



# 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

11.50

### Eggs Salmon & Avocado

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



16.90

### Eggs Avocado

with poached organic eggs, avocado & homemade hollandaise

14.50

## Table, set yourself



(Saturday, Sunday & Public Holidays 10-12 am)

Only available by the table.

### Our sharing brunch (for 2 or more people)

with bread, rolls & croissants, jar of jam, Nutella,  
guacamole, herbed scrambled eggs, bacon, selection of  
cold cuts & cheeses, yogurt with granola, selection of  
salmon & fried potatoes  
- plus unlimited filter coffee.

p.P. 28.90

### 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 & Nutella or

...with butter and a jar of jam

# Journey through Reimanns Eck daily from 12 noon

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

## Traditional

Cheese spaetzle, Königsberger Klops (meatballs), fresh goat cheese,  
roast beef & salmon tartare



25.90

## Canapés

**Cheese Spaetzle**  
with fried onions



5.90

**Königsberger Klops**  
with cream puree & beetroot

6.90

**Homemade salmon tartare**  
with cucumber salad & mustard-dill sauce

7.50

**Goat's fresh cheese**  
with beetroot salad

5.90

**Rosa Roastbeef**  
with tartar sauce & wild herbs

5.90

## Appetizers

**Small Lower Saxon wedding soup**  
with egg custard, asparagus & meatballs

6.90

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

**Small side salad**  
with cucumber, bell pepper & cherry  
tomatoes

6.50

**Small salmon tartare**  
with wild herb salad & mustard-dill sauce



14.50

**Caramelized goat's milk cheese**  
with beetroot, wild herbs & blueberries

11.50

## From the home kitchen

### Königsberger 2.0

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



18.50

### Original Eck Curry

Currywurst made from straw-fed pork with homemade curry sauce & choice of fries or fried potatoes



13.50

### Schnitzel from straw-fed pigs

with fried potatoes

...with creamy mushroom sauce

...with a side salad



14.90

20.90

20.90

### Cordon Bleu from veal

filled with cooked ham & Gruyère cheese, cranberries & fried potatoes



28.50

### Cordon Bleu made with straw-fed pork

with Gruyère cheese & ham, cranberries, fried potatoes & cucumber salad



22.90

...with pepper sauce

+ 3.50

### Wiener Schnitzel made from German meadow-raised veal

with fried potatoes, cranberries & lemon



27.90

### Pink roast beef (cold)

with remoulade, mixed wild herb salad & fried potatoes

19.90

### Homemade veal meatball

with pepper sauce, colorful vegetables & creamy mashed potatoes

18.50

### Rump steak from pasture-raised beef (200g)

with homemade herb butter & fries

36.90

**Note: Our fried potatoes contain bacon and onions.**

## Meatless happiness

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

### Crisp garden salad

with cucumber, bell pepper & cherry tomatoes

...with caramelized goat's cheese

13.50

16.50

### Cheese Spaetzle

with fried onions & colorful salad

14.50

### Vegan currywurst

with homemade curry sauce, fries & cucumber salad

15.50

### Handmade pumpkin dumplings (vegan)

with colorful vegetables & almond butter

17.50

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

## More from the sea

### Lachstatar

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



21.50

### Fried fish made from pollock

with remoulade, fried potatoes & cucumber salad

17.90

**Note: Our fried potatoes contain bacon and onions.**

## Desserts

### Two kinds of mousse

from the Original Beans chocolate



7.90

### Warm blueberry crumble

with vanilla ice cream from Birne & Beere  
(vegan option available)

8.90

### Hanoverian Welf pudding

with blueberry compote



7.50



Single-handed



from Hanover



from Lower Saxony



from Germany



Animal  
welfare



specialty

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