

CHAMPAGNE & BUBBLES

LAURENT-PERRIER LA CUVÉE BRUT	10cl	18
Maison Laurent-Perrier, Tours-sur-Marne	Bottle 75cl	110
DELAMOTTE ROSÉ	10cl	22
Maison DELAMOTTE, Le Mesnil-sur-Oger	Bottle 75cl	145
MENGER-KRUG CHARDONNAY	10cl	10
Sektgut Menger-Krug, Deidesheim	Bottle 75cl	59

SPRITZ

APEROL SPRITZ	12
Mionetto Prosecco Aperol soda	
LAVENDER SPRITZ	12
Mionetto Prosecco Lavender Soda	
CAMPARI SPRITZ	12
Mionetto Prosecco Campari soda	
LIMONCELLO SPRITZ	12
Mionetto Prosecco Villa Massa Limoncello soda	

CLASSICS

LILLET WILD BERRY	12
Lillet Blanc Schweppes Wild Berry berries	
LILLET WHITE PEACH	12
Lillet Blanc Schweppes White Peach	
NEGRONI	13
Campari Antica Formula Bombay Sapphire	
CAMPARI SODA / ORANGE	8 / 10
Campari Schweppes soda or Granini orange juice	
RICARD / PERNOD <i>traditionally served</i>	9
HUGO	12
Elderflower Mionetto Mint Lime	

DRAFT BEERS

	50cl	30cl
SAN MIGUEL ESPECIAL	6,5	4,5
SPATEN MÜNCHENER HELL	6,5	4,5

ALCOHOL-FREE

»APERITIVO« SPRITZ ALCOHOL-FREE	12
Mionetto Aperitivo alcohol-free Mionetto alcohol-free soda	
LAVENDER SPRITZ ALCOHOL-FREE	12
Mionetto Prosecco Lavender Soda	
HUGO ALCOHOL-FREE	12
elderflower Schweppes Bitter Lemon mint lime soda	
WILD BERRY ALCOHOL-FREE	12
Martini Florale Schweppes Wild Berry berries	



ALLERGEN INFORMATION AVAILABLE ON REQUEST.
PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR FOOD INTOLERANCES.

OUR SERVICE TEAM IS HAPPY TO ASSIST YOU!

All prices are in Euros, including VAT. We accept cash and card payments
via Maestro, Visa, American Express or Mastercard.



MENU
ENGLISH

HENRICH'S

TO SHARE
OR NOT TO SHARE...

We serve our appetizers – if you wish – in the spirit of »sharing is caring« continuously placed in the center of the table. Our team is happy to assist you with your selection.

REEF

»FINES DE CLAIRE« OYSTERS	3 pc.	12
oyster canapé onion vinaigrette lemon	6 pc.	22
TOM KHA WITH SCALLOPS		18
grilled scallops coconut milk lemongrass kaffir lime julienne vegetables		
SALMON TARTARE IN PONZU		24
Scottish wild salmon mango ginger edamame cress		
SALMON SASHIMI		26
Scottish wild salmon soy Kizami wasabi pickled ginger		
PRAWNS IN PANKO	3 pc.	24
»U5« king prawns homemade sweet chili sauce		

MEAT

JAMÓN SERRANO FROM THE »BERKEL«		18
12-month-aged Serrano ham grissini		
BEEF TATAKI FROM BEEF FILET		22
ponzu-dashi pak choi sesame oil green onions chili		
TRUFFLED CHICKEN-SATÉ	3 pc.	18
ponzu-beurre-blanc shaved truffle		
HAND CUT BEEF TARTARE		24
beef filet potato straws truffle mayonnaise		
TERRINE OF FOIE GRAS		24
Blackcurrant Crispy Baguette		

LEAF

SALTED EDAMAME		9
steamed soybeans fleur de sel		
SPICY EDAME		9
wok-fried soybeans chili agave sesame oil sesame		
PIMIENTOS DE PADRÓN		12
green mini peppers olive oil fleur de sel		
ITALIAN BURRATA		16
tomato confit basil pesto		

THE WORLD

SEARED RARE TUNA STEAK		39
Yellowfin-Tuna melted herb-garlic butter cress mediterranean vegetables fries		
CRISPY EGGPLANT PARMIGIANA		19
eggplant panko spicy tomato sauce bush basil Parmigiano Reggiano		
GREEN CURRY		22
coconut milk lemongrass kaffir lime fresh vegetables sesame jasmine rice		
+ with grilled chicken breast		7
+ with »U5« king prawn from the grill	pc.	8
TAGLIATELLE WITH U5 KING PRAWNS		34
pikantes Tomatensugo frische Chilli Petersilie		
TRUFFLE PASTA		26
tagliatelle fresh shaved truffle truffle cream Parmigiano Reggiano		
CAESAR SALAD		18
romaine lettuce croutons Parmigiano Reggiano		
+ with grilled chicken breast		7
+ with »U5« king prawn from the grill	pc.	8

GRILL

BEEF FILET	200g	46
Argentinian beef tenderloin sauteed vegetables fries sauce béarnaise	300g	58
+ with »U5« king prawn from the grill	pc.	8
ENTRECÔTE US NEBRASKA BEEF	350g	58
Gold Label Rib-Eye sauteed vegetables fries sauce béarnaise		
PARISER PFEFFERSTEAK	200g	46
Argentinian beef tenderloin in a pepper crust green beans mashed potatoes peppercorn sauce	300g	58
VEAL CHOP		42
veal jus green beans mashed potatoes		

HOMELAND

ZÜRICH-STYLE SLICED VEAL TENDERLOIN		42
fresh mushrooms crispy hashbrowns		
BRAISED OX CHEEKS		32
glazed carrots mashed potatoes		
WIENER SCHNITZEL OF VEAL LOIN		32
sauté potatoes cranberries cucumber salad		
POACHED ICELANDIC COD LOINS		36
light Sancerre mustard sauce leaf spinach sauté potatoes		

TO SHARE

Sharing is something truly special – especially when two food lovers enjoy the same dish together.

»LABEL ROUGE« CHICKEN	Signature Dish	65
French free-range chicken »Fresh from the oven« fries side salad		
approx. 35 min preparation time		

TOMAHAWK VOM GRILL	approx. 1,2 KG	119
Irish tomahawk sauteed vegetables fries sauce béarnaise		
approx. 35 min preparation time		

HENRICH'S
LITTLE ONES

For our younger guests (up to 12 years), we offer a separate selection. Please ask our service staff.

AFTERWARDS

AFFOGATO AL CAFFÈ	...available as decaffeinato...zzzzzz	7
espresso bourbon vanilla ice cream		
AFFOGATINI		10
bourbon vanilla ice cream Kahlúa Absolut Vodka espresso		
ICE CREAM / SORBET OF YOUR CHOICE		4
blackcurrant mango lemon pear raspberry peach mango-passion-fruit bourbon vanilla		
PEAR SORBET WITH WILLIAMS-LIQUOR		9
COUPE COLONEL		9
lemon sorbet Absolut Vodka		
BLUEBERRY-PANCAKE		12
powdered sugar bourbon vanilla ice cream		
MOUSSE AU CHOCOLAT		12
red berry jelly bourbon vanilla ice cream		
ZABAIONE AL MARSALA		12
bourbon vanilla ice cream		
THREE KINDS OF SORBET		9
raspberry mango pear		
CHOCOLATE SOUFFLÉ WITH LIQUID CENTRE		12
mango-passion-fruit sorbet fresh fruits		