

# LUNCH

## DISHES OF THE WEEK

MONDAY TO FRIDAY

**STUFFED ZUCCHINI** 15,90  
ground beef | tomato | feta | oregano | 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

**GREEK FARMERS SALAD** OR **CHEESECAKE CREAM**  
tomato | cucumber | feta | oregano / marinated strawberries | lemon balm  
**WITH DISH OF THE WEEK + 3,50 €**

## STARTERS

**GREEK FARMERS SALAD** 6,00  
tomato | cucumber | feta | oregano

**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 | peperonata | herb sour cream

**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

**CHEESECAKE CREAM**  
marinated strawberries | lemon balm

**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 CRISPY CHICKEN BURGER** 14,90  
crispy chicken patty | parmesan | tomato | romaine lettuce | caesar mayo

**THE PORTOBELLO BURGER – veggie or vegan!** 14,90  
grilled portobello mushroom | provolone | tomato | chive 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

**STUFFED ZUCCHINI** 15,90  
ground beef | tomato | feta | oregano | 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

**GREEK FARMERS SALAD**  
tomato | cucumber | feta | oregano

**CHEESECAKE CREAM**  
marinated strawberries | lemon balm



WITH DISH OF THE WEEK + 3,50 €

## SNACKS & STARTERS

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

**GREEK FARMERS SALAD** 6,00  
tomato | cucumber | feta | oregano

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

**BEEF TARTARE** 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

## BURGER

**THE CRISPY CHICKEN BURGER** 14,90  
crispy chicken patty | parmesan | tomato | romaine lettuce | caesar mayo

**THE PORTOBELLO BURGER - veggie or vegan!** 14,90  
grilled portobello mushroom | provolone | tomato | chive mayo

## BEEF CUTS

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

**ARGENTINIAN ROASTBEEF Devesa** 250g 27,00

## 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

**CHEESECAKE CREAM** 6,00  
marinated strawberries | lemon balm

**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 compote | 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** 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