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LUNCH MENU

STARTERS TO SHARE

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| BEEF TATAR baked egg yolk, mustard chutney, black garlic mayo | 13 |
| FRIED RED PRAWNS fried in olive oil with garlic, tomato and parsley | 11 |
| PAPAYA MANGO SALAD // vegan cucumber, tamarind, soy sauce, peanuts, coriander, kimchi sesame | 11 |

SALADS

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| SALAD WITH CARAMELIZED GOAT CHEESE baby leaf salad, raspberry dressing, cherry tomatoes, cucumber, radishes, roasted seeds | 13 |
| HENRII BEEF SALAD baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, fried beef fillet tips, spring onions, pesto rosso, roasted seeds, parmesan | 19 |
| SMALL BABY LEAF SALAD baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, roasted seeds | 6,5 |

SHARING FOR TWO

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| ARGENTINIAN ROASTBEEF, CORN CHICKEN BREAST & MARINATED SALMON FILLET with two sides, two vegetables & two sauces | 48 |
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JOSPER OUR CHARCOAL GRILL

BEEF CUTS

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|---------------------------------|------|----|------|----|
| ARGENTINIAN FILLET // Devesa | 180g | 27 | 250g | 33 |
| ARGENTINIAN RIB EYE // Devesa | | | 300g | 31 |
| ARGENTINIAN ROASTBEEF // Devesa | | | 250g | 21 |

BURGER

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| THE SIR HENRII BURGER 180g dry aged Irish Galloway beef, cheddar, lettuce, tomato, cucumber, caramelized onion mayo | 13 |
| THE ALCATRAZ 180g dry aged Irish Galloway beef, cheddar, bacon, guacamole, red onions, chipotle mayo | 14 |

SIGNATURE

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|---|------|----|
| POULARDE CHICKEN BREAST | 240g | 11 |
| MARINATED SALMON FILLET // honey, lemon, olive oil | 180g | 17 |
| BLACK SALSIFY & GOLDEN BEET // vegan vadouvan walnuts, beetroot foam | | 19 |

SIDES

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| TRUFFLE FRIES | 4,5 |
| GARLIC BREAD | 3,5 |
| SWEET POTATO SOUFFLÉ brown butter, walnut, parsley | 5 |

SAUCES

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

VEGETABLES

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| 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

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|---|----|
| MACCHERONI ALLA FIORENTINA // vegan artichoke, spinach, salted lemons, cashew cream, roasted cashews | 15 |
| TROTTOLE SALSICCIA E BROCCOLI // vegan vegan sausage made from soy protein, broccoli, onions, garlic, tomato sauce | 15 |
| MACCHERONI ARRABBIATA // spicy crispy pancetta, garlic, Calabrian chillies, tomato sauce | 13 |
| CASARECCE AL RAGU US prime steak ragu, pancetta, nduja, parmesan | 15 |
| CASARECCE ALLA MONZESE beef fillet pieces, saffron, white wine, zucchini, parmesan | 19 |
| LINGUINE ALLO SCOGLIO prawns, scallop, octopus, garlic, cherry tomato | 17 |
| LOBSTER LINGUINI half Breton lobster, basil, cherry tomatoes, brandy | 30 |
| FETTUCINE WITH AUTUMN TRUFFLE // vegetarian Perigord winter truffle, butter, nutmeg | 24 |

DESSERT FROM OUR PÂTISSERIE

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| CHOCOLATE TIRAMISU Kahlua mascarpone cream, espresso biscuit & crumble | 8 |
| ITALIAN COVER small chocolate tiramisu in a glass & an espresso | 6 |
| CINI MINI CRÈME BRÛLÉE cinnamon, whole wheat, winter apple sorbet | 12 |

Ask your waiter in case of allergies or intolerances!

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