

DINNER

SNACKS TO SHARE

MUHAMMARA // vegan iranian bell pepper - walnut dip, with sumac - sesame dressing	6,5
FRIED PIMIEÑTOS DE PADRON // vegan fried Pimieño Peppers with sea salt and chipotle mayo to dip	10

STARTERS TO SHARE

BEEF TARTAR baked egg yolk, mustard seed chutney, black garlic mayo	17
SPICY SALMON NORI nori-rice chip, quick cured salmon, sambal oelek, miso mayonnaise	15,5
WAGYU BEEF CARPACCIO Australian Wagyu Beef MBS 4-5, soy-ginger marinade, kimchi mayo, peanut, fried onion	19
FRIED RUBY RED PRAWNS fried in olive oil, garlic, tomato, parsley	15,5
MANGO PAPAYA SALAD // vegan cucumber, tamarind, soy sauce, peanuts, cilantro, kimchi sesame	15,5
FILLET MIGNON TIPS argentinian tenderloin, port wine jus, dijon mustard velouté, sweet potato puree	17,5

SALADS

BEETROOT GOAT'S CHEESE SALAD baby leaf salad, beetroot wedges, goat's cheese, toasted walnuts, beetroot dressing	17,5
HENRII BEEF SALAD baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, fried tenderloin tips, scallions, pesto rosso, roasted seeds, parmiggiano	23,5
SMALL BABY LEAF SALAD baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, geröstete Kerne	7,5

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JOSPER OUR CHARCOAL GRILL

BEEF CUTS

ARGENTINIAN TENDERLOIN // Devesa	180g	31,5	250g	39
ARGENTINIAN RIB EYE // Devesa // 4 days dry aged			300g	36,5
US PRIME HANGING TENDER // GOP	200g	32,5	300g	45,5
US PRIME FLANK STEAK // Creek Stone	200g	29	300g	40

SIGNATURE

KOREAN BBQ SHORT RIB // 3-4 days dry aged	200g	29
MARINATED SALMON // honey, lemon, olive oil	180g	20
GRILLED PORTOBELLO MUSHROOM // vegan sautéed spinach, mushroom sauce, caramelized onion, fried Grenaille potatoes		21
<u>SHARING FOR 2</u> // prices include 2 sides, 2 vegetables, 2 sauces		
CHATEAUBRIAND // tenderloin center cut, grilled & trached	600g	109
SURF N' TURF 300g US Flank Steak & 250g argentinian Tenderloin with 8 pcs. seared ruby red prawns		102



SIDES

TRUFFLED FRIES	5,5
GARLIC BREAD	4
VADOUVAN POTATOES	5,5
POTATO LAYERED CAKE brown butter, toasted walnuts	7
PORCINI RISOTTO	10

SAUCES

PORT WINE JUS	3,5
PEPPER SAUCE	3
BBQ SAUCE	3
PESTO ROSSO	2,5

VEGETABLES

SMALL BABY LEAF SALAD	7,5
ROASTED CAULIFLOWER brown butter, panko, boiled egg, parsley	7
SAUTÉED BABY SPINACH butter, garlic	5,5
GLAZED BEETROOT beetroot, goat's cheese, walnuts	6,5
WINTER VEGETABLES salsify, carrots, kale	6

ON TOP

HERB BUTTER	1
MISO-SOY BUTTER	1

PASTA HOMEMADE DAILY

MACCHERONI ARRABIATTA // spicy pancetta, calabrian chillies, garlic, parmiggiano, parsley	15,5
GNOCCHETTI ALLA ZUCCA // vegan butternut squash cream, toasted pumpkin seeds, sesame seed oil, parmiggiano	18
SPAGHETTONI NERANO // vegetarian extra vergine olive oil, zucchini, garlic, parmiggiano, basil	18
FETTUCCINE RAGU DI CERVO venison ragu, braised wild mushrooms, tomato, parmiggiano	20
LINGUINE SCOGLIO crustacean fond, saffron, prawns, scallops, octopus, garlic, cherry tomatoes	21,5
SPAGHETTONI STRACCETTI DI MANZO thinly cut & marinated tenderloin, garlic, cherry tomatoes, lemon zest, basil, parmiggiano	23,5
TRUFFLE TONNARELLI creamy truffle-béchamel sauce, parmiggiano, shaved winter truffle	28

DESSERT FROM OUR PÂTISSERIE

CHOCOLATE TIRAMISU kahlua mascarpone cream, chocolate bisquit, cocoa crumble	9
THE ITALIAN TWIN small Chocolate Tiramisu w/ a cup of espresso	7
SORBET OF THE WEEK // vegan weekly changing house-made sorbets	6,5
CREME BRÛLÉE „QUATRE EPICES“ blood orange sorbet, orange crumble	13,5
SNICKERS chocolate ganache, peanut ice cream, toasted peanuts, salted caramel	15,5
CHEESE TRILOGY FROM AFFINEUR WALTMANN w/ Tessino bread, quince mustard and homemade onion marmelade	18