

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