



Reimanns Eck

food and drinks

Our opening times:

Monday to Friday from 12:00 p.m. to 11:00 p.m.

Saturday & Sunday - 10:00 a.m. to 11:00 p.m.

Breakfast Saturday, Sunday & public holidays
from 10:00 a.m. to 12:00 p.m.

Reservations at:

reservieren@reimanns-eck.de

Tel. 0511 / 31 35 30

Payment options:

CASH, EC, VISA, MasterCard

Your opinion is important to us, please contact us directly or rate us here:



Our culinary partners in the Reimann's Corner

Every employee and every supplier is an important part of REIMANN'S ECK.

Without them, we couldn't live up to our high quality standards and our philosophy. Our cuisine strives to constantly evolve, but without losing touch with its roots. Our menu features traditional dishes from our grandparents, regional classics, childhood memories from home, and modern, seasonal interpretations.

The following suppliers are important partners of our philosophy:

Whole beef nose to tail, meat specialties:	Thieße Farm & Country Butchery Thieße
Meat from straw-fed pigs, sausage specialties:	Country Butchery Gramann
Game meat:	Jan, Florian & Eike from the Aller-Leine Valley
Wagyu beef:	Wagyu Auetal
Free-range chicken:	Heimberg family - Leinehühnchen, Luthe
Baked goods:	Backgeschwister - Kirchhorst
Trout & Char:	Pflüger family - Forellenhof, Wedemark
Potatoes:	Söder family - Kartoffelspezi, Wedemark
Spices:	Holland family - Altes Gewürzamt
Seasonal vegetables & fruits:	Naturgemacht - Permaculture, Kirchhorst
Demeter organic blueberries:	Herse family - Der Bickbeernhof
Ice cream and sorbet specialties:	Julian - Eismanufaktur Birne & Beere, Hannover
Asparagus:	Backhaus family - Backhaus Hof
Coffee:	Hannoversche Kaffeemanufaktur

Your health is important to us!

**Here you can find our allergen
and additive list!**



Get all information about allergens and additives via QR code.

Responsibility

Start instead of talking.

We want to take responsibility as role models when it comes to suitability for grandchildren, regionality, environmental protection and animal welfare. With us you can not only eat deliciously, but also with a clear conscience. Of course, this is just the beginning, but our goal is to focus as much as possible on regionality, suitability for grandchildren and animal welfare.

Suitability for grandchildren:



Suitable for grandchildren refers to an immensely important topic that has so far been completely ignored by society. We want to change this.

It means that something is suitable for future generations. In our specific case it is about sustainable cultivation of the products used.

Regionality/origin:



from Hannover



from Lower Saxony



from Germany

Animal welfare:



Animal welfare includes the aspects of physical health, the ability to carry out natural behaviors and the emotional well-being of the animals. The best example is the straw pig.

As the name suggests, these pigs live on straw in the stable. They have plenty of space, lots of exercise and therefore a healthy stable climate.

Specialty:



The last of our four categories relates more to the “tasteful responsibility” towards our guests. There are traditional classics, but also innovative dishes that are only available in the form and taste at Reimanns Eck. These have a special origin, are a special product or contain a unique preparation.

Breakfast at Reimanns Eck

Saturday, Sunday & public holidays 10am to 2pm

Healthy, crispy & delicious

Homemade granola

with roasted nuts, organic maple syrup,
on yogurt with fruit



8.90

Belgian waffle

with powdered sugar, vanilla sauce & Nutella

9.90

Homemade blueberry waffle

with blueberry compote from the Demeter Bickbeerenhof,
fresh blueberries, vanilla sauce & cream

10.90

A hearty start to the day

Sourdough toast breads from the "Backgeschwister"



...with herb scrambled eggs

9.90

...with avocado & cherry tomato

11.50

...with avocado, goat's cheese & cherry tomato

15.50

...with avocado, home-pickled salmon & crab



18.50

...with regional bacon & fried egg



12.90

Egg dishes

...we serve fresh bread

Vegetarian Lister Miles Breakfast

11.50

Scrambled eggs with cherry tomatoes, goat cheese & wild herbs

Farmer's breakfast

12.50

Scrambled eggs with fried potatoes, bacon, onions & wild herbs

Sylt breakfast

17.50

Crab scrambled eggs with house-cured salmon & cucumber salad



Extras

Scrambled eggs made from 2 natural eggs

4.70

Scrambled eggs with herbs

4.90

Scrambled eggs with bacon and onions

5.30

Breakfast at Reimanns Eck Saturday, Sunday & Public Holidays 10am - 2pm

Eggs Benedict

served on sourdough bread



Eggs Benedict

with poached organic eggs, crispy bacon & homemade hollandaise sauce

12.90

Eggs Salmon & Avocado

with avocado, house-cured salmon, poached organic eggs
& homemade hollandaise sauce



18.90

Eggs Avocado

with poached organic eggs, avocado & homemade hollandaise sauce

15.90

Table, set yourself



(Saturday, Sunday & public holidays 10-12 o'clock)

Only possible by table

Our table brunch to share (from 2 people)

with bread, rolls & croissants, jar of jam, jar of Nutella, guacamole,
herb scrambled eggs, bacon, selection of sausage & cheese,
yogurt with granola, selection of salmon & fried potatoes
- plus unlimited filter coffee.

p.P. 29.90

Freshly squeezed orange juice

0.2l 5.00

Two rolls

...with butter, Gouda & Brie

...with roast pork, salami & bacon

...a bit of both



6.90

7.90

7.50

Ofenfrisches Buttercroissant

4.50

...with butter & a jar of Nutella or

...with butter & a jar of jam

Journey through Reimanns Eck

daily from 12 noon

We take you on a journey through the diversity of German cuisine.
Five bites on a platter to share with friends & family.

Traditional

Cheese spaetzle, Königsberger Klops, goat's cheese,
roast beef & salmon tartare



27.90

Snacks

Cheese Spaetzle

made from hand-pressed dumplings with roasted onions



6.90

Königsberger Klops

with cream puree

7.90

Homemade salmon tartare

with cucumber salad & mustard-dill sauce

8.50

Goat's cheese

with beetroot salad

6.90

Rosa Roastbeef

with tartar sauce & wild herbs

6.90

Soups

Lower Saxon wedding soup

with egg custard, asparagus & meatballs

8.90

Appetizers

Small side salad

with cucumber, peppers & cherry tomatoes

7.50

Small salmon tartare

with hand-grated potato rösti, wild herb salad
& mustard-dill sauce



16.50

Caramelized goat's cheese

with rhubarb compote & wild herbs

12.90

From the local kitchen

Königsberger 2.0

from country pig & pasture-raised beef, beetroot-apple salad & cream puree



19.50

Original Eck Curry

Currywurst from straw-fed pork, homemade curry sauce & either with fries or fried potatoes



13.90

Schnitzel from straw-fed pork

with fried potatoes & lemon

...with mushroom cream

...with side salad

16.90

+ 5.00

+ 5.00

Cordon Bleu from veal

with regional bacon, Gouda, pepper sauce & fried potatoes



31.90

Cordon Bleu from straw-fed pork

with pepper sauce, fried potatoes & cucumber salad



23.90

Wiener Schnitzel from German meadow veal

with fried potatoes, cranberries & lemon



28.90

Pink roasted roast beef

with homemade remoulade, mixed salad & fried potatoes

19.90

Lumberjack steak from straw-fed pork

with braised onions, herb butter & fried potatoes

16.90

Happy without meat

Each salad comes with granola, vegan house dressing & mustard vinaigrette.

Crispy garden salad

with cucumber, peppers & cherry tomatoes

13.90

...with caramelized goat's cheese

17.50

Cheese Spaetzle

made from hand-pressed dumplings with wild herb salad & fried onions

16.50

Vegan currywurst

with homemade curry sauce, fries & cucumber salad

16.50

Handmade vegan Maultaschen

with spinach and minced meat filling, fried mushrooms & cherry tomatoes

23.50

More from the sea

Lachstatar

with two hand-grated potato rösti, wild herb salad & mustard-dill sauce



23.90

Fried plaice

with homemade remoulade, fried potatoes & cucumber salad

19.90

Desserts

Two kinds of mousse from the Original Beans chocolate

with seasonal sorbet



8.90

Warm rhubarb crumble

with vanilla ice cream from pear & berry
(vegan possible with strawberry crumble ice cream)

8.90

Warm blueberry crumble

from the Demeter Bickbeernhof & vanilla ice cream from Birne & Beere

9.90

Hanoverian Welfenspeise

with blueberry compote from Demeter Bickbeernhof



7.50

Belgian waffle

...classic with powdered sugar

6.90

...with rhubarb compote & cream

8.90

...with rhubarb compote, vanilla ice cream & cream

10.50

Scoop of ice cream from the ice cream factory Birne & Beere

from the Calenberger Neustadt in the varieties:



2.80

- Chocolate
- Vanilla
- Streusel Strawberry Cake (vegan)
- Brombeersorbet (vegan)
- Blueberry yogurt ice cream
- Walnuss-Karamell



Single-handed



from Hanover



from Lower Saxony



from Germany



Animal
welfare



specialty