

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 8
+ Jumbo Black Tiger shrimp
+ 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

LUNCH

DISH OF THE WEEK

MONDAY TO FRIDAY

HOMEMADE KÖNIGSBERGER MEATBALLS mashed potatoes glazed carrots	15,90
VIENNESE VEAL SCHNITZEL WITH ASPARAGUS Viennese Schnitzel from veal 200g white asparagus from Spargethof Englert brown butter hollandaise baby potatoes	33,90

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 chive oil	6,00
PIMIENTOS DE PADRÓN - vegan fried padrón peppers sea salt chipotle mayo	9,50
VITELLO TONNATO veal rump cap tuna cream capers basil oil	15,00
BEEF TARTARE baked egg yolk mustard chutney black garlic mayo	18,00

PASTA HOMEMADE DAILY

SPAGHETTONI SALMONE ASPARAGI salmon green asparagus cherry tomatoes tomato cream sauce garlic	15,90
MAFALDINE AL RAGÙ US prime beef root vegetables tomato sauce parmesan	13,90
GNOCCHI ALLA SORRENTINA - veggie tomato sauce basil fior di latte	13,90
MACCHERONI RAGÙ BIANCO minced beef parmesanvelouté parsley	14,90

SALADS

RASPBERRY - ASPARAGUS - GOAT CREAM CHEESE SALAD goat cream cheese white asparagus raspberry dressing	14,90
CAESAR LETTUCE HEARTS bread chips parmesan dried egg yolk + roasted chicken breast	11,90 +6,00
HENRII BEEF SALAD roasted beef fillet tips mushrooms balsamic dressing spring onions pesto rosso roasted seeds parmesan	19,90
SMALL BABY LEAF SALAD balsamic dressing cherry tomatoes cucumber radish roasted seeds	6,00

FROM THE JOSPER CHARCOAL GRILL

ROASTED CHICKEN BREAST lukewarm vegetable couscous peperonata herb sour cream	16,90
GRILLED SALMON FILLET cauliflower puree oyster mushrooms lukewarm ponzu	24,90
STEAK FRITES „Chez HENRII“ beef fillet pepper cream sauce french fries	180 g 29,90 250 g 37,90

+ SIDES

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

BURGER

THE ALCATRAZ BURGER 180g dry aged Irish Galloway Beef cheddar bacon guacamole red onions chipotle mayo	15,90
THE SIR HENRII BURGER 180g dry aged Irish Galloway Beef cheddar salad tomato cucumber caramelized onion mayo	14,90
THE CLUB SANDWICH BURGER grilled chicken breast bacon fried egg romaine lettuce Caesar mayo	15,90
THE SPRING BURGER - veggie soy protein patty babyleaf salad pickled asparagus wild garlic mayo	14,90

DESSERT

VANILLA PANNA COTTA wild berries lemon balm cress	6,00	CHOCOLATE TIRAMISU kahlua mascarpone cream espresso chocolate biscuit chocolate crumble	9,00
ITALIAN FINALE small chocolate tiramisu in a glass & an espresso	6,00	AFFOGATO vanilla ice cream with espresso	5,90

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

LUNCH

SATURDAY & SUNDAY

DISHES OF THE WEEK

HOMEMADE KÖNIGSBERGER MEATBALLS 15,90
mashed potatoes | glazed carrots

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 TATAR 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
paper-thin 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

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

BEEF CUTS

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

ARGENTINIAN ROASTBEEF Devesa 250g 27,00

SIGNATURE

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

PULLET BREAST 240g 12



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

ASPARAGUS SEASON AT
H E N R I I

ASPARAGUS FROM THE ENGLERT ASPARAGUS FARM IN LINDACH

GRILLED WHITE ASPARAGUS vegan Radish vinaigrette Potatoes Chive cream	23
PORTION OF ASPARAGUS SPEARS 300g Brown butter Hollandaise sauce Baby potatoes	19,90

ADD ON

PINK ROASTED LAMB LEG 160g from the Polting Estate	+ 19
WAGYU BOILED BEEF 160g Agricola Mollendo - Chile	+19
SALMON FILLET 180g	+ 15
BEEF FILLET 180g	+ 25
BEEF FILLET 250g	+ 35

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