

WELCOME TO THE RESTAURANT AUGENBLICK

Our restaurant is located in the heart of the Lower Rhine region, close to the city center, not far from Krefeld and Düsseldorf, in an idyllic location between meadows and fields.

The region has a major influence on our cuisine.

We are always on the lookout for new regional products and specialties—fresh, down-to-earth, and exactly what we're looking for.

Rhenish is not a place, but a feeling

We source eggs, potatoes, meat, honey and dairy products from our immediate surroundings, just to give you a few examples. We attach great importance to freshness and what is in season. We refine these basic products for you with great respect and the necessary pinch of love and passion. Carefully selected wines, brandies, fruit schnapps and water from our bartender round off your stay with us.

Winter drinks

Tanqueray 0.0 & Tonic €13,00

Aperol Spritz and Spritz without alcohol € 8,50

Amérie (Raspberry liqueur from the Münsterland region) infused with our Augenblick sparkling wine € 8,50

Mikropolitan Cocktail, elderflower, lemon, honey, Gin und herbs € 12,50

Wine Inspirations

2024 Weissburgunder Qualitätswein dry, Weingut Johannishof, Rheingau 0,2l € 10,50 / 0,75l € 34,00

2022 Porta 6 Vinho regional Lissabon, Portugal 0,2l € 8,50 0,75l € 29,00

2022 Spätburgunder Qualitätswein dry, Weingut Manz, Rheinhessen 0,2l € 9,10/ 0,75l € 30,00

Riesling alkoholfrei, Weingut Bretz, Rheinhessen 0,2l € 9,00 / 0,75l € 29,00

Scheinheilig, Red Wine alkoholfrei, Winzer vom Alde Gott, Baden 0,2l € 9,00 / 0,75l € 29,00

Starters

Salad from the farmer's market		8,90
lettuce radicchio chicory honey - ginger dressing dates walnuts croutons		
Beetroots carpaccio & goatcheese crumble		15,90
Roasted walnuts local honey		
Smoked Barbarie duckbreast with plum and cranberry chutney		18,90
Lamb's lettuce blossoms aged balsamic vinegar potato straw		
2024 Anna Lena Silvaner dry, Weingut Brennfleck, Franken 0,2l 9,00 / 0,75l 30,50		

Soups

Pumkin soup		7,90
Pumkin falafel herbs		
Porcini mushroom cream soup		8,90
Pretzel balls cress		
Clear beef soup		9,90
Flädle root vegetables beef		

For each additional order of bread and butter, we charge €2.50 per person.

OUR PRICES INCLUDE SERVICE AND V.A.T.

You are looking for gluten- or lactose-free products or seek further information about allergenic ingredients? Ask your service personnel.

EVERGREENS

"Winterbowls"	17,90
Autumn salads meet grilled pumkin and baby pear	
Lettuce dates walnuts beetroot honey – ginger dressing	
- With marinated vegan feta cheese and pomegranate seeds	22,90
- With crispy stripes of duckbreast and sesame teriyaki marinade	26,90
- With ½ dozen crunchy shrimps with umami dip	25,90
2024 Grauburgunder dry, Weingut Bretz / Rheinhessen 0,2l 8,50 / 0,75l 26,00	
Viennese style poultry schnitzel	24,90
French fries handstirred cranberries lemon	
2023 Schick & Schön Riesling dry, Weingut Tina Pfaffmann, Pfalz 0,75l 42,00	
Ruhrpott Currywurst „Winter – Edition“	16,90
Fruity Tomato – Curry Sauce french fries shallots chives baked apple chutney	
Landhaus Burger 2.0 from Black Angus Beef ca. 180 gr.	19,90
Brioche Whisky – BBQ - Creme crispy bacon Cheddar french fries	
Heinz tomato ketchup or mayonnaise in a jar	1,00 each

OUR PRICES INCLUDE SERVICE AND V.A.T.

You are looking for gluten- or lactose-free products or would like something to label or allergenic ingredients? We will help you.

Nutritious through the winter

Wild game patty on cream mushrooms and belper Knolle cheese 26,90

Lambs lettuce flowers I potato doughnuts

Local duck roll roast 22,90

Dark mugwort sauce I creamed savoy cabbage I butter spätzle

2019 Cuvee Gaudenz, Rotwein Cuvee dry, Weingut Knipser, Pfalz 0,2l 11,10 / 0,75l 36,50

Rhenish beef sauerbraten 28,90

Almond and raisin sauce I red cabbage with apple I potato dumplings with melted butter

2023 Freinsheimer Oschelskopf, Merlot Qualitätswein trocken, Weingut Kassner-Simon, Pfalz 0,2l 11,20/ 0,75l 37,00

Rumpsteak of Argentinian Beef ca 200 gr. 32,90

Sauce bernaïse I glazed winter vegetables I potato doughnuts

2024 Lagrein DOC, Weingut Martini & Sohn, Südtirol 0,2l 13,50 / 0,75l 42,00

Braised goose leg with handstirred cranberries 32,90

Dark mugwort sauce I red cabbage with apple I potato dumplings with melted cheese

Regional venison goulash in juniper and red wine sauce 33,90

Handstirred cranberries I creamed savoy cabbage I Butterspätzle

OUR PRICES INCLUDE SERVICE AND V.A.T.

You are looking for gluten- or lactose-free products or would like something to label
or allergenic ingredients? We will help you.

Pasta, fish & co

Pasta with a kick 22,90

Porcini mushroom tortellini in sage butter I black walnuts I candied chicory

2023 Sulzfelder Cyriakusberg, Grauer Burgunder trocken, Weingut Brennfleck/ Franken 0,2l € 12,00 / 0,75l 38,00

Almost rolled away 25,90

Tyrolean pumpkin dumplings I Wild mushroom ragout I Belper Knolle cheese

2024 Weissburgunder Gutswein dry, Weingut Geheimer Rat Dr. v. Bassermann-Jordan / Pfalz 0,2l € 9,40 / 0,75l 31,00

Duet of salmon ragout & crispy salmon cigar 25,90

Butter spätzle I baked parsley I grilled pumkin

Cod with chanterelle crust 29,90

Creamed savoy cabbage I potato dumplings with melted cheese

2024 Estate Riesling trocken, Weingut Diefenhardt, Rheingau / 0,2l 9,80 / 0,75l 32,50

Half a dozen fried king prawns & tagliatelle aglio e olio 25,90

Olive oil I Garlic I Parmesan I Chili I Baked arugula

OUR PRICES INCLUDE SERVICE AND V.A.T.

You are looking for gluten- or lactose-free products or would like something to label

or allergenic ingredients? We will help you.

Sweet Happy End

Crêpe & almond ice cream

Caramelsauce | almonds | toffee

2018 Silvaner Eiswein Weingut Bretz, Rheinhessen / 0,1l 9,50



8,90

Winter vanilla crescent cookie parfait

Plum rum ragout



9,90

Affogato al caffè

Vanilla ice cream | Espresso



6,90

Grandma's apple strudel

Vanilla sauce | Pistachios | Whipped cream



7,90

Creamy Mövenpick ice cream

Vanilla | chocolat | strawberry | almond

Portion cream € 1,00 / warm dark chocolate from Valrhona 85% € 2.90

Cherry brandy egg liqueur € 2.90 / hot cherries € 2.90

per scoop 2,90

Pleasure & tradition

Fruit brandies from the winegrowers of Alde Gott

Haselnussbrand 3 Jahre gereift

4 cl

9,00

Naturally ripened hazelnuts are crushed and roasted. The nuts are then soaked in high-proof alcohol and, after a certain maceration time, slowly and gently distilled.

Williams Birnenbrand 3 Jahre gereift

4 cl

9,00

Fully ripe Williams pears are distilled according to Black Forest tradition and give this brandy its mildness and at the same time a strong aroma of this famous pear variety.

OUR PRICES INCLUDE SERVICE AND V.A.T. You are looking for gluten- or lactose-free products or seek further information about allergenic ingredients? Ask your service personnel.

