

CHAMPAGNER

LAURENT-PERRIER LA CUVÉE BRUT	10cl	18
Maison Laurent-Perrier, Tours-sur-Marne	75cl	110
DELAMOTTE ROSÉ	10cl	22
Maison DELAMOTTE, Le Mesnil-sur-Oger	75cl	145

SPARKLING WINE

MENGER-KRUG CHARDONNAY	10cl	10
Sektgut Menger-Krug, Deidesheim	75cl	54
MENGER-KRUG ROSÉ	10cl	10
Sektgut Menger-Krug, Deidesheim	75cl	54

APERITIF

SPRITZ

APEROL SPRITZ	12
Mionetto Prosecco Aperol 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	
HUGO	12
Elderflower Mionetto Mint Lime	
NEGRONI	11
Campari Antica Formula Bombay Sapphire	
CAMPARI SODA / ORANGE	8 / 10
Campari Schweppes soda	
RICARD / PERNOD <i>traditionally served</i>	9

DRAFT BEERS

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

ALCOHOL-FREE APERITIF

»APERITIVO« SPRITZ	12
Mionetto Aperitivo alcohol-free Mionetto alcohol-free soda	
HUGO	12
elderflower Schweppes Bitter Lemon mint lime soda	
WILD BERRY	12
Martini Vibrante Schweppes Wild Berry berries	

MENU
ENGLISH

HENRICH'S

ALLERGEN MENU IS AVAILABLE SEPARATELY – OUR SERVICE TEAM IS HAPPY TO ASSIST YOU!
All prices are in Euros, including VAT. We accept cash and card payments via EC, Visa,
American Express, Maestro, or Mastercard.

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.	14
oyster canapé onion vinaigrette lemon		
	6 pc.	27
TOM KHA WITH SCALLOPS <i>better not for sharing...</i>		18
grilled scallops coconut milk lemongrass kaffir lime julienne vegetables		
SALMON TARTARE IN PONZU		24
Scottish wild salmon mango ginger edamame cress		
SALMON SASHIMI		24
Scottish wild salmon soy Kizami wasabi pickled ginger		
PRAWNS IN PANKO	3 pc.	27
»U5« king prawns homemade sweet chili sauce		

MEAT

JAMÓN SERRANO FROM THE »BERKEL« <i>freshly sliced</i>		18
12-month-aged Serrano ham grissini		
BEEF TATAKI FROM BEEF TENDERLOIN		19
ponzu-dashi pak choi sesame oil green onions chili		
TRUFFLED CHICKEN STICKS <i>Signature Dish</i>		18
ponzu-beurre-blanc shaved truffle		
SEASONED BEEF TARTARE	150g	24
potato straws truffle mayonnaise		

LEAF

SALTED EDAMAME <i>vegan</i>		8
steamed soybeans fleur de sel		
SPICY EDAME <i>vegan</i>		8
wok-fried soybeans chili agave sesame oil sesame		
PIMIENTOS DE PADRÓN <i>vegan</i>		12
green mini peppers olive oil fleur de sel		
GLAZED CARROTS <i>vegan</i>		14
miso hummus		
BEETROOT CARPACCIO <i>vegetarian</i>		15
caramelized walnuts feta cheese salad bouquet		
ITALIAN BURRATA <i>vegetarian</i>		16
colorful tomato confit basil pesto		

HOMELAND

BRAISED OX CHEEKS		29
glazed carrots mashed potatoes		
WIENER VEAL SCHNITZEL		34
parsley potatoes cranberries cucumber salad		
POACHED ICELANDIC COD LOINS		34
light Sancerre mustard sauce leaf spinach parsley potatoes		
ZÜRICH-STYLE SLICED VEAL TENDERLOIN		42
fresh mushrooms crispy hashbrowns		

THE WORLD

CRISPY EGGPLANT PARMIGIANA <i>vegetarian</i>		19
eggplant panko spicy tomato sauce bush basil Parmigiano Reggiano		
GREEN CURRY <i>vegan</i>		24
coconut milk lemongrass kaffir lime fresh vegetables sesame jasmine rice		
	+ with grilled chicken breast	7
	+ with »U5« king prawn from the grill	7 pc.
TUNA STEAK		39
Yellowfin-Tuna melted herb-garlic butter cress mediterranean vegetables fries		

GRILL

BEEF FILET	200g	44
Argentinian beef tenderloin sauteed vegetables fries sauce béarnaise		
	300g	54
	+ with »U5« king prawn from the grill	7 pc.
ENTRECÔTE	300g	54
Australian rib-eye sauteed vegetables fries sauce béarnaise		
PARISER PFEFFERSTEAK	200g	44
Argentinian beef tenderloin in a pepper crust green beans potato gratin peppercorn sauce		
	300g	54
VEAL CHOP		46
veal jus green beans potato gratin		

TO SHARE

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

»LABEL ROUGE« CHICKEN <i>Signature Dish</i>		65
French free-range chicken »Fresh from the oven« fries side salad		
<i>approx. 35 min preparation time</i>		
TOMAHAWK VOM GRILL	approx. 1,2 KG	99
Irish tomahawk sauteed vegetables fries sauce béarnaise		
<i>approx. 35 min preparation time</i>		

PASTA

PESTO PACCHERI <i>vegan</i>		17
green vegetables almonds pine nuts cherry tomatoes		
PACCHERI ALL'AMATRICIANA		17
tomato sauce guanciale pecorino		
TAGLIATELLE AL FILETTO DI MANZO		24
seared beef tenderloin tips green asparagus beef jus confit cherry tomatoes Parmigiano Reggiano		
TRUFFLE PASTA <i>vegetarian</i>		29
tagliatelle shaved truffle truffle cream		
Parmigiano Reggiano		
SPAGHETTINI WITH KING PRAWNS		29
pikantes Tomatensugo frische Chili Petersilie		

SALADS

CAESAR SALAD		17
romaine lettuce croutons Parmigiano Reggiano		
	+ with grilled chicken breast	7
	+ with »U5« king prawn from the grill	7 pc.
SEARED RARE TUNA »NIÇOISE« <i>Signature Dish</i>		29
grilled Yellowfin-Tuna mixed greens green beans potatoes organic egg peppers anchovies mustard vinaigrette		

ASK FOR OUR CHILDREN'S MENU

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

AFTERWARDS

AFFOGATO AL CAFFÈ <i>...available as decaffeinato...zzzzzz</i>		8
espresso bourbon vanilla ice cream		
AFFOGATINI		12
bourbon vanilla ice cream Kahlúa Absolut Vodka espresso		
PEAR SORBET WITH WILLIAMS-LIQUOR		9
COUPE COLONEL		9
lemon sorbet Absolut Vodka		
APEL-PFANNKÜCHLEIN		12
cinnamon and sugar bourbon vanilla ice cream		
MOUSSE AU CHOCOLAT		12
white chocolate dark chocolate red berry jelly bourbon vanilla ice cream		
ZABAIONE AL MARSALA		13
bourbon vanilla ice cream		
THREE KINDS OF SORBET		13
raspberry green apple pear		
CHOCOLATE SOUFFLÉ WITH LIQUID CENTRE		14
raspberry sorbet fresh fruits		