

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

Neuland, Bad Bevensen & Sander, Neetze: Pork, Beef & Poultry · Hermann Meyer, Behringen: Moor Land Sheep · Game Specialities 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 Cabage · 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, 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 and much more

SEASONALS

Pan-fried king oyster mushrooms in butter^a · scrambled eggs · fried potatoes · 26,50 €

Pork schnitzel coated in spent brewer's grain breadcrumbs^{b,c} · pan-fried king oyster mushrooms in butter^a · fried potatoes² · mixed side salad^{a,d,3} · 29,50 €

Large mixed salad bowl · pan-fried king oyster mushrooms in butter^a · spent grain bread^{b,1} · house dressing^{a,d,3} · 20,70 €

Our king oyster mushrooms are sourced in organic quality from the Pilzgarten Helvesiek in Helvesiek, Lower Saxony.

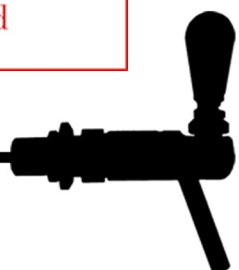


Pilzgarten

GETTING STARTED

Home-baked Treber Bread^{b,1} · bread made from spent brewing grains · Lard · 7,90 €

Neuland Beef Goulash Soup · Treber Bread^{b,1} · 6,90 €



NOLTE

MAIN COURSE

Brauhausalat : Brew Pub Salad · Large mixed Salad · Sliced Turkey Breast · Roasted Brewing Malt^b · Mushrooms · Treber Bread^{b,1} · House Dressing^{a,d,3} · 18,50 €

Heidschnuckenbraten : Roasted Moorland Lamb · Sauce^{b,f} · Green Beans^a · Cranberries · Mushrooms · Boiled Potatoes · 28,90 €

Heidschnucken Knipp : Pan-fried Lamb Hash^{b,1} · Fried Potatoes² · Gherkin^d · 19,50 €

Malzschnitzel : Neuland Pork Schnitzel, coated with Spent Brewing Grains^{b,c} · Onion Beer Gravy^{b,f} · Fried Potatoes² · Small mixed Salad^{a,d,3} · 22,90 €

Jägerschnitzel : Neuland Pork Schnitzel, coated with Spent Brewing Grains^{b,c} · Creamy Mushroom Sauce^a · Fried Potatoes² · Small mixed Salad^{a,d,3} · 22,90 €

Nolte-Burger : 180 g Neuland Beef Patty on Spent Grain Bread^{b,1} · Burger Sauce^{d,f,3} · Cucumber, Tomatoe, Red Onions · Mashed Potatoes^a · Sauce^f · 24,50 €

Rinderroulade : Neuland Beef Roulade^b · Filled with Gherkin^d, Bacon² and Beer Mustard^{b,d} · Boiled Potatoes · Green Beans^a · 25,50 €

Rinderleber : Pan-fried Neuland Beef Liver^b · Onions · Apple Purée¹ · Mashed Potatoes^a · 20,90 €

Hausgemachtes Sauerfleisch : Cold Pickled Pork² in Aspic · Fried Potatoes² · Remoulade Sauce^{d,3} · 18,50 €

Brauhaus-Bratwurst : Neuland Bratwurst^{b,d,f,1,2} exclusively produced for NOLTE · the Sausage Meat is mixed with our organic Brewing Malt^b · Fried Potatoes² · Sauerkraut¹ · Mustard^d · 18,90 €

Veganer Burger : Vegan Burger Patty^{3,4} made from Peas & Mushrooms · Slices of Treber Bread^{b,1} · Burger Sauce^{d,3} · Cucumber, Tomatoe, Red Onions · Vegan Mashed Potatoes · Vegan Sauce^f · 19,90 €

Vegane Seitanroulade : Vegan Seitan Roll^b · filled with Gherkin^d, Smoked Tofu⁹, Onions · Vegan Tomato Sauce · Boiled Potatoes · Vegan Green Beans · 19,90 €

Vegane Currywurst : Vegan Currywurst³ made from Mushrooms and Peas · Vegan Fried Potatoes · 14,90 €

Knuspriger Blumenkohl : Crispy Cauliflower coated with a Chili and Spelt Mix^{b,c} · Garlic & Herb Dip^a · Salad Side Dish^{a,d,3} · 14,90 €

Portion gebackene Champignons : Portion of Baked Mushrooms^{b,c} · Vegetable Malt Patty^{b,c} · Garlic Cream^a · Salad Side Dish^{a,d,3} · Treber Bread^{b,1} · 15,50 €

Portion Kartoffelstampf : Mashed Potatoes^a – vegan option available – with vegan Onion-Beer Gravy^{b,f} · 8,90 €

Portion Bratkartoffeln : Portion of Fried Potatoes² · 7,80 € · add Fried Egg · +2,80 €
Portion of Ketchup or Mayonnaise^{d,3} · 1,30 €

KIDS' PLATES

Kids' Plate "Käpt'n Blaubär" : Three Fishfingers^{b,c} · Mashed Potatoes^a · Small Cup of Ice Cream^{a,c} · 9,00 €

Kids' Plate "Biene Maja" : Small Neuland Schnitzel^{b,c} · Mashed Potatoes^a · Carrots^a · Small Cup of Ice Cream^{a,c} · 9,00 €

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

DESSERT

Bierwaffel : Beer Waffle^{a,b} · one Scoop of Chocolate Ice Cream^{a,c} · Malt Honey Cherries · Whipped Cream^a · 11,20 €

NOLTigato : one scoop of beer ice cream^c made with dark Nolte beer on home-made crumble^{a,b} · served with an espresso from our Karacho roastery to pour over · 8,90 €

Eis und heiß : two scoops of vanilla ice cream^{a,c} · warm cherries · whipped cream^a · 9,50 €

Allergens: a) Milk and Lactose b) Containing Gluten c) Eggs d) Mustard e) Edible Nuts f) Celery g) Soy

Additives: 1) Antioxidant 2) Curing Salt 3) Thickening Agent 4) Natural Beetroot Coloring 5) Smoke flavoring