

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.


„White Gold“ ... the asparagus is here!

Starter – springsalad – bowl with two different asparagus		13,90
Mixes leaf salads I black bread croutons I cooked quail egg I herbs vinaigrette		

The classic:

Serving of buttered German free-range asparagus, approx. 250 g (cooked and peeled)		15,90
Price of the day		
Sauce Hollandaise and new potatoes		

Optional


- two crispy chicken schnitzel ca 90 gr		12,90
- Portion of mixed ham ca 120 gr (Lemon-poached ham & juniper-cured ham)		10,90
- argentinian Rumpsteak ca 200 gr		23,90
- slices of norwegian smoked salmon ca 120 gr		11,90
- Herb Omelet Made with Eggs from Happy Chickens		8,90

April – May- Highlight – ONE pot meal		
White & green asparagus in sage butter		
Spätzle I slices of Guanciale I parmesan cheese		24,90

Starters

Salad bowl weakly market	8,90
lettuce radis cantaloup melon dried tomatoes dices mango grissini mango – chili- sauce	
Crispy Yellow finn tartar	18,90
Avocado Mango sesame Mangosauce kroepek	
Vitello Tonnato	16,90
Slices of veal tunasauce capers	
2025 Grauburgunder trocken, Weingut Brennfleck, Franken 0,2l 12,00 / 0,75l 38,00	
Crispy shrimps from the basket with umami dip	18,90
2 fried shrimp & 2 potato shrimp & 2 panko-crusted shrimp & 2 filo-wrapped shrimp	
2024 Blauer Silvaner dry, Weingut Brennfleck, Franken 0,75l 39,00	

Soups

Fresh asparagus cream soup		9,50
Asparagues watercress		
Clear soup of tomato		8,90
Stripes of pancake dried tomatoes		
Cream of spinach and sugar snap peas soup		7,90
Pepper popcorn		

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. All our wines contain sulfides.

Our favorites

Viennese style poultry schnitzel

24,90

French fries I handstirred cranberries I lemon

2023 Schick & Schön Riesling dry, Weingut Tina Pfaffmann, Pfalz 0,75l 42,00

Lamb Bowl

23,90

Lambragout in Curry – peanutsauce I sugar snap peas I Cous Cous I chickpeas I mint

2024 Schick & Schön Riesling dry, Weingut Tina Pfaffmann, Pfalz 0,75l 42,00

Landhaus Burger 2.0 from Black Angus Beef ca. 180 gr.

19,90

Brioche I Whisky – BBQ – Creme I crispy bacon I Cheddar I french fries

Heinz tomato ketchup or mayonnaise in a jar

1,00 each

Steaks

Rumpsteak of Argentinian Beef ca 200 gr.

32,90

Red cole slaw salad I french fries I herb butter

2023 Lancatay, Malbec, Huarpe Wines, Argentinien 0,2l 8,50 / 0,75l 29,00

Entrecote of Argentinian Beef ca 250 gr.

34,90

Red cole slaw salad I french fries I herb butter

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

Butcher`s best choice

Argentinisches Rinderfilet Medaillons vom Grill

Small mit 2 x 80 gr.

Medaillons 36,90

Sauce Bernaise I sugar snap peas I mushrooms I gratinated potaoes

Large mit 3 x 80 gr

Medaillons 44,90

Meatless but not unappealing

Gnocchi Bowl
24,90



Sweet potato gnocchi I peanut sauce I sugar snap peas I mushrooms I baked rucola I Grana Padano

“How by mother”



Lower Rhine potato pancakes
salad I apple compote I Crème fraiche

17,90

Salatbowl with grilled papaya and avocado



Raspberry vinaigrette I lettuce I tomato I cucumber I dates I red Cous Cous I Grissini

19,90

Regional & Down-to-earth

Rhenish beef sauerbraten
28,90



Red cabbage with apple I butter spätzle

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

Veal cheeks in thyme and rosemary broth



Root vegetables I pasta

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

31,90

Ruhrpott Currywurst „Winter – Edition“
16,90



Fruity Tomato – Curry Sauce I french fries I shallots I roasted onions I BBQ popcorn



Fish & more

Skrei winter cod with herb crust
29,90

Sauce Bernaise I Kimchi I red Cous Cous

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 Grana padano I Chili I Baked arugula

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Sweet Happy End

Chocolatmousse & prune compote 8,90
2018 Silvaner Eiswein Weingut Bretz, Rheinhessen / 0,1l 9,50



Duet of creme brûlée 9,90
Classic crème and his icecream



Skyr – berry – cake
10,90
Nuts granola I fresh fruits from the forest



Affogato a la Caffé
6,90
Vanilla icecream I Espresso

Cremiges Mövenpick Eis Kaleidoskop
je Kugel 2,90

Vanille I Schokolade I Erdbeere I crème brûlée icecream
Portion cream € 1,00 / warm dark chocolate from Valrhona 85% € 2.90 / Cherry brandy egg liqueur € 2.90

Obstbrände von den Winzern vom Alde Gott

Wildkirsch 5 Jahre gereift 2 cl 6,00

Dieser Edelbrand wird hauptsächlich aus Schattenmorellen destilliert. Er hat ein feines, zartes, leicht frisches Kirscharoma.

Williams Birnenbrand 3 Jahre gereift 2 cl 5,00

Vollreife Williams Birnen werden nach Schwarzwälder Tradition destilliert und beschenken diesem Edelbrand seine Milde und zugleich ein kräftiges Aroma dieser berühmten Birnensorte.

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