LUNCH

WELCOME TO HENRI

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

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

CHILEAN WAGYU FLANK STEAK | Mollendo, MBS 6-12	200g	42	300g	60
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

MARINATED SALMON FILLET | honey | lemon | olive oil 21

YELLOWFIN TUNA STEAK | sugar snap pea salad | ponzu | kimchi mayo 24

PORK TOMAHAWK | Chimichurri 24

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

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

SIDES

SIDES

TRUFFLE FRIES 8
freshly shaved truffle | truffle mayo

FRENCH FRIES 4,50

SWEET POTATO FRIES 6

GARLIC BREAD 4

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 ROMAINE HEART 6
Croutons | Parmesan

BEAN CASSOULET 5
green beans | broad beans | bacon

GRILLED BIMI BROCCOLI 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

SALADS

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

HENRII BEEF SALAD 24
seared 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

PASTA HOMEMADE DAILY

GNOCCHI POMODORO - vegan 14
basil | tomato sauce
ADD BURRATA - veggie +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

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

DESSERT

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

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

SORBET OF THE WEEK - vegan 6
changing homemade sorbet flavours

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

HOMEMADE CITRUS SORBET
optionally poured with:

4 cl vodka 9
0,1 l Augé champagne 17

LUNCH

WELCOME TO HENRII

OUR LUNCH DEAL

CREAMY CHANTERELLE SOUP
with puff pastry

OR

APPLE TARTE TATIN
caramel I spiced sour cream

WITH DISH OF THE WEEK + 3,5 €

DISH OF THE WEEK

FRIED CHICKEN 15,9
potato salad I lamb's lettuce I cranberries

BURGERS FROM THE JOSPER CHARCOAL GRILL

AL PASTOR 15,9
180 g dry-aged Irish Galloway beef I grilled pineapple I aioli I pico de gallo

FALAFEL HALLOUMI BURGER 15,9
mint yoghurt I baby leaf salad I grilled peppers

THE ALCATRAZ BURGER 15,9
180g dry aged Irish Galloway beef I cheddar I bacon
guacamole I red onions I chipotle mayo

THE SIR HENRII BURGER 14,9
180g dry aged Irish Galloway beef I cheddar I salad I tomato
cucumber I caramelized onion mayo

+

SIDES

FRENCH FRIES	4,5	TRUFFLE FRIES	8
SWEET POTATO FRIES	6	ROSEMARY POTATOES	5

DINNER

WELCOME TO HENRI

SNACKS

TUNA CROSTADAS 16
yellowfin tuna tartare | calamansi | wakame | chipotle mayo

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

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

HUMMUS & FOCACCIA - vegan 7
toasted focaccia from Seel Bakery | red pepper hummus | fleur de sel | olive oil

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
seared beef fillet tips | mushrooms | balsamic dressing | spring onions
pesto rosso | roasted seeds | parmesan

SMALL BABY LEAF SALAD 6
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JOSPER OUR CHARCOAL GRILL

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HARISSA CAULIFLOWER I lemon aioli I grilled pepper hummus I pickled raisins I pine nuts I dukkah - vegan 23

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CHATEAUBRIAND 500g I center-cut beef tenderloin, grilled all around 99

SURF N' TURF I 300g US Hanging Tender & 250g Argentinian fillet with 8 fried red prawns 109

PASTA HOMEMADE DAILY

GNOCCHI POMODORO - vegan 14
basil | tomato sauce
ADD BURRATA - veggie +5

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lemon zest | basil | parmesan

+

SIDES

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GARLIC BREAD 4

FRENCH FRIES 4,50

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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

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seasonal heirloom tomatoes | pesto rosso

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garlic | butter

SAUCES

PORT WINE JUS 3

PEPPER SAUCE 3

BROWN BUTTER HOLLANDAISE 3

DESSERT

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

CHOCOLATE TIRAMISU 9
Kahlua mascarpone cream I espresso chocolate sponge
chocolate crumble

SORBET OF THE WEEK - vegan 6
changing homemade sorbet flavours

HENRII'S LEMON YOGURETTE 16
buttermilk I lemon I Original Beans milk chocolate

CHEESE SELECTION BY AFFINEUR WALTMANN & KOBER 20
tessino bread I quince mustard I dried fruit cream I homemade nut bread

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

HOMEMADE CITRUS SORBET
optionally poured with:

4 cl vodka 9
0,1 l Augé champagne 17

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WELCOME TO HENRII

SPECIALS

JOSPER OUR CHARCOAL GRILLL

ARGENTINIAN BEEF TENDERLOIN
creamy chanterelle sauce | rosemary potatoes

180 G 42
250 G 52

PASTA HOMEMADE DAILY

SPAGHETTONI WITH CHANTERELLES
cherry tomatoes I parsley I parmesan

24

SEAFOOD

BLINIS & CAVIAR
30 g Osietra Malossol in its original tin I blinis I sour cream

59

RAW SEAFOOD SELECTION
smoked trout I cured salmon I smoked Ikarimi salmon I tuna tartare
pickled prawns & asparagus I herring

AS A STARTER FOR 1 PERSON 25
AS A SHARING PER PERSON 25

ADD ON

+ **CAVIAR**
30 g Osietra Malossol in its original tin

49