

DINNER

WELCOME TO HENRII

SNACKS

AIOLI & OLIVES – vegan aioli manzanilla olives tessino bread	6
PIMIENTOS DE PADRÓN – vegan fried padrón peppers sea salt chipotle mayo	10
TUNA CROSTADAS yellowfin tuna tartare calamansi wakame chipotle mayo	16
HUMMUS & FOCACCIA toasted focaccia from Seel Bakery red pepper hummus fleur de sel olive oil	7

STARTERS

BEEF TARTARE baked egg yolk mustard chutney black garlic mayo	18
FRIED RED PRAWNS fried in olive oil garlic tomato parsley	16
APULIAN BURRATA – veggie heirloom tomatoes basil pesto rosso	16
SALMON TARTARE wakame kimchi sesame shiso	18

SALADS

RASPBERRY – GOAT CHEESE SALAD fresh goat cheese fresh raspberries raspberry dressing roasted seeds	19
HENRII BEEF SALAD roasted beef fillet tips mushrooms balsamic dressing spring onions pesto rosso roasted seeds parmesan	24
SMALL BABY LEAF SALAD balsamic dressing cherry tomatoes cucumber radish roasted seeds	6

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

US PRIME HANGING TENDER GOP	200g	32	300g	45
ARGENTINIAN FILLET Devesa	180g	31	250g	41
ARGENTINIAN ROASTBEEF Devesa			250g	27
MAKE IT SURF N' TURF			+ jumbo black tiger prawn	8

SIGNATURE

DRY AGED PORK CHOP Chimichurri	24
CORN-FED CHICKEN BREAST SATAY peanut dip spring onions kimchi sesame	16
GRILLED YELLOWFIN TUNA STEAK sugar snap pea salad ponzu	24
MARINATED SALMON FILLET honey lemon olive oil	21
HARISSA CAULIFLOWER – vegan lemon aioli grilled pepper hummus pickled raisins pine nuts dukkah	23

OUR SHARING OFFER FOR TWO PEOPLE includes two sides, two vegetables and two sauces

BEST OF JOSPER Argentinian roastbeef corn-fed chicken breast satay marinated salmon fillet	48
CHATEAUBRIAND centre cut beef tenderloin, grilled all around	500g 99
SURF N' TURF 300g US hanging tender & 250g Argentinian fillet with 8 fried red prawns	109

PASTA HOMEMADE DAILY

GNOCCHI POMODORO – veggie or vegan! basil tomato sauce + Burrata	14 + 5	SPAGHETTONI SALMONE ASPARAGI salmon green asparagus cherry tomatoes tomato cream sauce garlic	19
MACCHERONI AL RAGÙ US prime beef root vegetables tomato sauce parmesan	18	SPAGHETTONI STRACCETTI DI MANZO thinly sliced marinated beef fillet garlic cherry tomatoes lemon zest basil parmesan	24
TRUFFLE SPAGHETTONI – veggie truffle béchamel sauce parmesan freshly shaved summer truffle	26		

+

SIDES

SIDES

GARLIC BREAD	4
FRENCH FRIES	4,50
TRUFFLE FRIES freshly shaved truffle truffle mayo	8
SWEET POTATO FRIES	6
ROSEMARY POTATOES	5
DIPS & BUTTER	
HERB BUTTER	1
PESTO ROSSO	1
WHITE BBQ DIP	1,5
CHIMICHURRI	1,5

VEGETABLES

ROASTED CAULIFLOWER brown butter panko boiled egg parsley	6
CAESAR SALAD HEARTS Croutons Parmesan	6
BEAN CASSOULET green beans broad beans bacon	5
GRILLED GREEN ASPARAGUS chipotle mayo lemon	8
SUMMER VEGETABLES aubergine zucchini bell pepper tomato	5
HEIRLOOM TOMATO SALAD seasonal heirloom tomatoes pesto rosso	6
SAUTÉED BABY SPINACH garlic butter	5

SAUCES

PORT WINE JUS	3
PEPPER SAUCE	3
BROWN BUTTER HOLLANDAISE	3

DESSERT

ITALIAN FINALE small chocolate tiramisu in a glass & an espresso	7
CHOCOLATE TIRAMISU Kahlua mascarpone cream espresso chocolate biscuit chocolate crumble	9
SORBET OF THE WEEK – vegan changing homemade sorbet flavours	6
HENRII'S LEMON YOGURETTE buttermilk lemon Original Beans milk chocolate	16
FIOR DI LATTE ice cream berry compote HENRII granola	14
CHEESE SELECTION BY AFFINEUR WALTMANN & KOBER served with tessino bread quince mustard dried fruit cream homemade nut bread	20

LUNCH

WELCOME TO HENRII

SNACKS

AIOLI & OLIVES – vegan 6
aioli | manzanilla olives | tessino bread

PIMIENTOS DE PADRÓN – vegan 10
fried padrón peppers | sea salt | chipotle mayo

STARTERS

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

FRIED RED PRAWNS 16
fried in olive oil | garlic | tomato | parsley

APULIAN BURRATA – veggie 16
heirloom tomatoes | basil | pesto rosso

SALMON TARTARE 18
wakame | kimchi | sesame | shiso

SALADS

RASPBERRY – GOAT CHEESE SALAD 19
fresh goat cheese | fresh raspberries | raspberry dressing | roasted seeds

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 FILLET | Devesa 180g 31 250g 41

ARGENTINIAN ROASTBEEF | Devesa 250g 27

MAKE IT SURF N' TURF + jumbo black tiger prawn 8

SIGNATURE

DRY AGED PORK CHOP | Chimichurri 24

CORN-FED CHICKEN BREAST SATAY | peanut dip | spring onions | kimchi sesame 16

GRILLED YELLOWFIN TUNA STEAK | sugar snap pea salad | ponzu 24

MARINATED SALMON FILLET | honey | lemon | olive oil 21

HARISSA CAULIFLOWER – vegan 23
lemon aioli | grilled pepper hummus | pickled raisins | pine nuts | dukkah

OUR SHARING OFFER FOR TWO PEOPLE includes two sides, two vegetables and two sauces

BEST OF JOSPER | Argentinian roastbeef | corn-fed chicken breast satay | marinated salmon fillet 48

+

SIDES

SIDES

GARLIC BREAD 4

FRENCH FRIES 4,5

TRUFFLE FRIES 8
freshly shaved truffle | truffle mayo

SWEET POTATO FRIES 6

ROSEMARY POTATOES 5

DIPS & BUTTER

HERB BUTTER 1

PESTO ROSSO 1

WHITE BBQ DIP 1,5

CHIMICHURRI 1,5

VEGETABLES

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

CAESAR SALAD HEARTS 6
Croutons | Parmesan

BEAN CASSOULET 5
green beans | broad beans | bacon

GRILLED GREEN ASPARAGUS 8
chipotle mayo | lemon

SUMMER VEGETABLES 5
aubergine | zucchini | bell pepper | tomato

HEIRLOOM TOMATO SALAD 6
seasonal heirloom tomatoes | pesto rosso

SAUTÉED BABY SPINACH 5
garlic | butter

SAUCES

PORT WINE JUS 3

PEPPER SAUCE 3

BROWN BUTTER HOLLANDAISE 3

PASTA HOMEMADE DAILY

GNOCCHI POMODORO – veggie or vegan! 14
basil | tomato sauce
+ Burrata + 5

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

TRUFFLE SPAGHETTONI – veggie 26
truffle béchamel sauce | parmesan | freshly shaved summer truffle

SPAGHETTONI SALMONE ASPARAGI 19
salmon | green asparagus | cherry tomatoes | tomato cream sauce
garlic

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

DESSERT

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

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

SORBET OF THE WEEK – vegan 6
changing homemade sorbet flavours

FIOR DI LATTE 14
ice cream | berry compote | HENRII granola

LUNCH

WELCOME TO HENRII

OUR LUNCH DEAL

GREEK FARMERS
SALAD

OR

CHEESECAKE CREAM
marinated strawberries
lemon balm

WITH DISH OF THE WEEK + 3,5 €

DISH OF THE WEEK

CHICKEN HANOI

Chicken breast | root vegetables | sweet & sour | coriander | basmati rice

15,9

BURGERS FROM THE JOSPER CHARCOAL GRILL

THE ALCATRAZ BURGER

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

15,9

THE SIR HENRII BURGER

180g dry aged Irish Galloway beef | cheddar | salad | tomato
cucumber | caramelized onion mayo

14,9

THE PORTOBELLO BURGER – veggie or vegan

provolone | tomato | baby leaf salad | chive mayo

15,9

THE SPRING BURGER – veggie

soy protein patty | baby leaf salad | pickled asparagus | wild garlic mayo

14,9

+

SIDES

FRENCH FRIES

4,5

TRUFFLE FRIES

8

SWEET POTATO FRIES

6

ROSEMARY POTATOES

6