

DINNER

SNACKS TO SHARE

AIOLI & OLIVES // vegan 6
Aioli, Manzanilla olives, Tessino bread

FRIED PIMIEÑTOS DE PADRON // vegan 9,5
fried Pimieño Peppers with sea salt and chipotle mayo to dip

STARTERS TO SHARE

BEEF TARTAR 16
baked egg yolk, mustard seed chutney, black garlic mayo

WAN TAN TUNA TACOS 16
fried wan tan, yellowfin tuna Tartar, chipotle, wakame, avocado cream, purple shiso

FRIED RUBY RED PRAWNS 14
fried in olive oil, garlic, tomato, parsley

MANGO PAPAYA SALAT // vegan 14
cucumber, ginger, tamarinde, soy sauce, peanuts, cilantro, kimchi sesame

WAGYU BEEF CARPACCIO 19
australian wagyu beef MBS 4-5, soy-ginger marinade, kimchi mayo, peanuts, fried onion, cilantro

SALADS

BEETROOT GOAT'S CHEESE SALAD 17
baby leaf salad, beetroot wedges, goat's cheese, toasted walnuts, beetroot dressing

HENRII BEEF SALAD 23
baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, fried tenderloin tips, scallions, pesto rosso, roasted seeds, parmigiano

SMALL BABY LEAF SALAD 5,9
baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, geröstete Kerne



JOSPER OUR CHARCOAL GRILL

BEEF CUTS

ARGENTINE TENDERLOIN // Devesa 180g 29 250g 38

ARGENTINE ROASTBEEF // Devesa 250g 27

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

ARGENTINE RIB EYE // Devesa 200g 25 300g 36

SIGNATURE

KOREAN BBQ SHORT RIB // 3-4 days dry aged 200g 26

MARINATED SALMON // honey, lemon, olive oil 180g 21

BAKED SWEET POTATO // vegan 26
truffle-leek cream, sautéed king oyster mushrooms, blueberry jus, shaved winter truffle

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

CHATEAUBRIAND // tenderloin center cut, grilled & tranced 600g 109

SURF N' TURF 109
300g US Hanging Steak & 250g argentine Tenderloin with 8 pcs. seared ruby red prawns



SIDES

POMMES FRITES 4,5

TRUFFLED FRIES 7

GARLIC BREAD 4

LINGONBERRY CROQUETTES 5

PUMPKIN SEED ROSTI 5
purple curry sour cream

FREGOLA SARDA 7
creamy pasta balls with mushrooms

SAUCES

PORT WINE JUS 3,5

PEPPER SAUCE 3

BBQ SAUCE 3

VEGETABLES

SMALL BABY LEAF SALAD 5,9

ROASTED CAULIFLOWER 6
brown butter, panko, boiled egg, parsley

GLAZED BEETROOT 5
goat's cheese, candied walnuts

SAUTÉED SPINACHO 5
butter, garlic

RATATOUILLE 6
zucchini, eggplant, bell peppers, tomato

ON TOP

HERB BUTTER 2,5

HARISSA BUTTER 1

PASTA HOMEMADE DAILY

MACCHERONI ARRABIATTA // spicy 15
pancetta, calabrian chillies, garlic, parmigiano, parsley

BEETROOT GNOCCHI // vegan 17
red cabbage pesto, hazelnut crumble, vegan parmigiano foam

CASARECCE AL RAGU 17
braised beef ragu, root vegetables, tomato sugo, parmigiano

SPAGHETTONI ALLO SCOGLIO 21
crustacean fond, saffron, prawns, scallops, octopus, garlic, cherry tomatoes

SPAGHETTONI STRACCETTI DI MANZO 23
thinly cut & marinated tenderloin, garlic, cherry tomatoes, lemon zest, basil, parmigiano

TRUFFLE CASARECCE 26
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
weekly changing house-made sorbets

CREME BRÛLÉE 12
winter spices, blood orange sorbet, orange crumble

HENRII COUNTRY 14
buckwheat, spelt, milk chocolate, honey

CHEESE TRILOGY FROM AFFINEUR WALTMANN 18
w/ Tessino bread, quince mustard and homemade onion marmelade