

DINNER



SNACKS TO SHARE

SMOKED BABA GANOUSH // vegan 9
smoked eggplant mash, sesame, pomegranate, parsley

ORIENTAL COUSCOUS // vegan 11
grilled red pepper hummus, cilantro, spring onion, dates, lime, roasted almonds

FRIED PIMIEÑTOS DE PADRON // vegan 9
fried Pimieño Peppers with sea salt and chipotle mayo to dip

STARTERS TO SHARE

BEEF TARTAR 14
baked egg yolk, mustard seed chutney, black garlic mayo

WAN TAN TUNA TACOS 13
yellowfin tuna, wakame, chipotle mayo, kimchi sesame, avocado, purple shiso

CEVICHE AJI AMARILLO 15
iceland lengfisch, aji amarillo (peruvian chile), corn, sweet potato, cilantro, red onion

FRIED RUBY RED PRAWNS 13
fried in olive oil, garlic, tomato, parsley

BURRATA & TOMATOES // vegetarian 13
creamy burrata cheese, colorful heirloom tomatoes, pesto rosso, basil

SALADS

SALAD STRAWBERRY - GOAT'S CHEESE 15
baby leaf salad, strawberry dressing, fresh goat's cheese, cherry tomatoes, cucumber, radishes, roasted almonds

HENRII BEEF SALAD 20
baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, fried tenderloin tips, scallions, pesto rosso, roasted seeds, parmigiano

SMALL BABY LEAF SALAD 6,5
baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, geröstete Kerne

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

ARGENTINIAN TENDERLOIN // Devesa 180g 27 250g 33

ARGENTINIAN RIB EYE // Devesa // 4 days dry aged 300g 31

US PRIME HANGING TENDER // GOP 200g 29 300g 41

US PRIME FLANK STEAK // Creek Stone 200g 25 300g 34

SIGNATURE

MARINATED SALMON FILET // honey, lemon, olive oil 180g 18

LOBSTER TAIL & RUBY RED PRAWNS 32
grilled lobster tail, three ruby red prawns, garlic butter, lobster estragon mayo

TRUFFLE BURGER // truffle mayo, raclette cheese, portobello, shallots, shaved truffle 26

GRILLED ZUCCHINI & POLENTA // vegan 20
vegan polenta, zucchini, zucchini flower, grilled paprika aioli

SHARING FOR 2 // prices include 2 sides, 2 vegetables, 2 sauces

CHATEAUBRIAND // tenderloin center cut, grilled & trached 600g 92

BURGER N' LOBSTER 92
double truffle w/ two 180g dry aged patties, raclette cheese, portobello mushrooms, red wine shallots, shaved summer truffle & two grilled lobster tails, lobster-estragon mayo

SIDES

TRUFFLED FRIES 4,9

GARLIC BREAD 3,5

PESTO POTATOES 5
fried mini grenaille potatoes w/ arugula pesto

PRESERVED LEMON RISOTTO 6

SAUCES

PORT WINE JUS 3

PEPPER SAUCE 2,5

BBQ SAUCE 2,5

PESTO ROSSO 2

VEGETABLES

SMALL BABY LEAF SALAD 6,5

HEIRLOOM TOMATEN SALAD 5
colorful seasonal tomatoes, pesto rosso

SAUTÉED BABY SPINACH 5
butter, garlic

SEARED PORTOBELLO MUSHROOMS 6
creamed portobello & button mushrooms

SOMMER VEGETABLES 5,5
zucchini, eggplant, peppers, tomatoes, rosemary

ON TOP

HERB BUTTER 1

TRUFFLE BUTTER 1

PASTA HOMEMADE DAILY

MACCHERONI ALLA FIORENTINA // vegan 17
artichokes, spinach, preserved lemon, cashew cream, roasted cashews

MACCHERONI RATATOUILLE // vegan 16
eggplant, zucchini, peppers, tomato, garlic, rosemary, taggiasche olives

CASARECCE POMODORO E BURRATA // vegetarian 16
tangy tomato sauce, creamy burrata cheese, olive oil, basil

MACCHERONI ARRABIATA // spicy 15
crunchy pancetta, garlic, calabrian chiles, tomato sauce, parmigiano

GNOCCHETTI SARDI AL CINGHIALE 18
sardinian pasta w/ braised wild boar, white wine, cherry tomatoes, rosemary

SPAGHETTONI FILETTO 21
sautéed tenderloin tips, button mushrooms, red onion, parsley, tomato béchamel

FETTUCCINE TRUFFLE // vegetarian 25
creamy béchamel sauce, parmigiano, shaved summer truffle

LINGUINE ALLO SCOGLIO 20
crustacean fond, saffron, prawns, scallops, octopus, garlic, cherry tomatoes

SPAGHETTONI CRAYFISH 23
sugar snap peas, lemon, tomato, butter, dill

DESSERT FROM OUR PÂTISSERIE

CHOCOLATE TIRAMISU 8
kahlua mascarpone cream, chocolate bisquit, cocoa crumble

THE ITALIAN TWIN 6
small Chocolate Tiramisu w/ a cup of espresso

SORBET OF THE WEEK // vegan 6
weekly changing house-made sorbets

BITTER ALMOND CREME BRÛLÉE 12
fig sorbet, Amarettini

DONUT PEACH 13
donut peaches „honey-infused“, yogurt sorbet, pine nuts, basil oil

CHEESE TRILOGY FROM AFFINEUR WALTMANN 15
w/ Tessino bread, quince mustard and homemade onion marmelade