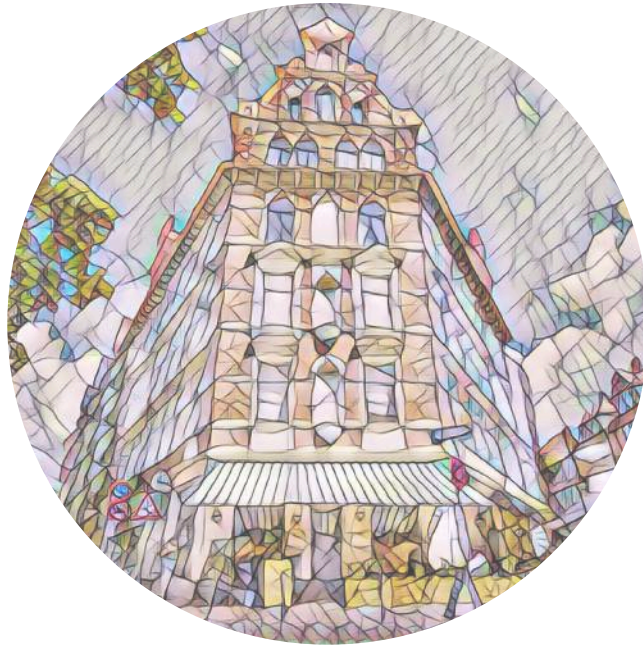




Reimanns Eck

food and drinks

Our opening times:

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

Saturday, Sunday & public holidays - 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:

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

26.90

Cheese dumplings, Königsberger Klopse, goat's milk cheese, roast beef & salmon tartare

Canapés

Cheese Dumplings

5.90

with homemade roasted onions

Handmade Königsberg

6.90

with potato & cream purée

Homemade Salmon Tartare

7.50

with cucumber salad & mustard-dill sauce

Goat's Cream Cheese

5.90

with caramelized apple wedges

Kale

5.90

with Smoked Pork Loin

Soups

Small Lower Saxon Wedding Soup

6.90

with egg custard, white asparagus & meatballs

Pumpkin Cream Soup

6.50

with roasted pumpkin seeds & pumpkin seed oil

Appetizers

Small Salmon Tartare "Eck Style"

15.50

with marinated wild herb salad & mustard-dill sauce

Carpaccio from Pasture-raised Beef

13.90

with mustard-parmesan vinaigrette, wild herbs, capers & Gruyère cheese

Red Beets Carpaccio

12.90

with flambéed fresh goat cheese, wild herbs, hazelnut oil & caramelized walnuts



Salads

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

Small Side Salad	6.50
with cucumber, bell pepper & cherry tomatoes	
Crisp Garden Salad	13.50
with cucumber, bell pepper & cherry tomatoes	
...with flambéed fresh goat cheese	17.50

From the Home Kitchen

Note: Our fried potatoes contain bacon and onions.

Braised Duck (Breast & Leg)	28.90
with marjoram jus, red cabbage with apples & handmade, melted dumplings	
Roast Goose (Breast & Leg) - From November 11th.	34.90
with marjoram jus, red cabbage with apples & handmade, melted dumplings	
Handmade beef roulade	26.90
with rich braising jus, cream puree & red cabbage with apples	
Kale "Eck Style"	13.90
with Wedemark salt potatoes & mustard	
...with Gramann's Bregenwurst sausage	16.50
...with braised Kasseler pork	17.50
...with both	18.50
Baked Wild Boar Biscuits	23.50
with cold-stirred cranberries, winter vegetables & buttered spaetzle	
Handmade Königsberger Klopse (Meatballs)	18.50
with caper sauce, cream puree & marinated beetroot salad	
Original Eck Curry	13.50
Currywurst made from straw-fed pork, homemade curry sauce & choice of fries or fried potatoes	
Schnitzel from Straw-fed Pigs	15.90
with corner fries	
...with creamy mushroom sauce	21.90
...with a small side salad	21.90
Cordon Bleu made from Straw-fed Pork	22.90
with Gruyère cheese & ham, cold-stirred cranberries, fried potatoes & cucumber salad	
...with pepper sauce	26.40

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



From the Home Kitchen

Note: Our fried potatoes contain bacon and onions.

Cordon Bleu from Veal

filled with cooked ham & Gruyère cheese, cold-stirred cranberries & fried potatoes

30.50

Wiener Schnitzel made from German Meadow-raised Veal

with fried potatoes, cranberries & lemon

27.90

Meatless Happiness

Cheese Dumplings

with homemade fried onions & a mixed salad

16.90

Handmade Pumpkin Dumplings

with spicy pumpkin sauce, oven-baked pumpkin wedges & roasted pumpkin seeds

20.50

Vegan Currywurst

with homemade curry sauce, fries & cucumber salad

15.50

More from the Sea

Salmon Tartare “Eck Style”

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

21.50

Fried Pike-Perch Fillet

with winter vegetables, creamy mashed potatoes & Dijon mustard sauce

21.90

Desserts

Homemade Warm Apple Crumble

with caramelized apple, oat crumble & vanilla ice cream

8.50

Flambéed Nougat Cream

Homemade crème brûlée flavored with nougat, served with sour cherry compote

8.90

Hanoverian Welf pudding “Our classic”

with marinated berries

7.50

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

