

H

DINNER MENU

STARTERS TO SHARE

BEEF TATAR baked egg yolk, mustard chutney, black garlic mayo	14
WAN TAN TUNA TACOS wakame, kimchi sesame, avocado	12
SAUTÉED BEEF FILET TIPS from our argentinian quality beef, pommery mustard velouté, sweet potato puree	16
FRIED RED PRAWNS fried in olive oil with garlic, tomato and parsley	16
BRUSCHETTA GREEN ASPARAGUS // vegan tomato confit, vegan herb mayo	12
PAPAYA MANGO SALAD // vegan cucumber, tamarind, soy sauce, peanuts, coriander, yuzu 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, sautéed 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			300g	31
US HANGING TENDER // Greater Omaha	200g	29	300g	41
US PRIME FLANK STEAK // Creek Stone	200g	34	300g	34

SIGNATURE

MARINATED SALMON FILLET // honey, lemon, olive oil	180g	17
STUFFED KOHLRABI // vegan red lentils, portobello mushroom, zucchini, kohlrabi crème sauce, vegan caviar, kohlrabi leaf salad		20

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

CHATEAUBRIAND // centre cut of beef fillet, grilled on all sides and trached	600g	92
SURF N`TURF // also possible for one person 250g arg. beef fillet & 300g US flank steak with 8 pcs red prawns & sundried tomato aioli		92

SIDES

TRUFFLE FRIES	4,9
GARLIC BREAD	3,5
POMMES PARISIENNE	5
fried potato creme balls w/ parsley & parmigiano	
PRESERVED LEMON RISOTTO	5

SAUCES

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

VEGETABLES

SMALL BABY LEAF SALAD	6,5
ROASTED CAULIFLOWER	5
panko, butter, egg, parsley	
COLORED CARROTS	5
chipotle chili, parsley, peanuts	
GRILLED GREEN ASPARAGUS	7
ginger, sesame, teriyaki	
SPRING VEGETABLES	5,5
green asparagus, turnips, peas	
ON TOP	
HERB BUTTER	1
TRUFFLE BUTTER	1

H

PASTA DAILY HOMEMADE

MACCHERONI ALLA FIORENTINA // vegan artichokes, spinach, preserved lemons	16
GNOCCHI ALLA SIZILIANA // vegan potato gnocchi, roasted cherry tomatoes, eggplant, taggiasche olives	17
MACCHERONI ARRABBIATA // spicy crispy pancetta, garlic, calabrian chillies, tomato sauce	14
CASARECCE AL RAGU US prime steak ragu, pancetta, nduja, parmigiano	16
BUCATINI ALLA MONZESE beef fillet pieces, saffron, white wine, zucchini, parmigiano	20
LINGUINE ALLO SCOGLIO prawns, scallop, octopus, bouillabaisse, garlic, cherry tomato	19
FETTUCINE SALMON & ASPARAGUS pan fried salmon, green asparagus, red onion, white wine, preserved lemon, parsley	19
LOBSTER LINGUINI half breton lobster, basil, cherry tomatoes, brandy	32

DESSERT FROM OUR PÂTISSERIE

CHOCOLATE TIRAMISU kahlua mascarpone cream, espresso biscuit, cocoa crumble	8
THE ITALIAN TWIN small chocolate tiramisu in a glass & an espresso	6
VANILLA CRÈME BRÛLÉE rhubarb sorbet, almond crumble	12
MILK & HONEY SORBET green apple, white chocolate, granola	13
CHEESE TRILOGY FROM AFFINEUR WALTMANN quince mustard, homemade onion jam	15

Ask your waiter in case of allergies or intolerances!

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