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MENU

STARTERS TO SHARE

BEEF TATAR baked egg yolk, mustard chutney, black garlic mayo	14
WAN TAN TUNA TACOS wakame, kimchi sesame, avocado	12
FRIED FILLET TOPS Argentinian beef fillet, Pommery mustard velouté, sweet potato puree	16
FRIED RED PRAWNS fried in olive oil with garlic, tomato and parsley	12
BRUSCHETTA BEETROOT // vegetarian goat cheese, pear, pine nuts, sorrel	11
PAPAYA MANGO SALAD // vegan cucumber, tamarind, soy sauce, peanuts, coriander, kimchi sesame	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	6,5

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

ARGENTINIAN FILLET // Devesa	180g	27	250g	33
ARGENTINIAN RIB EYE // Devesa // 4 days dry aged			300g	31
US PRIME HANGING TENDER // GOP	200g	31	300g	43
US PRIME FLANK STEAK // Creek Stone	200g	25	300g	34

SIGNATURE

MARINATED SALMON FILLET // honey, lemon, olive oil	180g	17
BLACK SALSIFY & GOLDEN BEET // vegan vadouvan walnuts, beetroot foam		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	4,5
GARLIC BREAD	3,5
SALTED LEMON RISOTTO	5
SWEET POTATO SOUFFLÉ brown butter, walnut, parsley	5

SAUCES

PORTWINE GRAVY	3
PEPPER SAUCE	2,5
BBQ SAUCE	2,5
PESTO ROSSO	2

VEGETABLES

SMALL BABY LEAF SALAD	6,5
ROASTED CAULIFLOWER panko, butter, egg, parsley	5
COLORED CARROTS chipotle chili, parsley, peanuts	5
WINTER VEGETABLES black salsify, turnips, kale	5
ON TOP	
HERB BUTTER	1
TRUFFLE BUTTER	1

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PASTA DAILY HOMEMADE

MACCHERONI ALLA FIORENTINA // vegan artichoke, spinach, salted lemons, cashew cream, roasted cashews	16
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	14
CASARECCE ALLA TREVISANA guanciale, gorgonzola, radicchio, roasted walnuts	16
CASARECCE AL RAGU US prime steak ragu, pancetta, nduja, parmesan	16
CASARECCE ALLA MONZESE beef fillet pieces, saffron, white wine, zucchini, parmesan	20
LINGUINE ALLO SCOGLIO prawns, scallop, octopus, garlic, cherry tomato	18
LOBSTER LINGUINI half Breton lobster, basil, cherry tomatoes, brandy	32
FETTUCINE WITH AUTUMN TRUFFLE // vegetarian Perigord winter truffle, butter, nutmeg	26

DESSERT FROM OUR PÂTISSERIE

CHOCOLATE TIRAMISU Kahlua mascarpone cream, espresso biscuit & crumble	8
ITALIAN COVER small chocolate tiramisu in a glass & an espresso	6
MAPLE SYRUP ICE CREAM almond caramel, cornbread, quince jam	13
CINI MINI CRÈME BRÛLÉE cinnamon, whole wheat, winter apple sorbet	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.