

LUNCH

DISHES OF THE WEEK

MONDAY TO FRIDAY

FISH CURRY 15,90

pike-perch | salmon | shrimps | mung bean sprouts | carrots | basmati rice

VIENNESE VEAL SCHNITZEL WITH ASPARAGUS 33,90

Viennese Schnitzel from veal | 200g white asparagus from Spargelhof Englert
brown butter hollandaise | baby potatoes

LUNCH MENU

ASPARAGUS CREAM SOUP
chive oil

OR

VANILLA PANNA COTTA
wild berries | lemon balm cress

WITH DISH OF THE WEEK + 3,50 €

STARTERS

ASPARAGUS CREAM SOUP 6,00
chive oil

PIMIENTOS DE PADRÓN - vegan 9,50
fried padrón peppers | sea salt | chipotle mayo

VITELLO TONNATO 15,00
veal rump cap | tuna cream | capers | basil oil

BEEF TARTARE 18,00
baked egg yolk | mustard chutney | black garlic mayo

PASTA HOMEMADE DAILY

SPAGHETTONI SALMONE ASPARAGI 15,90
salmon | green asparagus | cherry tomatoes | tomato cream sauce | garlic

MAFALDINE AL RAGÙ 18,00
US prime beef | root vegetables | tomato sauce | parmesan

GNOCCHI ALLA SORRENTINA - veggie 13,90
tomato sauce | basil | fior di latte

MACCHERONI RAGÙ BIANCO 14,90
minced beef | parmesan velouté | parsley

FROM THE JOSPER CHARCOAL GRILL

ROASTED CHICKEN BREAST 16,90
warm spiced couscous

GRILLED SALMON FILLET 24,90
cauliflower puree | oyster mushrooms | lukewarm ponzu

STEAK FRITES „Chez HENRII“ 180 g 29,90
250 g 37,90
beef fillet | pepper cream sauce | french fries

+ SIDES

french fries	4,50	truffle fries	8,00
sweet potato fries	5,90	small salad	6,00

DESSERT

VANILLA PANNA COTTA 6,00
wild berries | lemon balm cress

ITALIAN FINALE 6,00
small chocolate tiramisu in a glass & an espresso

SALADS

RASPBERRY - ASPARAGUS - GOAT CREAM CHEESE SALAD 14,90
goat cream cheese | white asparagus | raspberry dressing

CAESAR LETTUCE HEARTS 11,90
bread chips | parmesan | dried egg yolk
+ roasted chicken breast +6,00

HENRII BEEF SALAD 19,90
roasted beef fillet tips | mushrooms | balsamic dressing
spring onions | pesto rosso | roasted seeds | parmesan

SMALL BABY LEAF SALAD 6,00
balsamic dressing | cherry tomatoes | cucumber | radish | roasted seeds

BURGER

THE ALCATRAZ BURGER 15,90
180g dry aged Irish Galloway Beef | cheddar | bacon | guacamole
red onions | chipotle mayo

THE SIR HENRII BURGER 14,90
180g dry aged Irish Galloway Beef | cheddar | salad | tomato | cucumber
caramelized onion mayo

THE CLUB SANDWICH BURGER 15,90
grilled chicken breast | bacon | fried egg | romaine lettuce | Caesar mayo

THE SPRING BURGER - veggie 14,90
soy protein patty | babyleaf salad | pickled asparagus | wild garlic mayo

CHOCOLATE TIRAMISU 9,00
kahlua mascarpone cream | espresso chocolate biscuit | chocolate crumble

AFFOGATO 5,90
vanilla ice cream & espresso

LUNCH

SATURDAY & SUNDAY

DISHES OF THE WEEK

FISH CURRY 15,90
pike-perch | salmon | shrimps | mung bean sprouts | carrots | basmati rice

VIENNESE VEAL SCHNITZEL WITH ASPARAGUS 33,90
Viennese Schnitzel from veal | 200g white asparagus from Spargelhof Englert | brown butter hollandaise | baby potatoes

LUNCH MENU

ASPARAGUS CREAM SOUP
chive oil

VANILLA PANNA COTTA
wild berries | lemon balm cress



WITH DISH OF THE WEEK + 3,50 €

SNACKS & STARTERS

AIOLI & OLIVES - vegan 6,00
Aioli | Manzanilla olives | tessino bread

ASPARAGUS CREAM SOUP 6,00
chive oil

PIMIENTOS DE PADRÓN - vegan 9,50
fried padrón peppers | sea salt | chipotle mayo

BEEF TATARE 18,00
baked egg yolk | mustard chutney | black garlic mayo

FRIED RED PRAWNS 15,00
fried in olive oil | garlic | tomato | parsley

BRUSCHETTA GREEN ASPARAGUS - vegan 14,00
tomato chutney | roasted green asparagus | chives mayo

VITELLO TONNATO 17,00
veal rump cut | tuna cream | capers | basil oil

PASTA

HOMEMADE DAILY

MACCHERONI ARRABIATA 16,00
pancetta (bacon) | tomato sauce | peperoni | garlic | parmesan | parsley

BASIL GNOCCHI - veggie or vegan! 17,00
basil cream | pesto | roasted pine nuts

BUCKWHEAT 'QUARK' PIZOKEL - veggie 18,00
Swiss Gnocchi | wild garlic | brown butter | morel-mushroom cream | alpine cheese

MAFALDINE AL RAGÙ 18,00
US prime beef | root vegetables | tomato sauce | parmesan

SPAGHETTONI NERI ALLO SCOGLIO 21,00
crustacean bisque | shrimp | scallop | octopus | garlic | cherry tomatoes

SPAGHETTONI STRACCETTI DI MANZO 24,00
thinly sliced marinated beef fillet | garlic | cherry tomatoes | lemon zest | basil | Parmesan

TRUFFLE SPAGHETTONI - veggie 26,00
truffle-bechamel sauce | parmesan | shaved summer truffle

LOBSTER SPAGHETTONI 42,00
picked lobster meat | shellfish bisque | cherry tomatoes | basil

FROM THE JOSPER CHARCOAL GRILL

THE ALCATRAZ BURGER 15,90
180g dry aged Irish Galloway Beef | cheddar | bacon | guacamole | red onions | chipotle mayo

THE SIR HENRII BURGER 14,90
180g dry aged Irish Galloway Beef | cheddar | salad | tomato | cucumber | caramelized onion mayo

BEEF CUTS

ARGENTINIAN FILLET Devesa 180g 31,00 250g 41,00

ARGENTINIAN ROASTBEEF Devesa 250g 27,00

BURGER

THE CLUB SANDWICH BURGER 15,90
grilled chicken breast | bacon | fried egg | romaine lettuce | Caesar mayo

THE SPRING BURGER - veggie 14,90
soy protein patty | babyleaf salad | pickled asparagus | wild garlic mayo

SIGNATURE

MARINATED SALMON FILLET 180g 21,00
honey | lemon | olive oil

PULLET BREAST 240g 12,00



GARLIC BREAD 4,00

FRENCH FRIES 4,50

TRUFFLE FRIES 8,00
freshly shaved truffle | truffle mayo

SMALL BABY LEAF SALAD 6,00

CELERY PUREE 5,00
potato crunch | chives

BRAMATA 5,00
Swiss polenta

CREAMED SPINACH 5,00
bechamel | garlic

ROASTED CAULIFLOWER 6,00
brown butter | panko | boiled egg | parsley

PEPERONATA 5,00
braised bell peppers | basil cress | pine nuts

PORTWINE JUS 3,50

PEPPER SAUCE 3,00

BROWN BUTTER HOLLANDAISE 3,00

HERBS BUTTER 1,00

PESTO ROSSO 1,00

WHITE BBQ DIP 1,50

SALADS

RASPBERRY-ASPARGUS-GOAT CREAM CHEESE SALAD 14,90
goat cream cheese | white asparagus | raspberry dressing

CAESAR LETTUCE HEARTS 11,90
bread chips | parmesan | dried egg yolk
+ roasted chicken breast +6,00

HENRII BEEF SALAD 19,90
roasted beef fillet tips | mushrooms | balsamic dressing | spring onions | pesto rosso | roasted seeds | parmesan

SMALL BABY LEAF SALAD 6,00
balsamic dressing | cherry tomatoes | cucumber | radish | roasted seeds

BEST OF JOSPER

OUR SHARING OFFER FOR TWO PEOPLE

BEST OF JOSPER SHARING 25,00 € PER PERSON
Argentinian roastbeef | pullet breast | marinated salmon fillet

Price includes two sides, two vegetables & two sauces

DESSERT

VANILLA PANNA COTTA 6,00
wild berries | lemon balm cress

ITALIAN FINALE 6,00
small chocolate tiramisu in a glass & an espresso

CHOCOLATE TIRAMISU 9,00
kahlua mascarpone cream | espresso chocolate biscuit | chocolate crumble

FIOR DI LATTE 14,00
ice cream | berry compot | HENRII-Granola

SORBET OF THE WEEK - vegan 6,00
changing homemade sorbet flavors

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

DINNER

WELCOME TO HENRII

SNACKS

AIOLI & OLIVES – vegan 6
Aioli | Manzanilla olives | tessino bread

PIMIENTOS DE PADRÓN – vegan 9,50
fried padrón peppers | sea salt | chipotle mayo

STARTER

BEEF TATAR 18
baked egg yolk | mustard chutney | black garlic mayo

TUNA CARPACCIO 19
ponzu vinaigrette | cucumber | ginger | peanut mayo | coriander

FRIED RED PRAWNS 15
fried in olive oil | garlic | tomato | parsley

BRUSCHETTA GREEN ASPARAGUS – vegan 14
tomato chutney | roasted green asparagus | chives mayo

VITELLO TONNATO 17
veal rump cut | tuna cream | capers | basil oil

SALADS

RASPBERRY - ASPARAGUS - GOAT CREAM CHEESE SALAD 19
goat cream cheese | white asparagus | raspberry dressing

HENRII BEEF SALAD 24
roasted beef fillet tips | mushrooms | balsamic dressing | spring onions | pesto rosso | roasted seeds | parmesan

SMALL BABY LEAF SALAD 6
balsamic dressing | cherry tomatoes | cucumber | radish | roasted seeds

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

US PRIME HANGING TENDER | GOP 200g 32 300g 45

ARGENTINIAN FILET | Devesa 180g 31 250g 41

ARGENTINIAN ROASTBEEF | Devesa 250g 27

MAKE IT SURF N' TURF + Jumbo Black Tiger shrimp 8
+ half lobster tail 19

SPARE RIB | Swabian-Hall pig 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 | potato | chive cream

SHARING FOR TWO PEOPLE Price includes two sides, two vegetables & two sauces

CHATEAUBRIAND | Center cut of beef fillet, grilled all around 500g 99

SURF N' TURF | 300g US hanging tender & 250g argentinian beef fillet with grilled red shrimps 109

PASTA HOMEMADE DAILY

MACCHERONI ARRABIATTA – spicy 16
tomato sauce, pancetta (bacon) | Calabrian peppers | garlic | parmesan | parsley

BUCKWHEAT ,QUARK' PIZOKEL – veggie 18
Swiss gnocchi | wild garlic | brown butter | morel-mushroom cream | alpine cheese

BASIL GNOCCHI – veggie or vegan! 17
basil cream | pesto | roasted pine nuts

MAFALDINE AL RAGÙ 18
US prime beef | root vegetables | tomato sauce | parmesan

SPAGHETTONI NERI ALLO SCOGLIO 21
crustacean bisque | shrimp | scallop | octopus | garlic cherry tomatoes

SPAGHETTONI STRACCETTI DI MANZO 24
paper-thin sliced & marinated beef fillet | garlic cherry tomatoes | lemon zest | basil | Parmesan

TRUFFLE SPAGHETTONI – veggie 26
truffle-béchéamel sauce | parmesan | grated summer truffle

LOBSTER SPAGHETTONI 42
picked lobster meat | shellfish bisque | cherry tomatoes | basil

SIDES

SIDES

GARLIC BREAD 4

FRENCH FRIES 4,50

TRUFFLE FRIES 8
freshly shaved truffle | truffle mayo

CELERY PUREE 5
potato crunch | chives

OVEN POTATO 6
herb sour cream | coleslaw

BRAMATA 5
Swiss polenta

ON TOP

HERBS BUTTER 1

PESTO ROSSO 1

WHITE BBQ DIP 1,50

VEGGIES

ROASTED CAULIFLOWER 6
brown butter | panko | boiled egg | parsley

GRILLED LETTUCE HEARTS 5
dill vinaigrette, croutons

CREAMED SPINACH 5

BRAISED OYSTER MUSHROOMS 6

PEPERONATA 5
braised bell peppers | basil cress | pine nuts

SAUCE

PORTWINE JUS 3,50

PEPPER SAUCE 3

BROWN BUTTER HOLLANDAISE 3

DESSERT

ITALIAN FINALE 7
small chocolate-tiramisu in a glass & a espresso

CHOCOLATE TIRAMISU 9
kahlua mascarpone cream | espresso chocolate biscuit | chocolate crumble

SORBET OF THE WEEK – vegan 6
changing homemade sorbet flavors

HENRII'S LEMON YOGHURETTE 16
buttermilk | lemon | Original Beans milk chocolate

FIOR DI LATTE 14
ice cream | berry compot | HENRII-Granola

CHEESE TRILOGY FROM AFFINEUR WALTMANN 18
served with Tessino bread | quince mustard | dried fruit cream | homemade nut bread