

# DINNER

## SNACKS TO SHARE

<b>AIOLI &amp; OLIVES</b> // vegan Aioli, Manzanilla olives, Tessino bread	6
<b>RED BELL PEPPER HUMMUS</b> // vegan extra virgin olive oil, sesame, parsley	7
<b>FRIED PIMIEÑTOS DE PADRON</b> // vegan fried Pimieño Peppers with sea salt and chipotle mayo to dip	9,5

## STARTERS TO SHARE

<b>BEEF TARTAR</b> baked egg yolk, mustard seed chutney, black garlic mayo	17
<b>SMOKED PRAWN TATAR</b> smoked ruby red prawns, shrimp chips, sambal oelek, mango, cilantro mayo	17
<b>FRIED RUBY RED PRAWNS</b> fried in olive oil, garlic, tomato, parsley	15
<b>BURRATA &amp; TOMATEN</b> colorful Heirloom tomatoes, pesto rosso, basil, creamy burrata cheese	15
<b>HALIBUT &amp; SALMON CARPACCIO</b> olive oil, lemon, basil pesto, crème fraîche, radishes, arugula cress	19

## SALADS

<b>BEETROOT GOAT'S CHEESE SALAD</b> baby leaf salad, beetroot wedges, goat's cheese, toasted walnuts, beetroot dressing	17
<b>HENRII BEEF SALAD</b> baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, fried tenderloin tips, scallions, pesto rosso, roasted seeds, parmigiano	23
<b>SMALL BABY LEAF SALAD</b> baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, geröstete Kerne	5,9

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## JOSPER OUR CHARCOAL GRILL

### BEEF CUTS

<b>ARGENTINE TENDERLOIN</b> // Devesa	180g	29	250g	38
<b>ARGENTINE ROASTBEEF</b> // Devesa			250g	27
<b>US PRIME HANGING TENDER</b> // GOP	200g	29	300g	41
<b>ARGENTINE RIB EYE</b> // Devesa // 4 days dry aged			300g	36

### SIGNATURE

<b>KOREAN BBQ SHORT RIB</b> // 3-4 days dry aged	200g	29
<b>MARINATED SALMON</b> // honey, lemon, olive oil	180g	21
<b>HARISSA CAULIFLOWER</b> // vegan lemon Aioli, red bell pepper hummus, preserved raisins, pine nuts, dukkah		21

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

<b>CHATEAUBRIAND</b> // tenderloin center cut, grilled & trached	600g	109
<b>SURF N' TURF</b> 300g US Hanging Steak & 250g argentine Tenderloin with 8 pcs. seared ruby red prawns		109



### SIDES

<b>TRUFFLED FRIES</b>	5,5
<b>GARLIC BREAD</b>	4
<b>VADOUVAN POTATOES</b>	5
<b>BAKED SWEETPOTATO</b> purple curry sour cream	6
<b>GREEN ASPARAGUS RISOTTO</b> preserved lemon, chive oil	9

### SAUCES

<b>PORT WINE JUS</b>	3,5
<b>PEPPER SAUCE</b>	3
<b>BBQ SAUCE</b>	3

### VEGETABLES

<b>SMALL BABY LEAF SALAD</b>	5,9
<b>ROASTED CAULIFLOWER</b> brown butter, panko, boiled egg, parsley	6
<b>SAUTÉED BABY SPINACH</b> butter, garlic	5
<b>HEIRLOOM TOMATO SALAD</b> grilled asparagus, teriyaki, ginger, sesame	5,5
<b>SUMMER VEGETABLES</b> zucchini, aubergine, bell pepper, rosemary, tomato	6
<b>PESTO ROSSO</b>	2,5
<b>HERB BUTTER</b>	1
<b>TOMATO UMAMI BUTTER</b>	1

## PASTA HOMEMADE DAILY

<b>MACCHERONI ARRABIATTA</b> // spicy pancetta, calabrian chillies, garlic, parmigiano, parsley	15
<b>CASARECCE POMODORO E BURRATA</b> // vegan tangy tomato sauce, creamy burrata cheese, extra virgin olive oil, basil	16
<b>PACCHERI ALLA MONZESE</b> salsiccia (italian fennel sausage), zucchini, saffron, parmigiano velouté	17
<b>CASARECCE AL RAGU</b> braised beef ragu, root vegetables, tomato sugo, parmigiano	17
<b>GNOCCHI ALLA TOSCANA</b> sundried tomatoes, spinach, mushrooms, cashew cream sauce, pine nuts, vegan parmigiano	18
<b>PACCHERI ALLO SCOGLIO</b> crustacean fond, saffron, prawns, scallops, octopus, garlic, cherry tomatoes	21
<b>SPAGHETTONI STRACCETTI DI MANZO</b> thinly cut & marinated tenderloin, garlic, cherry tomatoes, lemon zest, basil, parmigiano	23
<b>TRUFFLE SPAGHETTI</b> creamy truffle-béchamel sauce, parmigiano, shaved summer truffle	26

## DESSERT FROM OUR PÂTISSERIE

<b>CHOCOLATE TIRAMISU</b> kahlua mascarpone cream, chocolate bisquit, cocoa crumble	9
<b>THE ITALIAN TWIN</b> small Chocolate Tiramisu w/ a cup of espresso	7
<b>SORBET OF THE WEEK</b> // vegan weekly changing house-made sorbets	6
<b>BASQUE CHEESECAKE</b> black cherry sorbet, toasted hazelnuts	12
<b>HENRII'S YOGURETTE</b> strawberry, yoghurt, dark chocolate	14
<b>CHEESE TRILOGY FROM AFFINEUR WALTMANN</b> w/ Tessino bread, quince mustard and homemade onion marmelade	18