

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 (+ 3,5 €)

SNACKS & STARTERS

FRIED PIMIENTOS DE PADRON // vegan 9,50

fried Pimiento Peppers with sea salt and chipotle mayo to dip

BEEF TARTAR 16,00

baked egg yolk, mustard seed chtuney, black garlic mayo

FRIED RUBY RED PRAWNS 14,00

fried in olive oil, garlic, tomato, parsley

PASTA HOMEMADE DAILY

WEEKLY SPECIAL - Please ask our staff

MACCHERONI ARRABIATTA // spicy 8,90

pancetta, calabrian chillies, garlic, parmiggiano, parsley

CASARECCE AL RAGU 12,90

braised beef ragu, root vegetables, tomato sugo, parmiggiano

SWEET POTATO GNOCCHI // vegan 17,00

sundried tomatoes, spinach, pine nuts, vegan Parmesan

SPAGHETTONI 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

180g dry aged irish Galloway beef, cheddar, salad, tomato, pickles, caramelized onion mayo

THE ALCATRAZ

180g dry aged irish Galloway beef, cheddar, bacon, guacamole, red onions, chipotle mayo

BURGER

14,90

MONTHLY SPECIAL - Please ask our staff

THE VEGGIE CHILI CHEESE // vegetarian 14,90

grilled vegan soy patty, white smoked BBQ sauce, jalapeños, cheddar cheese, tomato

BEEF CUTS

ARGENTINIAN TENDERLOIN // Devesa 180g 29 | 250g 38

ARGENTINIAN ROASTBEEF // Devesa 250g 27

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

CHICKEN BREAST 240g 12

SIGNATURE

+

SIDES & SAUCES

WILD BROCCOLI 6,00

broccoli sticks, teriyaki, ginger, sesame

SAUTTED BABY SPINACH 5,00

butter, garlic

ROASTED CAULIFLOWER 6,00

brown butter, panko, boiled egg, parsley

SPRING VEGETABLES 6,00

green asparagus, turnips, peas, butter, celery salt

SMALL BABY LEAF SALAD 6,00

POMMES FRITES 4,50

TRUFFLE FRIES 7,00

GARLIC BREAD 4,00

PATATAS BRAVAS 5,00

FREGOLA GREEN ASPARAGUS 7,00

PORT WINE JUS 3,50

PEPPER SAUCE 3,00

BBQ SAUCE 3,00

HERB BUTTER 1,00

WILD GARLIC 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 16,90

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

HONEY CREME BRÛLÉE 12,00

granola, apple relish, green apple sorbet

all prices in euro (€) incl. VAT

for information on food allergies & food additives please ask our staff

DRINKS

NON-ALCOHOLIC DRINKS

MINERAL WATER STILL	0,33L	3,2	0,75L	6,9
MINERAL WATER SPARKLING	0,33L	3,2	0,75L	6,9
COCA-COLA Original / Light / Zero			0,33L	3,9
FANTA / SPRITE / MEZZO-MIX			0,33L	3,9
JUICE Apple, Grape, Currant, Orange, Passion Fruit			0,30L	3,9
SPRITZER Apple, Grape, Currant, Orange, Passion Fruit			0,30L	3,7

HOMEMADE LEMONADES

Bloodorange - Mint	5,5
Rhubarb - Mandarin	5,5
Mirabelle - Guava	5,5

BEER

a U Mahr's Bräu, Bamberg // on Tap	0,3L	3,6	0,5L	4,8
HELLES LAGER Mahr's Bräu, Bamberg // on Tap	0,3L	3,6	0,5L	4,8
PILS Mahr's Bräu, Bamberg // on Tap	0,3L	3,6	0,5L	4,8
HELLES LAGER Schlenkerla, Bamberg // on Tap	0,3L	3,6	0,5L	4,8

SMOKED BEER Schlenkerla, Bamberg			0,5L	4,8
WEIBBIER Gutmann, Titting			0,5L	4,9
WEIBBIER NON-ALCOHOLIC Gutmann, Titting			0,5L	4,9
NON-ALCOHOLIC BEER			0,5L	4,8

HAUSBRANDT COFFEE

ESPRESSO	2,9	FLAVOURED LATTE MACCHIATO	
ESPRESSO DOPPIO	4,7		Pumpkin Spiced 5,9
ESPRESSO MACCHIATO	3,0		Vanilla 5,9
AMERICANO	3,4		Hazelnut 5,9
CAPPUCCINO	3,8		
LATTE MACCHIATO	4,3		
PLATEANUM & EILLES TEA	3,5		

WINES BY THE GLASS

WHITE

CUVÉE HENRII Franconia	0,1L	5,4	0,2L	10,8
HENRIETTA WEISS Housewine, Franconia	0,1L	3,4	0,2L	6,8
SILVANER Graf von Schönborn, Franconia	0,1L	3,7	0,2L	7,4
BACCHUS semi-dry Graf von Schönborn, Franconia	0,1L	3,7	0,2L	7,4
SAUVIGNON BLANC Brennfleck, Franconia	0,1L	4,2	0,2L	8,4
RIESLING SL Schloss Lieser, Mosel	0,1L	4,2	0,2L	8,4
WEIßBURGUNDER Dr. Loosen, Mosel	0,1L	4,4	0,2L	8,8
LUGANA Prestige Cà Maiol, Italy	0,1L	6,4	0,2L	12,8

ROSÉ

HENRIETTA ROSÉ Housewine, Franconia	0,1L	3,5	0,2L	7,0
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RED

HENRIETTA ROT Primitivo Hauswein, Italy	0,1L	3,5	0,2L	7,0
RIOJA Crianza Larchargo, Spain	0,1L	4,6	0,2L	9,2
MALBEC 1300 Andeluna Cellars, Argentina	0,1L	4,5	0,2L	9,0

PREMIUM RED

CHIANTI CLASSICO Riserva Villa Antinori, Italy	0,1L	8,4	0,2L	16,8
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BUBBLES

WINZERSEKT RIESLING Brut Hahnsmühle, Nahe			0,1L	6,5
ROSÉ SPUMANTE MAXIMUM Brut Ferrari, Trentino			0,1L	8,5
CHAMPAGNER Brut Augé Père & Fils, Champagne			0,1L	13,0

APERITIFS & COCKTAILS

APEROL SPRIZZ // LILLET WILDBERRY // HUGO //	7,5
HENRII SPRIZZ Belsazar Rosé Vermouth, Lime Cordial, Thomas Henry Tonic	7,5
COCONUT MARTINI Tanqueray Dry Gin, Lillet Bianco, Peach Liqueur, Coconut, Wildberry	8,0
DON HENRII Amaretto, Don Papa Rum, Creme de Cacao White, Orangejuice, Lemonjuice	8,5
HENRII MULE Hibiscus-Ginger Vodka, Lime Cordial, Thomas Henry Spicy Ginger	9,0
APEROL SOUR Aperol, Simple syrup, Egg White, Angostura Bitters, Lemonjuice	9,0
PURPLE RAIN Tanqueray Royale, Peach Liqueur, Campari, Elderberry, Lemonjuice	9,5
NEGRONI Tanqueray Dry Gin, Campari, Antica Formula	9,5
BOULEVARDIER Builleit Bourbon Whiskey, Campari, Antica Formula	9,5
WHISKEY SOUR Bourbon Whiskey, Simple syrup, Egg White, Angostura, Lemonjuice	9,5
ESPRESSO MARTINI Vodka, Espresso, Simple Syrup, Lucano Coffee Liqueur	10,0

GIN 4 CL

TANQUERAY LONDON DRY 6,0	HERTL HOPFEN GIN 9,0
Juniper, Citrus, Herbs	Aroma Hops, Mandarin, Floral
Matching Tonic: Thomas Henry	Matching Tonic: Yuzu Tonic
TANQUERAY NO. 10 8,5	MONKEY 47 10,0
Grapefruit, Citrus, Juniper	Forest Armoas, Orange, Licorice
Matching Tonic: Thomas Henry	Matching Tonic: Thomas Henry
TANQUERAY RANGPUR 7,5	MONKEY 47 SLOE GIN 11,0
Lime, Citrus, Orange	Blackberry, Cherry, Cranberry
Matching Tonic: Yuzu Tonic	Matching Tonic: Thomas Henry
BROCKMANS INTENSELY SMOOTH 9,0	THE DUKE MUNICH DRY 8,5
Blackberry, Blueberry, Citrus	Ginger, Lavender, Blossom, Juniper
Matching Tonic: Thomas Henry	Matching Tonic: Thomas Henry Dry
HENDRICK'S GIN 9,0	THE ILLUSIONIST 10,0
Juniper, Rose, Cucumber	Rosemary, Lavender, Orange
Matching Tonic: Thomas Henry	Matching Tonic: Thomas Henry Dry
BERLINER BRANDSTIFTER 9,0	GIN MARE 9,0
Waldmeister, Cucumber, Elderflower	Olive, Rosemary, Thyme, Basil
Matching Tonic: Thomas Henry Dry	Matching Tonic: Fever Tree Mediterranean

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TONIC

THOMAS HENRY 3,4	FEVER TREE MEDITERRANEAN 4,4
classic Tonic, balanced in sweetness	spicy Tonic, refined with
bitterness and freshness	Rosemary and Thyme
THOMAS HENRY DRY 3,4	GOLDBERG JAPANESE YUZU TONIC 3,8
dry Tonic, reduced Sugar	fruity Tonic, refined with Japanese
and extra Freshness	Yuzu and floral Notes

NON-ALCOHOLIC APERITIFS

ELDERFLOWER SECCO Gustavshof, Rheinhessen - Demeter -	0,1L	5,5
FLOREALE & TONIC Martini Floreale, Thomas Henry Tonic		6,5
VIBRANTE SPRIZZ Martini Vibrante, Soda, Grapefruit		6,5
HUGO VIRGIN // APEROL VIRGIN // LILLET VIRGIN		7,5
LILLET ENCHANTÉ Undone 8, Lemonjuice, Simple Syrup, Rosemary		9,0
GRAPEFRUIT BRÛLÉE Undone 5, Grapefruit, Lime Cordial, Elderflower Syrup, Tonic		9,0

The Prices quoted are in combination with a Gin.

TONIC WATER PURE: + 0,5 EURO