

Duisburg Restaurants -- Brewery Restaurants & Rhenish Fare

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Duisburg restaurants offer traditional Rhenish fare — simple, hearty meals — and of course, [that famous German brew](#). You'll find great food and drink at some of the city's restaurant breweries, as well as more elegant Mediterranean-style dishes.

Duisburg Dishes

Sauerbraten

This famous Rhenish dish includes pickled roast beef with stewed apples. It usually spends a few days marinating in vinegar and other spices before it is ready to serve.

Halver Hahn

While the English name of this meal may bring a smirk to your face (it means “one half of a cock”), this delicious dish will leave you smiling. Made with a dark rye bread, cheese and mustard, this is a traditional tasty treat.

Himmel un Ääd

It means heaven and earth and you might find it difficult to disagree. This traditional dish consists of blood sausage and onions with apple-mashed potatoes.

Äädze Zupp

As hard as it is to speak out aloud, Äädze Zupp is a thick pea soup that is also typical of the local cuisine.

Duisburg Restaurants

Restaurant Inside (Landfermannstraße 6)

This Duisburg restaurant has a reputation for fine dining. With impeccable service, a wonderful menu selection and relaxing ambiance, Restaurant Inside is a good bet.

Their specialty is Mediterranean cuisine. You can find such tasty dishes as grilled swordfish and saffron risotto. Add in the extensive cocktail selection, and you're almost guaranteed a great night out.

Webster Brauhaus (Dellplatz 14)

This Duisburg restaurant-cum-brewery is a great place to find some traditional meals and that famous [German beer](#). The Webster Brauhaus is popular with the local Duisburgers, which is always a good sign.

Apart from their sausage and pork main dishes, there's also Blonde, Braun and Weissen beer which is brewed and bottled right at the restaurant.

If you're looking for an authentic German culinary experience, you couldn't do much better than here.