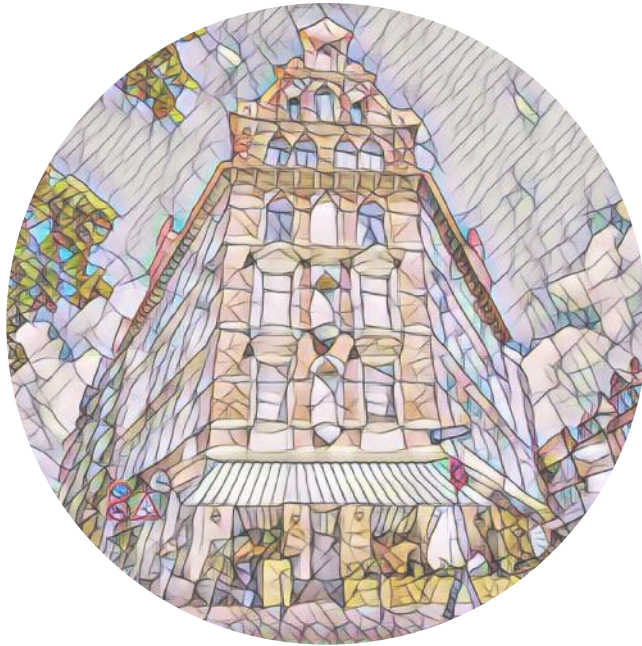




Reimanns Eck

food and drinks

Our opening times:

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

Saturday, Sunday & public holidays - 09:30 a.m. to 11:00 p.m.

Breakfast Saturday, Sunday & public holidays
from 09:30 a.m. to 12:00 p.m.

Reservations at:

reservierung@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

25.90

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

Canapés

Cheese Spaetzle

5.90

with fried onions

German Meatball

6.90

with mashed potatoes

Homemade Salmon Tartare

7.50

with cucumber salad & mustard-dill sauce

Goat's Fresh Cheese

5.90

with flamed peach

Pink Roast Beef

5.90

with tartar sauce & wild herbs

Soups

Small Lower Saxon Wedding Soup

6.90

with egg custard, asparagus & meatballs

Creamy Garden Pea Soup

6.50

with roasted hazelnut oil

Appetizers

Small Salmon Tartare

14.50

with wild herb salad & mustard-dill sauce

Caramelized Goat's Milk Cheese

12.90

with poached, pickled peach, raspberry coulis
& fried herb chanterelles



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's cheese	16.50
...with Backhendl (baked chicken thigh)	18.90
Sylt Bread Salad Tomato bread salad with toasted Sylt bread & fried herb chanterelles	18.50

From the Home Kitchen

Note: Our fried potatoes contain bacon and onions.

Backhendl Baked chicken thigh with homemade potato and cucumber salad, remoulade and roasted hazelnut oil	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 chanterelle cream sauce	22.90
...with side salad	21.90
Cordon Bleu from Veal filled with cooked ham & Gruyère cheese, cold-stirred cranberries & fried potatoes	28.50
Cordon Bleu made from Straw-fed Pork with Gruyère cheese & ham, cold-stirred 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	20.90
Homemade Meatballs with pepper sauce, market vegetables & creamy mashed potatoes	18.50
Lumberjack Steak Deluxe with braised onions, fried potatoes, fried chanterelles & crispy fried onions	22.50

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





Meatless Happiness

Cheese Spaetzle

with fried onions & colorful salad

16.50

Vegan Wild Herb Ravioli

with pea cream, marinated herb salads & fried chanterelles

19.50

Vegan Currywurst

with curry sauce, fries & cucumber salad

15.50

More from the sea

Salmon Tartare

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

21.50

Fried Arctic Char Fillet

with lentil ragout, Dijon mustard foam, fried chanterelles
& tomato

21.90

Desserts

Homemade Apricot and Quark Dumplings

with bourbon vanilla sauce & marinated berries

8.90

Peach Melba 2.0

Vanilla peach parfait with poached peach & raspberry sauce

8.50

Chocolate Mousse

with marinated berries

7.50