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LUNCH MENU

STARTERS TO SHARE

BEEF TATAR	14
baked egg yolk, mustard chutney, black garlic mayo	
FRIED RED PRAWNS	12
fried in olive oil with garlic, tomato and parsley	
BRUSCHETTA GREEN ASPARAGUS // vegan	12
tomato confit, vegan herb mayo	
PAPAYA MANGO SALAD // vegan	12
cucumber, tamarind, soy sauce, peanuts, coriander, yuzu sesame	

SALADS

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

SHARING FOR TWO

ARGENTINIAN ROASTBEEF, CORN CHICKEN BREAST & MARINATED SALMON FILLET	49
with two sides, two vegetables & two sauces	

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

ARGENTINIAN FILLET // Devesa	180g	27	250g	33
ARGENTINIAN RIB EYE // Devesa			300g	31
ARGENTINIAN ROASTBEEF // Devesa			250g	20

BURGER

THE SIR HENRII BURGER	13
180g dry aged Irish Galloway beef, cheddar, lettuce, tomato, cucumber, bacon jam	
ALCATRAZ BURGER	14
180g dry aged Irish Galloway beef, cheddar, bacon, guacamole, red onion, chipotle mayo	
Both burgers are also available as vegetarian!	

SIGNATURE

CORN CHICKEN BREAST	240g	11
MARINATED SALMON FILLET // honey, lemon, olive oil	180g	17
STUFFED KOHLRABI // vegan		20
red lentils, portobello mushroom, zucchini, kohlrabi crème sauce, vegan caviar, kohlrabi leaf salad		

SIDES

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

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	

SAUCES

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

ON TOP

HERB BUTTER	1
TRUFFLE BUTTER	1

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PASTA DAILY HOMEMADE

MACCHERONI ALLA FIORENTINA // vegan artichokes, spinach, preserved lemons	15
GNOCCHI ALLA SIZILIANA // vegan potato gnocchi, roasted cherry tomatoes, eggplant, taggiasche olives	16
MACCHERONI ARRABBIATA // spicy crispy pancetta, garlic, calabrian chillies, tomato sauce	13
CASARECCE AL RAGU US prime steak ragu, pancetta, nduja, parmigiano	15
BUCATINI ALLA MONZESE beef fillet pieces, saffron, white wine, zucchini, parmigiano	19
LINGUINE ALLO SCOGLIO prawns, scallop, octopus, bouillabaisse, garlic, cherry tomato	18
FETTUCINE SALMON & ASPARAGUS pan fried salmon, green asparagus, red onion, white wine, preserved lemon, parsley	18
LOBSTER LINGUINI half breton lobster, basil, cherry tomatoes, brandy	30

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

Ask your waiter in case of allergies or intolerances!

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