



Reimanns Eck
Breakfast love

Saturday, Sunday &
Public Holidays from
9:30 am to 12 pm

Allergens & Additives
Information on allergens and
additives is available from our
service staff.

Breakfast

9:30 AM - 12:00 PM

Savoury dishes

SYLT SOURDOUGH TOASTED BREADS FROM THE "BAKING SIBLINGS"

- with herbed scrambled eggs 9.90
- with avocado & cherry tomatoes 11.50
- with avocado, goat's cheese & cherry tomatoes 15.50
- with avocado & house-cured salmon 18.50

LISTER MILE BREAKFAST 13.50

Scrambled eggs with cherry tomatoes, goat cheese & wild herbs

FARMER'S BREAKFAST 12.50

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

SHAKSHUKA "ECK STYLE" 14.00

Spicy paprika and tomato sauce with scrambled eggs, fresh goat cheese, and Sylt bread.

EGGS BENEDICT AVOCADO 12.90

on sourdough bread with poached organic eggs, avocado, crispy bacon & homemade hollandaise (optionally without bacon)

EGGS ROYAL AVOCADO 18.90

Avocado, house-cured salmon & poached organic eggs on sourdough bread, refined with homemade hollandaise sauce.

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Breakfast

9:30 AM - 12:00 PM

Sweets

- PINK CHIA BOWL (VEGAN)** 7.90
Oat chia pudding with raspberry coulis, toasted coconut flakes,
granola & berry topping
- FRUITY FRENCH TOAST** 11.50
Caramelized French toast from Backgeschwister bread
with rhubarb and strawberry compote & vanilla ice cream
- LOTUS FRENCH TOAST** 10.90
Caramelized French toast from Backgeschwister bread
with Lotus caramel cream, granola & berries

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Breakfast

9:30 AM - 12:00 PM

Table, set yourself

OUR HIGHLIGHT FOR 2 PEOPLE OR MORE

OUR SHARING TABLE BRUNCH

with bread, rolls, jam, Nutella, avocado, herbed scrambled eggs, bacon, salmon selection, goat cheese, cooked ham, chia raspberry pudding, Lotus French toast, fried potatoes, currywurst and unlimited filter coffee.

29.90 p.P.

***Our table brunch is popular
– please reserve in advance.***

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Breakfast Specials

Fresh orange juice 0.2l	4.50
Iced Matcha Latte ⁵²	4.90
Iced Strawberry Matcha ⁵²	5.90
Matcha Latte ⁵²	4.90
Chai Latte ⁵²	4.70
Iced Chai Latte ⁵²	4.90
Iced Pink Strawberry Latte ⁵²	5.50
Iced Cappuccino (sweetened) ⁵²	4.50
Mimosa	7.00
Espresso Martini	10.00

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Coffee specialties

Cup of coffee ⁹	3.10
Pot of coffee ⁹	5.20
Cappuccino ^{8,9,52}	3.70
Milk coffee ^{8,9,52}	3.90
Espresso ⁹	2.80
Double Espresso ⁹	4.70
Latté ^{8,9,52}	3.90

We are happy to prepare your coffee specialty with **oat milk** as well!

Chocolate

Cup of hot chocolate ^{8,52}	3.90
with cream ⁵²	4.70

Tea

Green tea	3.70
Black tea	3.70
Herbal tea	3.70
Fruit tea	3.70
Fresh mint tea	4.70
Fresh ginger tea	4.70

Further tea specialties are available upon request from our service staff.

Foam

(REFRESHING FROM LIGHT TO TOP-QUALITY):

	0,1l	0.75l
Dry	5	25
House brand, Mosel Light, playful and fresh – ideal for toasting.		
Alcohol-free sparkling wine	5.50	29
Seebrich, Nierstein, Rheinhessen Fruity, foamy delight without alcohol – lively and fragrant.		
2021 Blanc de Noirs Brut	7	45
Krack Sparkling Wine Cellar, Deidesheim, Palatinate Elegant sparkling wine made from dark grapes – creamy with delicate berry aromas.		
2021 Rosé Brut		45
Krack Sparkling Wine Cellar, Deidesheim, Palatinate Crisp and slightly bitter – red fruit meets fine bubbles.		
2015 Blanc de Blancs Brut Prestige		89
Battenfeld-Spanier, Hohensülzen, Rheinhessen Mature, top-quality sparkling wine – complex, nutty, with a fine acid structure.		

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