

english

menu

Wenn es etwas zu feiern gibt: Außerhausveranstaltung · Buffet · Catering

Zimmer mit Dusche + WC · Tagungsräume · Kegelbahnen · Schießstand

RUKO / „Zur Eiche“ Gaststättenbetriebs GmbH

Silberstraße 13 - 30655 Hannover

Tel. (0511) 7 59 00 01 • www.ruko-gastro.de • www.gaststaette-zur-eiche.de



Rund um's Kochen

Geschäftsführer:
Dirk Runge

Welcome to „Zur Eiche“ (The Oak Tree)

in the **Groß - Buchholz** neighborhood of Hannover.

The history of „Zur Eiche“ began in 1865 when the Wiese family opened a tavern in its 300 years old farmhouse.

The building you are in now was build in 1904.

In 1973 the Runge family purchased the historic building and tavern. Under the management of the Runge family, Zur Eiche has become an integral part of the neighborhood integral by neighbors, local clubs and organizations, and travelers from other cities and countries.

On January, 2006 the next generation of the Runge family look over the daily operations of Zur Eiche.

The good homestyle cooking, the comfortable hotel rooms, the historic hall available for groups up to 200 persons, several smaller rooms for groups of 10-50 persons, the shooting range, 2 double bowling alleys, and our prestigious catering party service all combine to make Zur Eiche a vital and unique part of the Gross - Buchholz neighborhood.

My team and I welcome you into our house. We will do everything possible to make sure you enjoy your visit.

Dirk Runge

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Homemade soups

Hungarian goulash soup

5,50 €

Spicy tomato cream soup with cream

5,50 €

French onion soup with cheese croutons

5,50 €

Small dishes

“Shanghai” grilled chicken breast with lettuce

in a spicy cream sauce

14,50 €

“Lady baguette” two grilled pork medallions with Williams Christ pear,

Hollandaise sauce, cranberries and lettuce

15,50 €

„Gentleman“

grilled rump steak (medium) with roasted onions, grilled tomatoes and lettuce

17,50 €

All of the above dishes served with fresh oven baked baguette

Steaks from our grille

*With every steak dish we serve (in general) a side dish of mixed salad,
a baked potato with herb quark and side dishes of your choice**

Argentinean roast beef (medium) ca. 180 gr.

26,50 €

Three pork medallions ca. 180 gr.

21,50 €

Grilled chicken breast ca. 160 gr.

19,50 €

**with stewed onions or with steamed champignons
or a sauce of your choice*

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Our famous Schnitzel dishes

*With all schnitzel dishes:
(in general as pork schnitzel, optional as chicken schnitzel +2,00 € or soy base +2,00 €)
we serve choice of mixed salad or vegetables of the season
and roasted potatoes, croquette or french fries.*

Hunter's schnitzel
with forest mushrooms
15,90 €

Cordon Bleu
stuffed with boiled ham and cheese
16,90 €

Vienna style schnitzel
with Hollandaise sauce
15,90 €

Schnitzel "Sambal"
with spicy hot Sambal sauce
15,90 €

Schnitzel "Madagascar"
with Madagascar pepper sauce
15,90 €

Gipsy Schnitzel
with spicy paprika devil sauce
15,90 €

Schnitzel Hawaii
baked in the oven with pineapples and cheese, cranberries on the side
16,90 €

Buchholz schnitzel
with two fried eggs and Hollandaise sauce
16,90 €

Schnitzel "Italian style"
with tomato sauce and baked tomato & mozzarella
16,90 €

*All of the dishes are available in smaller portions.
Just ask our friendly staff.*

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Homestyle specialise

“Buchholz grill plate”

three little steaks on fried potatoes with forest mushrooms, mixed vegetables and a fried egg

16,80 €

Two saddle steaks

with herb butter, fried potatoes and fresh coleslaw

15,80 €

Homemade sour meat

with oven roasted potatoes, tartar sauce and lettuce

13,20 €

House specialty salad

with fresh market lettuce, fried chicken breast and herb butter

14,80 €

Dutch Matjes in an apple onion cream sauce

with oven roasted potatoes

12,50 €

Matjes “Finkenwerder” style

with green beans, diced bacon and oven roasted potatoes

13,50 €

Baked camembert

with cranberries and mixed lettuces

10,80 €

Omelette

with forest mushrooms and fried potatoes

12,50 €

Currywurst with homemade curry ketchup sauce,

French fries and mayonnaise

10,50 €

Three fried eggs

with boiled ham, fried potatoes and lettuce

11,50 €

Extra side dish (sauce / potato side dish)

4,00 €

Extra side dish (stewed onions /steamed champignons / vegetables)

5,00 €

every change in dishes

1,50 €

Ketchup / Mayo

1,50 €

Baked potato swap

2,20 €

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vegetarian & vegan dishes

vegetable plate

with grilled tomato and Hollandaise sauce

14,50 €

potato and vegetable gratin

baked with cheese

14,50 €

Pulled beef "vegan" style

with mushrooms, tomatoes, onions,
fresh coleslaw and French fries

15,80 €

children's plate (up to 12 years)

Adults pay 4,00 € more

"Obelix specialty"

Small breaded schnitzel with French fries (red/white)

9,90 €

"Asterix the Gallier"

small chicken breast filet of the grille
with vegetables and croquettes

9,90 €

"Idefix"

Chicken nuggets & French fries (red/white)

9,90 €

Troubadix"

French fries (red/white)

5,80 €

robber plate

For our youngest guests

0,00 €

Desserts

One scoop of ice cream

1,90 €

Caramel brittle cup

with vanilla, chocolate and walnut ice cream,
caramel sauce and wipped cream

6,80 €

Vanilla ice cream

with Baily's or egg nog

6,00 €

Vanilla ice cream

with homemade hot cherries and wipped cream

6,80 €

Homemade red fruit jelly

with vanilla ice cream and whipped cream

5,80 €