



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
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.



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, meatball, fresh goat cheese, roast beef & salmon tartare

25.90

Canapés

Cheese Spaetzle

with fried onions

5.90

German Meatball

with mashed potatoes

6.90

Homemade Salmon Tartare

with cucumber salad & mustard-dill sauce

7.50

Goat's Fresh Cheese

with rhubarb

5.90

Pink Roast Beef

with tartar sauce & wild herbs

5.90

Soups

Small Lower Saxon Wedding Soup

with egg custard, asparagus & meatballs

6.90

Small Asparagus Soup

with wild garlic oil & croutons

6.50

Appetizers

Small Salmon Tartare

with wild herb salad & mustard-dill sauce

14.50

Caramelized Goat's milk Cheese

with marinated strawberries, rhubarb & wild herbs

11.50

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



Salads

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

Small Side Salad with cucumber, bell pepper & cherry tomatoes	6.50
Crisp Garden Salad with cucumber, bell pepper & cherry tomatoes	13.50
...with caramelized goat cheese	16.50
...with roasted chicken breast	18.90

From the Home Kitchen

Chicken with Bell Pepper in a spicy paprika, bell pepper and tomato sauce with wild garlic dumplings	19.50
Original Eck Curry Currywurst made from straw-fed pork with curry sauce & optionally with fries or fried potatoes	13.50
Schnitzel from Straw-fed Pork with fried potatoes	15.90
...with creamy mushroom sauce	21.90
...with a side salad	21.90
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 (Served Cold) with remoulade, mixed wild herb salad & fried potatoes	19.90
Homemade Meatballs with pepper sauce, colorful vegetables & creamy mashed potatoes	18.50
Pound of Asparagus from the Heide Region with buttered potatoes & homemade hollandaise	22.90
+ small Schnitzel from straw-fed pork	26.90
+ large Schnitzel from straw-fed pork	29.90
+ fried salmon fillet	31.90
+ Wiener Schnitzel from meadow-fed veal	36.90

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Meatless Happiness

Wild Garlic Cheese Spaetzle 15.50
with fried onions & colorful salad

Handmade Vegan Asparagus Dumplings 19.50
with wild garlic, roasted cherry tomatoes & asparagus

Vegan Currywurst 15.50
with curry sauce, fries & cucumber salad

More from the Sea

Salmon Tatare 21.50
with two hand-grated potato rösti, wild herb salad & mustard-dill sauce

Redfish in Egg Casing 17.90
with remoulade, wild herb salad & fried potatoes

Note: Our fried potatoes contain bacon and onions.

Desserts

Chocolate Mousse 6.90
with marinated berries

Homemade Strawberry Mousse 7.90
with elderflower & marinated strawberries

Warm Rhubarb Crumble 8.90
with vanilla ice cream (vegan option also available)



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