



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 Eck**

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:

Meat from straw-fed pigs, sausage specialties:	Country Butchery Gramann
Wagyu beef:	Wagyu Auetal
Free-range chicken:	Heimberg family - Leinehühnchen, Luthe
Baked goods:	Backgeschwister - Kirchhorst
Potatoes:	Söder family - Kartoffelspezi, Wedemark
Spices:	Holland family - Altes Gewürzamt
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



7.90

French toast with bread from the baking siblings

...with powdered sugar & maple syrup

...with regional vanilla ice cream, powdered sugar & plum compote

...with Nutella, peanut butter & plum compote

5.90

8.50

7.90

A hearty start to the day

Sourdough toast from the "Backgeschwistern"



...with herb scrambled eggs

...with avocado & cherry tomatoes

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

...with avocado & home-pickled salmon



...with regional bacon & fried egg



8.90

9.90

13.90

16.50

11.50

Egg dishes

...we serve fresh bread

Vegetarian Lister Miles Breakfast

Scrambled eggs with cherry tomatoes, goat cheese & wild herbs

9.90

Farmer's breakfast

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

10.90

Sylt breakfast

Herb scrambled eggs with house-cured salmon & cucumber salad



15.50

Extras

Scrambled eggs made from 2 natural eggs

4.70

Scrambled eggs with herbs

4.90

Scrambled eggs with bacon and onions

5.30

Note: Information on allergens and additives can be found on the first pages of this menu.

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

11.50

Eggs Salmon & Avocado

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



16.90

Eggs Avocado

with poached organic eggs, avocado & homemade hollandaise sauce

14.50

Table, set yourself



(Saturday, Sunday & public holidays 10-12)

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. 26.90

Freshly squeezed orange juice

0.2l 5.00

Two rolls

...with butter, Gouda & Brie

5.90

...with roast pork, salami & bacon



6.90

...a bit of both

6.50

Oven-fresh butter croissant

3.90

...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



25.00

Snacks

Cheese Spaetzle

made from hand-pressed dumplings with roasted onions



5.90

Königsberger Klops

with cream puree

6.90

Homemade salmon tartare

with cucumber salad & mustard-dill sauce

7.50

Goat's cheese

with beetroot salad

5.90

Rosa Roastbeef

with tartar sauce & wild herbs

5.90

The soup

Lower Saxon wedding soup

with egg custard, asparagus & meatballs

7.90

Appetizers

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

Small side salad

with cucumber, peppers & cherry tomatoes

6.50

Small salmon tartare

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



14.50

Caramelized goat's cheese

with blueberries & wild herbs

11.50

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From the local kitchen

Königsberger 2.0

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



17.50

Original Eck Curry

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



12.50

Schnitzel from straw-fed pork

with fried potatoes & lemon



14.90

...with mushroom cream

+ 5.00

...with side salad

+ 5.00

Cordon Bleu from veal

with regional bacon, Gouda, pepper sauce & fried potatoes



28.50

Cordon Bleu from straw-fed pork

with pepper sauce, fried potatoes & cucumber salad



21.50

Wiener Schnitzel from German meadow veal

with fried potatoes, cranberries & lemon



28.90

Pink roasted roast beef

with remoulade, mixed salad & fried potatoes

17.90

Large garden salad

with fried chicken breast

16.90

Happy without meat

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

Crispy garden salad

with cucumber, peppers & cherry tomatoes

12.50

...with caramelized goat's cheese

15.50

Cheese Spaetzle

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

14.50

Vegan currywurst

with homemade curry sauce, fries & cucumber salad

14.90

Handmade pumpkin ravioli (vegan)

with pumpkin sauce, fried mushrooms & Brussels sprouts

17.50

More from the sea

Salmon tartare

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



21.50

Fried fish from plaice

with remoulade, fried potatoes & cucumber salad

17.90

Desserts

Two kinds of mousse

made with **Original Beans chocolate**

with aerated chocolate & seasonal compote



7.90

Homemade plum crumble

with walnut caramel ice cream of pear & berry
(vegan option available)

7.90

Warm blueberry crumble

with vanilla ice cream made with pear and berry (vegan option available)

8.90

Hanoverian Welf pudding

with blueberry compote



6.90

Scoop of ice cream from the Pear & Berry ice cream factory

from Calenberger Neustadt in the following varieties:



2.80

- Chocolate
- Vanilla
- Strawberry crumble cake (vegan)
- Brombeersorbet (vegan)
- Blueberry yogurt ice cream
- Walnuss-Karamell



Single-handed



from Hanover



from Lower Saxony



from Germany



Animal
welfare



specialty

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