

HENRII

WEEKLY BUSINESS LUNCH // Monday - Friday

DISH OF THE WEEK

ZURICH-STYLE SLICED CHICKEN

15,90

Sliced chicken | homemade fried potato pancakes

LUNCH MENU

WILD GARLIC CREAM SOUP

With fresh wild garlic
and wild garlic oil

SEMOLINA PUDDING

With rhubarb compote

OR

WITH DISH OF THE WEEK (+ 3,5 €)

STARTERS & SALDS

WILD GARLIC CREAM SOUP

With fresh wild garlic and wild garlic oil

6,00

PIMIENTOS DE PADRON // vegan

Fried padrón peppers with sea salt and chipotle mayo as dip

9,50

VITELLO TONNATO

Veal rump cap, tuna cream, capers, basil oil

15,00

BEEF TATAR

Baked egg yolk, mustard chutney, black garlic mayo

15,00

RASPBERRY-ASPARAGUS-GOAT CHEESE SALAD

Baby leaf salad, beetroot, goat cream cheese, roasted walnuts, raspberry dressing

14,90

CAESAR LETTUCE HEARTS

Bread chips, parmesan, dried egg yolk
+ grilled chicken breast

11,90

+ 6,00

HENRII BEEF SALAD

Baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, roasted beef strips, spring onions, pesto rosso, roasted seeds, parmesan

19,90

KLEINER BABY LEAF SALAT

Baby leaf salad, balsamic dressing, cherry tomatoes, cucumbers, radishes, roasted seeds

6,00

PASTA HOMEMADE DAILY

MACCHERONI ARRABIATA // spicy

Tomato sauce, pancetta (bacon), Calabrian peperoni, garlic, parmesan, parsley

10,90

MAFALDINE AL RAGU

US prime beef, root vegetables, tomato sauce, parmesan

13,90

BUCKWHEAT QUARK PIZZOCCHERI // veggie

Swiss gnocchi, wild garlic, brown butter, morel mushroom cream, mountain cheese

12,90

TRUFFLE SPAGHETTONI // veggie

Truffle béchamel sauce, parmesan, shaved summer truffle

23,90

JOSPER OUR CHARCOAL GRILL

ROASTED CHICKEN BREAST

Lukewarm vegetable couscous, peperonata, herb sour cream

16,90

GRILLED SALMON FILLET

Cauliflower steak, oyster mushrooms, lukewarm ponzu

24,90

STEAK FRITES „Chez HENRII“

180g beef fillet, pepper cream sauce, French fries

29,90

BURGER

+ French fries 4,5 // + Sweet potato fries 5,9
+ truffle fries 8,0 // + small salad 6,0

THE BAVARIAN

180g Patty of dry aged Galloway beef, pretzel brioche, Emmental cheese, coleslaw, fried onions, cranberry mayo

15,90

THE SIR HENRII

180g dry-aged Irish Galloway beef, cheddar, lettuce, tomato, cucumber, caramelized onion mayo

14,90

THE ALCATRAZ

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

15,90

THE SPRING BURGER // veggie

Soy protein patty, baby leaf salad, pickled asparagus, wild garlic mayo

14,90

DESSERT

CHOCOLATE TIRAMISU

Kahlua mascarpone cream, espresso chocolate biscuit, chocolate crumble

8,00

ITALIAN FINALE

Small chocolate tiramisu in a glass & an espresso

6,00

SEMOLINA PUDDING

With rhubarb compote

6,00

AFFOGATO

Vanilla ice cream with espresso

5,90

HENRII

LUNCH // Saturday | Sunday | Monday

DISH OF THE WEEK

ZÜRICH-STYLE SLICED CHICKEN

Sliced chicken | homemade fried potato pancakes

15,90

LUNCH MENÜ

WILD GARLIC CREAM SOUP

With fresh wild garlic and wild garlic oil

SEMOLINA PUDDING

With rhubarb compote



WITH DISH OF THE WEEK (+ 3,5 €)

SNACKS & STARTERS

AIOLI & OLIVES

Aioli, Manzanilla olives, tessino bread

6,00

WILD GARLIC CREAM SOUP

With fresh wild garlic and wild garlic oil

6,00

PIMIENTOS DE PADRON // vegan

Fried padron peppers with seasalt and chipotle mayo dip

9,50

BEEF TATAR

With baked egg yolk, mustard chutney, black garlic mayo

18,00

RED PRAWNS

Fried in olive oil with garlic, tomato, parsley

15,00

VITELLO TONNATO

Veal top round, tuna cream, capers, basil oil

17,00

BRUSCHETTA GREEN ASPARAGUS // vegan

Tomato chutney, grilled green asparagus, chive mayo

14,00

PASTA FRESHLY HOMEMADE DAILY

MACCHERONI ARRABIATA

Tomato sugo, pancetta (bacon), chili, garlic, parmesan, parsley

16

BASIL GNOCCHI // vegetarian or vegan!

Basil cream, pesto, roasted pine nuts

17

BUCKWHEAT QUARK PIZOKEL // vegetarian

Swiss gnocchi, wild garlic, brown butter, morel mushroom cream, mountain cheese

18

MAFALDINE AL RAGU

US prime beef, root vegetables, tomato sugo, parmesan

18

SPAGHETTONI NERI ALLO SCOGLIO

Seafood sauce, prawns, scallop, octopus, garlic, cherry tomatoes

21

SPAGHETTONI STRACCETTI DI MANZO

Finely sliced & marinated beef fillet, garlic, cherry tomatoes, lemon zest, basil, parmesan

24

TRUFFLE SPAGHETTONI

Truffel-bechamel sauce, parmesan, shaved summer truffe

26

LOBSTER SPAGHETTONI

Shelled lobster meat, seafood bisque, cherry tomatoes, basil

42

JOSPER OUR CHARCOAL GRILL

THE SIR HENRII BURGER

180g dry aged irish Galloway beef, cheddar, lettuce, tomato, cucumber, caramelized onion mayo

14,90

THE ALCATRAZ BURGER

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

15,90

BURGER

THE BAVARIAN

180g dry aged Galloway beef patty, pretzel brioche, Emmental cheese, cole slaw, fried onions, cranberry mayo

15,90

THE SPRING BURGER // vegetarian

Soy protein patty, babyleaf salad, pickled asparagus, wild garlic mayo

14,90

BEEF CUTS

ARGENTINIAN FILET // Devesa

180g 31 | 250g 41

ARGENTINIAN ROASTBEEF // Devesa

250g 27

MARINATED SALMON FILLET // honey, lemon, olive oil

180g 21

CORN FED CHICKEN BREAST

240g 12

SIGNATURE

+ BEILAGEN & SAUCEN

GARLIC BREAD

4,00

FRENCH FRIES

4,50

TRUFFLE FRIES

8,00

CELERY ROOT PUREE

5,00

BRAMATA

Swiss polenta

5,00

CREAMED SPINACH

Bechamel, garlic

5,00

ROASTED CAULIFLOWER

Brown butter, panko, boiled egg, parsley

6,00

PEPERONATA

Stewed peppers, basil cress, pine nuts

5,00

SMALL BABY LEAF SALAD

6,00

PORT WINE JUS

3,50

PEPPER SAUCE

3,00

BROWN BUTTER HOLLANDAISE

3,00

HERB BUTTER

1,00

FRIED ONION BUTTER

1,00

SALATE

RASPBERRY - ASPARAGUS - GOAT CHEESE SALAD

Baby leaf salad, goat cheese, white asparagus, raspberry dressing

14,90

CAESAR SALAD HEARTS

Breadchips, parmesan, dried egg yolk + grilles corn fed chicken breast

11,90

+ 6,00

HENRII BEEF SALAD

Baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, seared beef fillet strips, spring oinios, pesto rosso, roasted seeds, parmesan

19,90

SMALL BABY LEAF SALAD

Baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, roasted seeds

6,00

BEST OF JOSPER

OUR SHARING OPTION FOR TWO PEOPLE

BEST OF JOSPER SHARING

PER PERSON 25 €

Argentinian roastbeef, corn fed chicken breast & marinated salmon fillet
Includes two sides, two vegetables and two sauces

DESSERT

SEMOLINA PUDDING

With rhubarb compote

6,00

CHOCOLATE TIRAMISU

Kahlua mascarpone creme, espresso chocolate bisquit, chocolate crumble

9,00

ITALIAN TREAT

Small chocolate tiramisu in a glass and an espresso

6,00

SORBET OF THE WEEK // vegan

Changing homemade sorbet collection

6,00

APPLE TARTE TATIN

Sour cream ice cream, cereal crumble

14,00

All priced including VAT.

For information on additives and allergens, please ask our staff.

SNACKS TO SHARE

- AIOLI & OLIVES** // vegan 6
Aioli, Manzanilla olives, Tessino bread
- FRIED PIMIENTOS DE PADRON** // vegan 9,5
Fried padrón peppers with sea salt and chipotle mayo as dip

STARTERS TO SHARE

- BEEF TATAR** 18
Baked egg yolk, mustard chutney, black garlic mayo
- TUNA CARPACCIO** 19
Ponzu vinaigrette, cucumber, ginger, peanut mayo, coriander
- GRILLED PRAWNS** 15
Grilled in olive oil with garlic, tomato, parsley
- BRUSCHETTA GREEN ASPARAGUS** // vegan 14
Tomato chutney, grilled green asparagus, chive mayo
- VITELLO TONNATO** 17
Veal rump cap, tuna cream, capers, basil oil

SALADS

- RASPBERRY - ASPARAGUS - GOAT CHEES** 19
Baby leaf salad, goat cream cheese, white asparagus, raspberry dressing
- HENRII BEEF SALAD** 24
Baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, roasted beef strips, spring onions, pesto rosso, roasted seeds, parmesan
- KLEINER BABY LEAF SALAT** 6
Baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, roasted seeds

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

- US PRIME HANGING TENDER** // GOP 200g 32 300g 45
- ARGENTINIAN FILLET** // Devesa 180g 31 250g 41
- ARGENTINIAN ROAST BEEF** // Devesa 250g 27
- make it Surf n' Turf + jumbo black tiger prawn 8
+ half lobster tail 19

SIGNATURE

- SPARE RIB** // Swabian Hall pork 24
- HALF CORN-FED CHICKEN** // Yakitori marinade 19
- MISO BLACK COD** // black cod with miso marinade 180g 23
- MARINATED SALMON FILLET** // honey, lemon, olive oil 180g 21
- GRILLED WHITE ASPARAGUS** // vegan 23
Radish vinaigrette, potatoes, chive sour cream

SHARING FOR TWO PEOPLE // Prices include two sides, two vegetables & two sauces

- CHATEAUBRIAND** // center cut of beef tenderloin, grilled 500g 99
- SURF N' TURF** // 300g US hanging tender & 250g Argentinian beef fillet with 8 grilled prawns 109



SIDES

- GARLIC BREAD** 4
- FRENCH FRIES** 4,5
- TRUFFLE FRIES** 8
freshly shaved truffle & truffle mayo
- CELERY ROOT PURÉE** 5
Potatocrunch, chives
- BAKED POTATO** 6
Herb sour cream, herb salad
- BRAMATA** 5
Swiss polenta
- ON TOP**
- HERB BUTTER** 1
- FRIED ONION BUTTER** 1

VEGETABLES

- ROASTED CAULIFLOWER** 6
Brown butter, panko, boiled egg, parsley
- GRILLED BABY GEM LETTUCE** 5
Dill vinaigrette, croutons
- CREAMED SPINACH** 5
- BRAISED OYSTER MUSHROOMS** 6
- PEPERONATA** 5
Braised peppers, basil cress, pine nuts

SAUCES

- PORTWEINJUS** 3,5
- PEPPER SAUCE** 3
- BROWN BUTTER HOLLANDAISE** 3

PASTA HOMEMADE DAILY

- MACCHERONI ARRABIATTA** // spicy 16
Tomato sauce, pancetta (bacon), Calabrian peperoni, garlic, parmesan, parsley
- BASIL GNOCCHI** // veggie or vegan! 17
Basil cream, pesto, roasted pine nuts
- BUCKWHEAT QUARK PIZZOCCHERI** // veggie 18
Swiss gnocchi, wild garlic, brown butter, morel mushroom cream, mountain cheese
- MAFALDINE AL RAGU** 18
US prime beef, root vegetables, tomato sauce, parmesan
- SPAGHETTONI NERI ALLO SCOGLIO** 21
Seafood bisque, prawns, scallop, octopus, garlic, cherry tomatoes
- SPAGHETTONI STRACCETTI DI MANZO** 24
Thinly sliced & marinated beef fillet, garlic, cherry tomatoes, lemon zest, basil, parmesan
- TRUFFLE SPAGHETTONI** // vegetarisch 26
Truffle béchamel sauce, parmesan, shaved summer truffle
- LOBSTER SPAGHETTONI** 42
Lobster meat, seafood bisque, cherry tomatoes, basil

DESSERT

- ITALIAN FINALE** 7
Small chocolate tiramisu in a glass & one espresso
- CHOCOLATE TIRAMISU** 9
Kahlua mascarpone cream, espresso chocolate biscuit, chocolate crumble
- SORBET OF THE WEEK** // vegan 6
Changing homemade sorbet varieties
- APPLE TARTE TATIN** 14
Sour cream ice cream, cereal crumble
- WHITE CHOCOLATE CRÈME BRÛLÉE** 15
Strawberry rhubarb sorbet, chocolate crumble, macarons
- CHEESE SELECTION BY AFFINEUR WALTMANN** 18
With Tessino bread, fig mustard, dried fruit cream & homemade nut bread

All prices in euros, including statutory VAT. For additives and allergens, please ask our staff.