

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
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

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

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

+

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

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

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

LUNCH

WELCOME TO HENRII

OUR LUNCH DEAL

CREAMY CHANTERELLE SOUP
with puff pastry

OR

APPLE TARTE TATIN
caramel | spiced sour cream

WITH DISH OF THE WEEK + 3,5 €

DISH OF THE WEEK

FERHATS KÖFTE
tzatziki | tomato & onion salad | flatbread

13,9

BURGERS FROM THE JOSPER CHARCOAL GRILL

AL PASTOR

180 g dry-aged Irish Galloway beef | cheddar | grilled pineapple | aioli | pico de gallo

15,9

FALAFEL HALLOUMI BURGER

mint yoghurt | baby leaf salad | grilled peppers

15,9

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

+

SIDES

FRENCH FRIES

4,5

TRUFFLE FRIES

8

SWEET POTATO FRIES

6

ROSEMARY POTATOES

5

DINNER SNACKS

WELCOME TO HENRII

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
balsamic dressing | cherry tomatoes | cucumber | radish | roasted seeds

JOSPER OUR CHARCOAL GRILL

BEEF CUTS

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

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

ARGENTINIAN FILLET I Devesa 180g 31 250g 41

ARGENTINIAN ROASTBEEF I Devesa 250g 27

MAKE IT SURF N’ TURF + Jumbo Black Tiger Prawn 8

SIGNATURE

MARINATED SALMON FILLET I honey | lemon | olive oil 21

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

PORK TOMAHAWK I Chimichurri 24

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

HARISSA CAULIFLOWER I 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 I Argentinian roastbeef | corn-fed chicken breast satay | marinated salmon fillet 48

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

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 sponge
chocolate crumble

SORBET OF THE WEEK – vegan 6
changing homemade sorbet flavours

HENRII’S LEMON YOGURETTE 16
buttermilk | lemon | Original Beans milk chocolate

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

SIDES

SIDES

GARLIC BREAD 4

FRENCH FRIES 4,50

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 ROMAINE HEART 6
Croutons | Parmesan

BEAN CASSOULET 5
green beans | broad beans | bacon

GRILLED BIMBI 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

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

WELCOME TO HENRII

SPECIALS

JOSPER

OUR CHARCOAL GRILL

ARGENTINIAN BEEF TENDERLOIN
creamy chanterelle sauce | rosemary potatoes

180 G 42
250 G 52

PASTA

HOMEMADE DAILY

SPAGHETTONI WITH CHANTERELLES
cherry tomatoes | parsley | parmesan

24

SEAFOOD

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

59

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