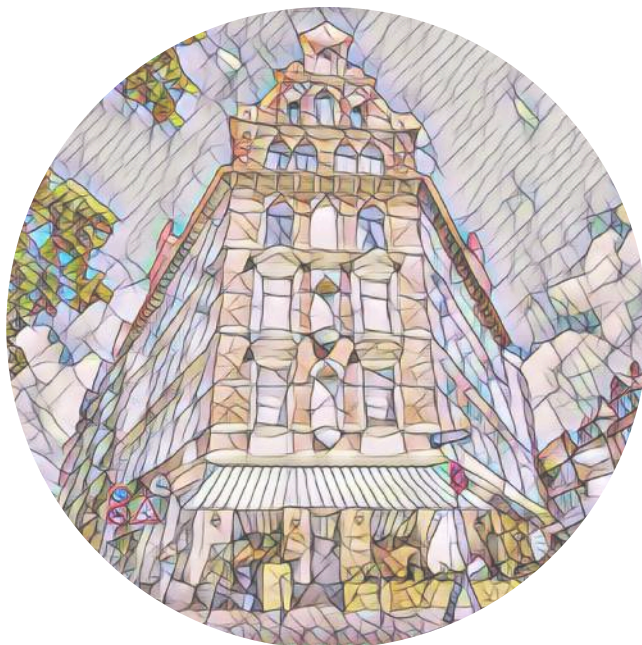




Reimanns Eck

Reduced menu for groups of 15 or more

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 2:00 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:





Reduced menu
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Canapés

Homemade Salmon Tartare with cucumber salad & mustard-dill sauce	7.50
Goat's Cream Cheese with flamed peach	5.90
Pink Roast Beef with tartar sauce & wild herbs	5.90

Soups

Small Lower Saxon Wedding Soup with egg custard, white asparagus & meatballs	6.90
Creamy Garden Pea Soup with roasted hazelnut oil	6.50

Appetizers

Small Salmon Tartare with wild herb salad & mustard-dill sauce	14.50
Caramelized Goat Cheese with poached, pickled peach, raspberry coulis & fried herb chanterelles	12.90

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 Backhendl (baked chicken thigh)	18.90



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Main Courses

Note: Our fried potatoes contain bacon and onions.

Schnitzel from Straw-fed Pork 15.90
with fried potatoes & lemon
...with chanterelle cream sauce 22.90
...with side salad 21.90

Original Eck Curry 13.50
Currywurst made from straw-fed pork with curry sauce, fried onions & optionally with fries or fried potatoes

Cordon Bleu made from Straw-fed Pork 22.90
with Gruyère cheese & ham, cranberries, fried potatoes & cucumber salad
...with pepper sauce + 3.50

Wiener Schnitzel made from German Meadow-raised Veal 27.90
with fried potatoes, cranberries & lemon

Pink Roast Beef (cold) 20.90
with remoulade, mixed wild herb salad & fried potatoes

Backhendl 19.50
with baked chicken thigh with homemade potato and cucumber salad, remoulade & roasted hazelnut oil

Homemade Meatballs 18.50
with pepper sauce, market vegetables & creamy mashed potatoes

Meatless

Cheese Spaetzle 16.50
with fried onions & colorful salad

Vegan Wild Herb Ravioli 19.50
with pea cream, marinated herb salads & fried chanterelles

More from the Sea

Fried Arctic Char Fillet 21.90
with lentil ragout, Dijon mustard foam, fried chanterelles & tomato



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Desserts

Peach Melba 2.0

Vanilla peach parfait with poached peach & raspberry sauce

8.50

Chocolate Mousse

with marinated berries

7.50

Here you will find our allergen and additive map!



Access all information about allergens and additives via QR code.

