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 family business · **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", performs for the first time with his side project Más Shake on our stage · **2013** - We are listed in the English & American edition of the Lonely Planet · **2018** - We are listed in the Slow Food restaurant guide · **2020** - Once again we are listed by Slow Food. Our beer receives organic certification · **2022** - We introduce the four-day working week · **2024** - Carsten takes over NOLTE, continuing the family business into its fourth generation · **2026** - 120 years of NOLTE: We say goodbye to the deep fryer and pour our organic beers at Brewskival in Helsingborg, Sweden.

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) · **Quijote Kaffee, Lüneburg** · Espresso Beans (Direct import) · **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

Bardowicker Grünkohl ·
Bardowick Kale[d] · prepared with Lard · Choice of boiled or fried Potatoes[1,2] · 18,50 €

Add NEULAND-Bregenwurst and NEULAND-Kasseler-Meat?
Each Bregenwurst[2] and each Slice of Kasseler-Meat[1,2] · 5,50 €

Veganer Grünkohl ·
Vegan Kale[d] with diced Smoked Tofu[g], served with boiled or vegan Fried Potatoes · 17,90 €

Add a Vegan Sausage[3]
made from Peas and Mushrooms · each Sausage · 5,00 €

GETTING STARTED

Home-baked Treber Bread[b,1] ·
bread made from spent brewing grains · Lard · 7,90 €

Potato Soup[a]
with Diced Bacon[2] & Spent Grain Bread Croutons[b,1] · 6,90 €

Vegan Pumpkin Soup
with Toasted Pumpkin Seeds · 6,90 €

2026 WIR UNTERSTÜTZEN DIE IDEE VON Slow Food® Deutschland

NOLTE

MAIN COURSES

Brauhaussalat : 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 : Roast leg of Heidschnucke sheep · Sauce[b,f] · Red Cabbage · Lingonberries · Mushrooms · Boiled Potatoes · 28,90 €

Heidschnucken Knipp : Pan-fried Heidschnucke Hash[b,1] · Fried Potatoes[2] · Gherkin[d] · 19,50 €

Malzschnitzel : Neuland Pork Schnitzel, coated with Spent Brewing Grains[b,c] · Onion Beer Gravy[b,f] · Fried Potatoes[2] · Small mixed Salad[a,d,3] · 22,90 €

Jägerschnitzel : Neuland Pork Schnitzel, coated with Spent Brewing Grains[b,c] · Creamy Mushroom Sauce[a,f] · Fried Potatoes[2] · 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] · Lettuce, Gherkin[d], Tomato, Red Onions · Mashed Potatoes[a] · Sauce[f] · 24,50 €
add Fried Egg · +2,80 €

Rinderroulade : Neuland Beef Roulade[b] · Gravy[f] · Filled with Gherkin[d], Bacon[2] and Beer Mustard[b,d] · Boiled Potatoes · Red Cabbage · 25,90 €

Rinderleber : Pan-fried Neuland Beef Liver[b] · Onions · Apple Purrée[1] · Mashed Potatoes[a] · 20,90 €

Hausgemachtes Sauerfleisch : Cold Pickled Pork[2] in Aspic · Fried Potatoes[2] · 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 Potatoes[2] · Red Cabbage · 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] · Lettuce, Tomato, Red Onions, Gherkin[d] · Vegan Mashed Potatoes · Vegan Sauce[f] · 19,90 €

Knuspriger Räuchertofu : Crispy Smoked Tofu[g] · Marinated & pan-fried in a Spent Brewing Grains Crust[b] · Vegan Onion & Beer Gravy[b,f] · Vegan pan-fried Potatoes · Mixed Side Salad with Vinegar & Oil · 19,90 €

Vegane Currywurst : Vegan Currywurst[3] made from Mushrooms and Peas · Vegan Fried Potatoes · 14,90 €

Knuspriger Blumenkohl : Crispy cauliflower in a Chilli Breadcrumb Coating[b,c] · Garlic & Herb Dip[a] · Salad Side Dish[a,d,3] · 14,90 €

Portion gebackene Champignons : Portion of Baked Mushrooms[b,c] · Garlic & Herb Dip[a] · Salad Side Dish[a,d,3] · Treber Bread[b,1] · 14,90 €

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

Portion Bratkartoffeln : Portion of Fried Potatoes[2] · 7,80 € · add Fried Egg · +2,80 €

Portion of Ketchup or Mayonnaise[d,3] - both vegan - · 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 prok Schnitzel[b,c] · Mashed Potatoes[a] · Carrots[a] · Small Cup of Ice Cream[a,c] · 9,00 €

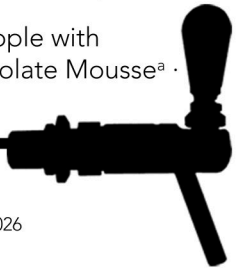
Piratenteller : Pirate's Plate - the plate for raiding Mum's and Dad's food · 0,00 €

DESSERT

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

NOLTigato : a Scoop of Beer Ice Cream[a,b,c] made with Dark Nolte Beer on Homemade Crumble[a,b] · served with an Espresso from Quijote Roastery to pour Over · 8,90 €

Robert's apple : Warm Apple with Pear Compote and Chocolate Mousse[a] · 10,90 €



Allergens: a) Milk and Lactose b) Containing Gluten c) Eggs d) Mustard e) Nuts f) Celery g) Soy · Additives: 1) Antioxidant 2) Preservative (nitrite curing salt) 3) Thickening Agent 4) Natural Beetroot Coloring · All prices include VAT at the applicable rate · As of October 2026