

H**MENU****STARTERS TO SHARE**

BEEF TATAR baked egg yolk, mustard chutney, black garlic mayo	13
WAN TAN TUNA TACOS wakame, kimchi sesame, avocado	11
FRIED RED PRAWNS fried in olive oil with garlic, tomato and parsley	12
FRIED KING OYSTER MUSHROOM // vegetarian Burrata, Tropea onion jam	12

SALADS

SALAD WITH CARAMELIZED GOAT CHEESE baby leaf salad, raspberry dressing, cherry tomatoes, cucumber, radishes, roasted seeds	14
HENRII BEEF SALAD baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, fried beef fillet tips, spring onions, pesto rosso, roasted seeds, parmesan	20
SMALL BABY LEAF SALAD baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, roasted seeds	6

JOSPER OUR CHARCOAL GRILL**BEEF CUTS**

ARGENTINIAN FILLET // Devesa	180g	27	250g	33
ARGENTINIAN RIB EYE // Devesa			300g	30
US PRIME HANGING TENDER // GOP	200g	29	300g	41
US PRIME FLANK STEAK // Creek Stone	200g	25	300g	34

SIGNATURE

MARINATED SALMON FILLET // honey, lemon, olive oil	180g	17
ORIENTAL EGGPLANT // vegan cauliflower bulgur, pomegranate seeds, tahini, peanut, coriander		19

SHARING FOR TWO // prices include two sides, two vegetables & two sauces

CHATEAUBRIAND // centre piece of beef fillet, fried all over	600g	92
SURF N`TURF // also possible for one person 250g arg. beef fillet & 300g US flank steak with red prawns & tomato aioli		92

SIDES

TRUFFLE FRIES	4
GARLIC BREAD	3
SALTED LEMON RISOTTO	4
GNOCCHI ALLA ROMANA semolina, egg, parmesan	5
PORTWINE GRAVY	2,5
PEPPER SAUCE	2,5
BBQ SAUCE	2,5
PESTO ROSSO	2

VEGETABLES

SMALL BABY LEAF SALAD	6
ROASTED CAULIFLOWER panko, butter, egg, parsley	5
COLORED CARROTS chipotle chili, parsley, peanuts	4
AUTUMN VEGETABLES butternut pumpkin, parsley root, Brussels sprouts	5
ON TOP	
HERB BUTTER	1
TRUFFLE BUTTER	1

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PASTA DAILY HOMEMADE

MACCHERONI POMODORO // vegan spicy tomato sauce, cherry tomatoes, garlic, basil	12
TROTTOLE SALSICCIA E BROCCOLI // vegan vegan sausage made from soy protein, broccoli, onions, garlic, tomato sauce	16
MACCHERONI ARRABBIATA // spicy crispy pancetta, garlic, Calabrian chillies, tomato sauce	13
CASARECCE AL RAGU US prime steak ragu, pancetta, nduja, parmesan	15
BUCATINI CACIO E PEPE beef fillet pieces, ground pepper, parmesan, pecorino	19
LINGUINE ALLO SCOGLIO prawns, scallop, octopus, garlic, cherry tomato	18
LOBSTER LINGUINI Canadian lobster, basil, cherry tomatoes, brandy	29
FETTUCCINE WITH AUTUMN TRUFFLE // vegetarian black burgundy truffle, butter, parmesan, nutmeg	25

DESSERT FROM OUR PÂTISSERIE

CHOCOLATE TIRAMISU Kahlua mascarpone cream, espresso biscuit, cocoa crumble	8
ITALIAN COVER small chocolate tiramisu in a glass & an espresso	6
CARAMEL CHOCOLATE ICE CREAM marinated plums, poppy seed cake	11
MACADAMIA CRÈME BRÛLÉE marinated strawberries, lemon meringue	12
SORBET OF THE WEEK // vegan changing homemade sorbets	6
CHEESE TRILOGY FROM AFFINEUR WALTMANN homemade quince mustard, onion jam	14

Ask your waiter in case of allergies or intolerances!

All prices in EURO including VAT. Tip is not included.