



Don't miss!

- Lüttje Lage
- Asparagus from Burgdorf
- Welfenspeise
- Calenberger Pfannenschlag
- Eel from Lake Steinhude
- Lower Saxony Wedding Soup
- Leibniz biscuit
(Bahlsen factory shop in the Markthalle indoor market)



Culinary city tour by bus at Lake Maschsee

CULINARY DELIGHTS

Specialities from all over the globe, cheerful cafés and bistros, authentic pubs and inns, smart bars and restaurants – the amazing choice guarantees something to suit every taste and every budget. Hannover's indoor market – the “belly of Hannover” – is home to a spectrum of flavours and international specialities.

QUEEN OF THE VEGETABLES AND HIGH-SPIRITED DEXTERITY

The traditional regional cuisine tends to be solid and substantial. In spring, asparagus is very popular: this finest of all vegetables tastes equally good with melted butter or hollandaise sauce and is normally accompanied with cured ham, a pork or veal escalope or salmon. When autumn comes around, it is the start of the curly kale season, which is traditionally enjoyed with a regional spicy sausage speciality. Regional delicacies also include a platter of cold cuts. Yeast cake topped with butter and almonds is traditionally served with afternoon coffee, while “Welfenspeise” a typical local desert consisting of blancmange and zabaglione, takes its royal name in reminiscence of Hannover's role as the capital of the Kingdom of Guelph in the 19th century.



Markthalle - indoor market Hannover

“Lüttje Lage”, a drink that is exclusive to Hannover, originates from the annual Marksmen's Funfair. The ritual has a strong alcoholic focus and requires two special glasses: one filled with Lüttje Lage beer, the other with clear schnapps. The trick is to raise both glasses to your lips so that the schnapps and beer can be drunk in one go.

Visitors who are interested in the history and technical aspects of brewing are advised to book a tour of Herrenhäuser or Gilde brewery. In addition to the major traditional breweries, Hannover also has a large number of microbreweries which serve their customers first-class home brew.

SOUVENIRS FROM THE COUNTRYSIDE

A trip to Lake Steinhude need not end when you return home as there are all kinds of regional treats you can take back with you, for example from the traditional eel smokeries. Some Steinhude smokehouses also offer guided tours – which are best accompanied by a drop of clear schnapps distilled at Warnecke's in Bredenbeck am Deister.

DID YOU KNOW

- The Welfenspeise consists of blancmange and zabaglione and can easily and tastefully be prepared at home.
A recipe is available at www.hannover.de/sales
- Many regional products are available from the Tourist Information Office directly opposite the central railway station





BREWING ART

Beers to your health! In this informative tour, a Hanoverian master brewer explains how the tasty Hanoverian beer is made in microbreweries.

Afterwards different sorts of beer as well as a delicious snack of bread, cheese and cold cuts will be served to you.



OUR OFFER:

- Brewery tour incl. a bite to eat with various snacks and beer tasting (Brewery snack and a 400 ml speciality beer)

from € 16.50 Price per person

Minimum number of participants: 6 people, max. 20 people per group
Dates: all year round upon request

CULINARY HANNOVER

Let Hannover melt in your mouth...

Discover traditional bars, charming cafés, and rustic pubs on a guided walk of the city centre and the Old Town. You will get to know interesting anecdotes between the Market Hall and the New Town Hall, combined with culinary delights of different cooks on this tour.



OUR OFFER:

- Culinary tour incl. samples at five different stops
- Culinary city tour by bus incl. samples at five different stops

from € 29 per person

from € 25 per person

Minimum number of participants: 8

(For groups of 20 or more €20 p.p.)
Minimum number of participants: 10
Bus service available upon request

Duration: 3 hours | dates: all year round upon request



OUR LEISURE TIPS

ALSO VIST....

- an eel smokery at Lake Steinhude
- the WOK (World of Kitchen) kitchen museum

- the European Cheese Center
- the Hannoverian Coffee Manufactory
- the Market Hall in the Kramerstraße
- the Duprès wine cellars in Neustadt

