

LUNCH

SNACKS TO SHARE

MUHAMMARA // vegan 6,5
iranian bell pepper - walnut dip, with sumac - sesame dressing

FRIED PIMIEÑTOS DE PADRON // vegan 10
fried Pimieño Peppers with sea salt and chipotle mayo to dip

STARTERS TO SHARE

BEEF TARTAR 17
baked egg yolk, mustard seed chutney, black garlic mayo

FRIED RUBY RED PRAWNS 15
fried in olive oil, garlic, tomato, parsley

MANGO PAPAYA SALAD // vegan 15,5
cucumber, tamarind, soy sauce, peanuts, cilantro, kimchi sesame

SALADS

ASIAN PEANUT SALAD 15,5
romana salad, red cabbage, carrots, cucumber, cilantro, peanut dressing, sesame, fried glass noodles

HENRII BEEF SALAD 21
baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, fried tenderloin tips, scallions, pesto rosso, roasted seeds, parmigiano

SMALL BABY LEAF SALAD 7,5
baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, geröstete Kerne

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JOSPER OUR CHARCOAL GRILL

BEEF CUTS

ARGENTINIAN TENDERLOIN // Devesa 180g 29,5 250g 37
ARGENTINIAN RIB EYE // Devesa // 4 days dry aged 300g 34,5
ARGENTINIAN ROASTBEEF 250g 22,5

BURGER - both burgers can also be ordered with vegetarian patties.

THE SIR HENRII BURGER 15
180g dry aged irish Galloway beef, cheddar, salad, tomato, cucumber, caramelized onion mayo
THE ALCATRAZ 16
180g dry aged irish Galloway beef, cheddar, bacon, guacamole, red onion, chipotle mayo

SIGNATURE

MARINATED SALMON FILET // honey, lemon, olive oil 180g 20
CHICKEN BREAST // grilled w/ wing and skin 240g 13,5
GRILLED PORTOBELLO MUSHROOM // vegan 21
sautéed spinach, mushroom sauce, caramelized onion, fried Grenaille potatoes

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

BEST OF JOSPER 59
argentinian roastbeef, chicken breast & marinated salmon filet

SIDES

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

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 6,5
brown butter, panko, boiled egg, parsley
SAUTÉED BABY SPINACH 5,5
butter, garlic
WINTER VEGETABLES 6
salsify, carrots, kale

ON TOP

HERB BUTTER 1
MISO-SOY BUTTER 1

PASTA HOMEMADE DAILY

MACCHERONI ARRABIATTA // spicy 14
pancetta, calabrian chillies, garlic, parmigiano, parsley

GNOCCHETTI ALLA ZUCCA // vegan 16
butternut squash cream, toasted pumpkin seeds, sesame seed oil, parmigiano

SPAGHETTONI NERANO // vegetarian 16
extra vergine olive oil, zucchini, garlic, parmigiano, basil

FETTUCCINE RAGU DI CERVO 18
venison ragu, braised wild mushrooms, tomato, parmigiano

LINGUINE SCOGLIO 19
crustacean fond, saffron, prawns, scallops, octopus, garlic, cherry tomatoes

SPAGHETTONI STRACCETTI DI MANZO 21
thinly cut & marinated tenderloin, garlic, cherry tomatoes, lemon zest, basil, parmigiano

TRUFFLE TONNARELLI 25
creamy truffle-béchamel sauce, parmigiano, shaved winter truffle

DESSERT FROM OUR PÂTISSERIE

CHOCOLATE TIRAMISU 9
kahlua mascarpone cream, chocolate bisquit, cocoa crumble

THE ITALIAN TWIN 7
small Chocolate Tiramisu w/ a cup of espresso

SORBET OF THE WEEK // vegan 6,5
weekly changing house-made sorbets

CREME BRÛLÉE „QUATRE EPICES“ 13,5
blood orange sorbet, orange crumble