

THE NEW HENRII LUNCH

WEEKLY DISH

Please ask our service staff for the weekly recommendation.

LUNCH MENU

WEEKLY STARTER
ask our staff



WEEKLY DESSERT
ask our staff

WITH WEEKLY DISH, PASTA OR BURGER
AS LUNCH MENU (+ 3 €)

SNACKS & STARTERS

RED BELL PEPPER HUMMUS // vegan olive oil, sesame, parsley	7,00
FRIED PIMIENTOS DE PADRON // vegan fried Pimiento Peppers with sea salt and chipotle mayo to dip	9,50
BEEF TARTAR baked egg yolk, mustard seed chutney, black garlic mayo	17,00
FRIED RUBY RED PRAWNS fried in olive oil, garlic, tomato, parsley	15,00

PASTA HOMEMADE DAILY

MONTHLY SPECIAL - Please ask our staff

MACCHERONI ARRABIATTA // **spicy** 8,90
pancetta, calabrian chillies, garlic, parmiggiano, parsley

CASARECCE POMODORO E BURRATA 11,90
tangy tomato sauce, creamy burrata cheese, olive oil, basil

CASARECCE AL RAGU 12,90
braised beef ragu, root vegetables, tomato sugo, parmiggiano

PACCHERI ALLA MONZESE 13,90
salsiccia (fennel sausage), zucchini, saffron, parmiggiano velouté

GNOCCHI ALLA TOSCANA // **vegan** 14,90
sundried tomatoes, spinach, mushrooms, cashew cream sauce, pine nuts, vegan parmiggiano

PACCHERI ALLO SCOGLIO 17,90
crustacean fond, saffron, prawns, scallops, octopus, garlic, cherry tomatoes

SPAGHETTONI STRACCETTI DI MANZO 19,90
thinly cut & marinated tenderloin, garlic, cherry tomatoes, lemon zest, basil, parmiggiano

TRUFFLE SPAGHETTONI 23,90
creamy truffle-béchamel sauce, parmiggiano, shaved winter truffle

JOSPER OUR CHARCOAL GRILL

THE SIR HENRII BURGER 14,90
180g dry aged irish Galloway beef, cheddar, salad, tomato, pickles, caramelized onion mayo

THE ALCATRAZ 15,90
180g dry aged irish Galloway beef, cheddar, bacon, guacamole, red onions, chipotle mayo

BURGER

MONTHLY SPECIAL - Please ask our staff

THE PORTOBELLO // **vegetarian** 15,90
grilled Portobello mushroom, mozzarella, tomato, chive mayo, baby leaf salad

BEEF CUTS

ARGENTINIAN TENDERLOIN // Devesa	180g 29 250g 37
ARGENTINIAN RIB EYE // Devesa // 4 days dry aged	300g 36
ARGENTINIAN RUMPSTEAK // Devesa	250g 17

SIGNATURE

MARINATED SALMON // honey, lemon, olive oil	180g 20
CHICKEN BREAST	240g 12

+ SIDES & SAUCES

HERILOOM TOMATO SALAD colorful seasonal tomatoes, pesto rosso	5,50	SMALL BABY LEAF SALAD	6,00	PORT WINE JUS	3,50
SAUTTED BABY SPINACH butter, garlic	5,00	TRUFFLE FRIES	4,90	PEPPER SAUCE	3,00
ROASTED CAULIFLOWER brown butter, panko, boiled egg, parsley	6,00	GARLIC BREAD	4,00	BBQ SAUCE	3,00
SUMMER VEGETABLES zucchini, eggplant, bell peppers, rosemary, tomato	6,00	VADOUVAN POTATOES	5,00	PESTO ROSSO	2,50
		OVEN SWEET POTATO Purple Curry Sour Cream	6,00	HERB BUTTER	1,00
				PURPLE CURRY BUTTER	1,00

SALADS

BEETROOT - GOAT'S CHEESE // **vegetarian** 13,90
baby leaf salad, beetroot wedges, fresh goat's cheese, toasted walnuts, beetroot dressing

CAESAR SALAD 15,90
grilled chicken breast, romana salad, caesar dressing, cherry tomatoes, parmiggiano, croutons

HENRII BEEF SALAD 19,90
baby leaf salad, balsamic dressing, cherry tomatoes, cucumbers, radishes, mushrooms, sautéed beef tenderloin tips, spring onions, pesto rosso, toasted seeds, parmiggiano

SMALL BABY LEAF SALAD 6,00
baby leaf salad, balsamic dressing, cherry tomatoes, cucumbers, radishes, toasted seeds

BEST OF JOSPER

OUR SHARING FOR 2

BEST OF JOSPER SHARING PER PERSON 24 €
argentinian rumpsteak, chicken breast & marinated salmon
prices includes 2 sides, 2 vegetables, 2 sauces

DESSERT

CHOCOLATE TIRAMISU 8,00
kahlua - mascarpone cream, espresso bisquit cake, chocolate crumble

THE ITALIAN TWIN 6,00
small chocolate tiramisu with an espresso

SORBET OF THE WEEK // **vegan** 6,00
weekly changing Sorbet flavours

BASKISCHER KÄSEKUCHEN 12,00
black cherry sorbet, toasted hazelnuts

all prices in euro (€) incl. VAT
for information on food allergies & food additives please ask our staff