

# HENRII

WEEKLY BUSINESS LUNCH // Monday - Friday

## DISH OF THE WEEK

### STUFFED EGGPLANT

15,90

Prime beef ground meat | roasted bell pepper | tomato sauce | basmati rice

## 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 SALAD

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

**STUFFED EGGPLANT** 15,90  
Prime beef ground meat | roasted bell pepper | tomato sauce | basmati rice

## 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** 6,00  
Aioli, Manzanilla olives, tessino bread

**WILD GARLIC CREAM SOUP** 6,00  
With fresh wild garlic and wild garlic oil

**PIMIENTOS DE PADRON // vegan** 9,50  
Fried padron peppers with seasalt and chipotle mayo dip

**BEEF TATAR** 18,00  
With baked egg yolk, mustard chutney, black garlic mayo

**RED PRAWNS** 15,00  
Fried in olive oil with garlic, tomato, parsley

**VITELLO TONNATO** 17,00  
Veal top round, tuna cream, capers, basil oil

**BRUSCHETTA GREEN ASPARAGUS // vegan** 14,00  
Tomato chutney, grilled green asparagus, chive mayo

## PASTA FRESHLY HOMEMADE DAILY

**MACCHERONI ARRABIATA** 16  
Tomato sugo, pancetta (bacon), chili, garlic, parmesan, parsley

**BASIL GNOCCHI // vegetarian or vegan!** 17  
Basil cream, pesto, roasted pine nuts

**BUCKWHEAT QUARK PIZOKEL // vegetarian** 18  
Swiss gnocchi, wild garlic, brown butter, morel mushroom cream, mountain cheese

**MAFALDINE AL RAGU** 18  
US prime beef, root vegetables, tomato sugo, parmesan

**SPAGHETTONI NERI ALLO SCOGLIO** 21  
Seafood sauce, prawns, scallop, octopus, garlic, cherry tomatoes

**SPAGHETTONI STRACCETTI DI MANZO** 24  
Finely sliced & marinated beef fillet, garlic, cherry tomatoes, lemon zest, basil, parmesan

**TRUFFLE SPAGHETTONI** 26  
Truffel-bechamel sauce, parmesan, shaved summer truffe

**LOBSTER SPAGHETTONI** 42  
Shelled lobster meat, seafood bisque, cherry tomatoes, basil

## JOSPER OUR CHARCOAL GRILL

**THE SIR HENRII BURGER** 14,90  
180g dry aged irish Galloway beef, cheddar, lettuce, tomato, cucumber, caramelized onion mayo

**THE ALCATRAZ BURGER** 15,90  
180g dry aged irish Galloway beef, cheddar, bacon, guacamole, red onions, chipotle mayo

## BURGER

**THE BAVARIAN** 15,90  
180g dry aged Galloway beef patty, pretzel brioche, Emmental cheese, cole slaw, fried onions, cranberry mayo

**THE SPRING BURGER // vegetarian** 14,90  
Soy protein patty, babyleaf salad, pickled asparagus, wild garlic mayo

## BEEF CUTS

**ARGENTINIAN FILET // Devesa** 180g 31 | 250g 41  
**ARGENTINIAN ROASTBEEF // Devesa** 250g 27

## SIGNATURE

**MARINATED SALMON FILLET // honey, lemon, olive oil** 180g 21  
**CORN FED CHICKEN BREAST** 240g 12

## + BEILAGEN & SAUCEN

**GARLIC BREAD** 4,00  
**FRENCH FRIES** 4,50  
**TRUFFLE FRIES** 8,00  
**CELERY ROOT PUREE** 5,00  
**BRAMATA** 5,00  
Swiss polenta

**CREAMED SPINACH** 5,00  
Bechamel, garlic  
**ROASTED CAULIFLOWER** 6,00  
Brown butter, panko, boiled egg, parsley  
**PEPERONATA** 5,00  
Stewed peppers, basil cress, pine nuts  
**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** 14,90  
Baby leaf salad, goat cheese, white asparagus, raspberry dressing

**CAESAR SALAD HEARTS** 11,90  
Breadchips, parmesan, dried egg yolk  
+ grilles corn fed chicken breast + 6,00

**HENRII BEEF SALAD** 19,90  
Baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, mushrooms, seared beef fillet strips, spring oinios, pesto rosso, roasted seeds, parmesan

**SMALL BABY LEAF SALAD** 6,00  
Baby leaf salad, balsamic dressing, cherry tomatoes, cucumber, radishes, roasted seeds

## 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** 6,00  
With rhubarb compote

**CHOCOLATE TIRAMISU** 9,00  
Kahlua mascarpone creme, espresso chocolate bisquit, chocolate crumble

**ITALIAN TREAT** 6,00  
Small chocolate tiramisu in a glass and an espresso

**SORBET OF THE WEEK // vegan** 6,00  
Changing homemade sorbet collection

**APPLE TARTE TATIN** 14,00  
Sour cream ice cream, cereal crumble

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.