potatoes^{1,2} • Sauerkraut¹ • Mustard^d • 17,90 €

Veganer Burger : Vegan Burger based on Wheat, Peas and Beans • Slices of Treber Bread^{b,1} • Burger Sauce^{b,d,e,f,g} • Cucumber, Tomatoe, Red Onions • Brew Pub Fries • 19,00 €

Vegane Seitanroulade : Vegan Seitan Roll • filled with Pickled Cucumber, Smoked Tofu^g, Onions • Vegan Tomato Sauce • Boiled Potatoes • Green Beans • 18,00 €

Vegane Currywurst^{b,d,f,1,2} : Vegane Currywurst based on mushrooms and peas • Homemade Brew Pub Fries • 13,80 €

Knuspriger Blumenkohl : Crispy Cauliflower coated with a Chili and Spelt Mix • Garlic & Herb Dip^a • Salad Side Dish^{b,d,e,f} • 13,50 €

Portion gebackene Champignons^b ; Portion of Deep Fried Mushrooms • Vegetable Malt Patty • Garlic Cream^a • Salad Side Dish^{b,d,e,f,g} • Treber Bread^{b,1} • 14,80 €

Portion of Fried Potatoes^{1,2} or Brew Pub Fries • 7,00 €

Portion of Ketchup^{b,e,f,g} or Mayonnaise^{b,d,e,f,g} • 1,15 €

FOR THE KIDS

Kinderteller "Käpt'n Blaubär"^{1,2} : Three Fishfingers^{b,c} • Brew Pub Fries • Ketchup^{d,f} • Small Cup of Ice Cream^{a,c} • 8,60 €

Kinderteller "Biene Maja" : Small Schnitzel^{b,c} • Brew Pub Fries • Ketchup^{d,f} • Carrots • Small Cup of Ice Cream^{a,c} • 8,60 €

Piranteller : Pirate's Plate - the plate for raiding Mum's and Dad's food • 0,00 €

DESSERT

Bierwaffel^{a,b} : Beer Waffle^{a,b} • one Scoop of Chocolate Ice Cream^{a,c} • Malt Honey Cherries • Whipped Cream^a • 10,60 €

NOLTigato : one scoop of beer ice cream^{a,c} made with dark Nolte beer on homemade crumble^{a,b} • served with an espresso from our Karacho roastery to pour over • 8,50 €

Eis und heiß : two scoops of vanilla ice cream^{a,c} • hot cherries • whipped cream^a • 9,00 €