

HENRII

WEEKLY BUSINESS LUNCH // Monday - Friday

DISH OF THE WEEK

OX CHEEK

With potato espuma and bean cassoulet

15,90

LUNCH MENU

WILD GARLIC CREAM SOUP

With fresh wild garlic
and wild garlic oil

OR

SEMOLINA PUDDING

With rhubarb compote

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 14,90

Baby leaf salad, beetroot, goat cream cheese, roasted walnuts,
red beet dressing

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 Salat, Balsamico Dressing, Kirschtomaten, Gurken,
Radieschen, geröstete Kerne

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

SELMOLINA PUDDING

With rhubarb compote

6,00

AFFOGATO

Vanilla ice cream with espresso

5,90

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.