

DINNER



SNACKS TO SHARE

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

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

CAULIFLOWER NUGGETS // vegetarian 12
4 pieces, black garlic mayo, brown butter hollandaise sauce

STARTERS TO SHARE

BEEF TARTAR 18
baked egg yolk, mustard seed chtuney, black garlic mayo

WAN TAN TUNA TACOS 17
fried wontons, yellowfin tuna tartare, chipotle, wakame, avocado cream, purple shiso

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

FRIED RED SHRIMP 15
fried in olive oil with garlic, tomato, parsley

WAGYU BEEF CARPACCIO 21
Australian wagyu beef, soy-ginger marinade, kimchi mayo, peanut, crispy shallot, 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, parmiggiano

SMALL BABY LEAF SALAD 6
baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, roasted seeds

CAESAR LETTUCE HEARTS 14
Bread chips, Parmesan cheese, dried egg yolk

JOSPER OUR CHARCOAL GRILL

Our tenderloin comes exclusively from Devesa Black Angus awarded South America's Best Steak in 2023



BEEF CUTS

ARGENTINE TENDERLOIN // Devesa	180g	31	250g	41
ARGENTINE ROASTBEEF // Devesa			250g	27
ARGENTINE GRAIN-FED RIB EYE // Devesa			300g	36
US PRIME HANGING TENDER // GOP	200g	31	300g	44
KOREAN BBQ SHORT RIB // 3-4 days dry aged			200g	26

SIGNATURE

HALF CORN-FED CHICKEN // BBQ Rub	600g	19
MARINATED SALMON // honey, lemon, olive oil	180g	21
MARINATED OYSTER MUSHROOMS // vegan		21
chickpea-coconut tikka masala, wild broccoli, peanuts, papadam bread		

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

CHATEAUBRIAND // tenderloin center cut, grilled & trached	500g	99
SURF N' TURF		109
300g US Hanging Steak & 250g argentine Tenderloin with 8 pcs. seared ruby red prawns		

SIDES

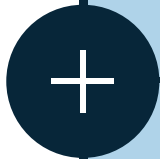
POMMES FRITES	4,5
TRUFFLED FRIES	8
freshly shaved summer truffle, truffle mayo	
GARLIC BREAD	4
ROSMARY POTATOES	4
CELERY PURÉE	5
fried onions	

SAUCES & BUTTER

PORT WINE JUS	3,5
PEPPER SAUCE	3
BROWN BUTTER HOLLANDAISE	3

VEGETABLES

SMALL BABY LEAF SALAD	6
ROASTED CAULIFLOWER	6
brown butter, panko, boiled egg, parsley	
SAUTÉED SPINACH	5
butter, garlic	
WILD BROCCOLI TERIYAKI	6
Broccolini, teriyaki, ginger, sesame	
RATATOUILLE	6
zucchini, aubergine, bell peppers, tomato	
HERB BUTTER	1
ROASTED-CHILI-GARLIC BUTTER	1
WHITE SMOKED BBQ DIP	1,5
KIMCHI MAYO // CHIPOTLE MAYO	1,5



PASTA HOMEMADE DAILY

MACCHERONI ARRABIATTA // spicy 16
Tomato sauce, pancetta (bacon), Calabrian peppers, garlic, Parmesan cheese, parsley

MACCHERONI PRIME RAGÚ 18
Braised beef ragout made from US Prime Beef, tomato sauce, Parmesan cheese

MACCHERONI ALLA NORMA // vegan 17
spicy tomato sauce, braised & fried eggplant, basil, vegan Parmesan

SPAGHETTONI ALLO SCOGLIO 21
Shellfish stock, saffron, shrimp, scallops, octopus, garlic, cherry tomatoes

SPAGHETTONI STRACCETTI DI MANZO 23
Thinly sliced & marinated beef fillet, garlic, cherry tomatoes, lemon zest, basil, Parmesan

CASARECCE TRUFFLE // vegetarian 26
creamy truffle béchamel sauce, Parmesan, shaved winter truffle

LOBSTER SPAGHETTONI 38
Canadian lobster, langoustine, butter, cherry tomatoes, basil, shellfish stock, brandy

DESSERT FROM OUR PÂTISSERIE

ITALIAN TWIN 7
Small chocolate tiramisu in a glass & an espresso

CHOCOLATE TIRAMISU 9
Kahlua mascarpone cream, espresso chocolate sponge, chocolate crumble

CINI MINI CRÈME BRÛLÉE 12
Cinnamon, whole wheat, red currant sorbet

SORBET OF THE WEEK // vegan 6
changing selection of homemade sorbets

HENRII'S ROCHER 15
Pear, waffle ice cream, nougat, dark chocolate

CHEESE TRILOGY FROM AFFINEUR WALTMANN 18
Served with Tessino breavd, quince mustard, and homemade onion marmalade

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 / 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 LEMONADE

Sea Buckthorn - Ginger & Rosemary	5,5
Rhubarb - Raspberry & Pink Peppercorn	5,5
Quince - Hibiscus & Honey	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	CAPPUCCINO	3,8
ESPRESSO DOPPIO	4,7	LATTE MACCHIATO	4,3
ESPRESSO MACCHIATO	3,0	PLATEANUM & EILLES TEE	3,5
AMERICANO	3,4		

APERITIFS & COCKTAILS

APEROL SPRIZZ // LILLET WILDBERRY // HUGO //	8,0
HENRII SPRIZZ Belsazar Rosé Vermouth, Lime Cordial, Thomas Henry Tonic	8,0
KIYOKO SPRIZZ ROYALE Yuzu infused Junmai Sake, Riesling Brut Hahnühle	11,0
HENRII MULE Hibiscus-Ginger Vodka, Lime Cordial, Thomas Henry Spicy Ginger	9,5
APEROL SOUR Aperol, Simple syrup, Egg White, Angostura Bitters, Lemon juice	9,5
PURPLE RAIN Tanqueray Royale, Peach Liqueur, Campari, Elderberry, Lemon juice	10,5
HENRII COLADA Coconut & Pineapple Liqueur, Bacardi, Overproof Rum, Blackberry, Lemon	12,0
MANDARIN TANGO Aperol, Mandarine Napoleon, Mandarin Syrup, Egg White, Lime	12,0
ROYAL BERMUDA YACHT CLUB Dop Papa Baroko, fresh lime juice, Cointreau, Falernum	11,5
PORNSTAR MARTINI Vodka, Passionfruit juice, Vanilla Syrup, Lime juice, Fee Foam	11,5
NEGRONI Tanqueray Dry Gin, Campari, Antica Formula	12,0
CHOCOLATE NEGRONI Tanqueray Dry Gin, Campari, Antica Formula, Cointreau, Chocomel, The Bitter Truth Chochlate Bitters, Lemon juice	13,5
GRAND TORINO Mezcal, Heering, Chocolate Bitters, Portwein, Egg White, Simple syrup, Lemon juice	14,0
OLD CUBAN Companero Ron Panama Extra Anejo Rum, fresh Lime juice, Simple Syrup	15,0
Angostura Bitters, Mint, Hahnühle Riesling Brut	
ESPRESSO MARTINI Vodka, Espresso, Simple Syrup, Lucano Coffee Liqueur	11,0
+ Companero Ron Panama Extra Anejo Rum	+2,5
+ Companero Ron Panama Extra Anejo Rum & De Kuyper Dutch Cacao	+4,0

GIN 4 CL

TANQUERAY LONDON DRY	6,0	MONKEY 47	10,0
Juniper, Citrus, Herbs		Forest Armoas, Orange, Licorice	
Matching Tonic: Thomas Henry		Matching Tonic: Thomas Henry	
TANQUERAY NO. 10	8,5	MONKEY 47 SLOE GIN	11,0
Grapefruit, Citrus, Juniper		Blackberry, Cherry, Cranberry	
Matching Tonic: Thomas Henry		Matching Tonic: Thomas Henry	
TANQUERAY RANGPUR	7,5	THE ILLUSIONIST	10,0
Lime, Cirtus, Orange		Rosemary, Lavender, Orange	
Matching Tonic: Yuzu Tonic		Matching Tonic: Thomas Henry Dry	
HENDRICK'S GIN	9,0	GIN MARE	9,0
Juniper, Rose, Cucumber		Olive, Rosemary, Thyme, Basil	
Matching Tonic: Thomas Henry		Matching Tonic: Fever Tree Mediterranean	



TONIC

The Prices quoted are in combination with a Gin. TONIC WATER PURE: + 0,5 EURO

THOMAS HENRY	3,4	GOLDBERG JAPANESE YUZU TONIC	3,8
THOMAS HENRY DRY	3,4	FEVER TREE MEDITERRANEAN	4,4

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 Pröstler, Franconia	0,1L	3,7	0,2L	7,4
BACCHUS semi-dry Pröstler, 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
WEIBBURGUNDER Dr. Loosen, Mosel	0,1L	4,4	0,2L	8,8
LUGANA Prestige Cà Maiol, Italy	0,1L	5,1	0,2L	10,2

ROSÉ

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

HENRIETTA ROT Primitivo Housewine, Italy	0,1L	3,5	0,2L	7,0
SPÄTBURGUNDER Kranz, Pfalz	0,1L	4,2	0,2L	8,4
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 Hahnühle, 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

NON-ALCOHOLIC APERITIFS

WI'ZERO NON-ALCOHOLIC SECCO Hans Wirsching, Franconia, Iphofen	0,1L	5,5
FLOREALE & TONIC Martini Floreale, Thomas Henry Tonic		6,5
VIBRANTE SPRIZZ Martini Vibrante, Soda, Grapefruit		6,5
LILLET VIRGIN Undone 8, Thomas Henry Wildberry		7,5
APEROL VIRGIN Undone 5, WI'ZERO Secco, Soda		7,5
HUGO VIRGIN WI'ZERO Secco, Elderflower Syrup, Lime Juice, Mint, Soda		7,5
FAUXCÁL PALOMA Undone 4, Grapefruit Juice, Lime Juice, Agave Syrup, Thomas Henry Pink Grapefruit, Tajin		8,0
GRAPEFRUIT BRÛLÉE Undone 5, Grapefruit, Lime, Elderflower Syrup, Tonic Water		10,0