

Henri's

RESTAURANT & WINE BAR



Henricus van den Oever
1912 - 2003

Henri's welcomes you

we trust that you find every comfort while dining with us

- please inform your waiter of any special dietary requirements.
we use nuts in some of our dishes
- please be patient, our dishes are prepared to order
- a service charge is not included. it is customary to add a minimum of 10% on to the bill **10% will automatically be added to all tables of 8 or more**
- no individual bills will be run
- we do catering for private functions
- gift vouchers are available. ask your waiter for further details
- all our prices are inclusive of 15% VAT

we hope that your time with us meets your expectations. if it has, please tell your family and friends. if not, please tell us. your feedback and input is sincerely appreciated.

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many thanks

starters

soup of the day	98
ask your waiter for details about our homemade soup	
chicken livers (free-range)	90
pan-fried in a mild cream, bacon and wholegrain mustard sauce served on toasted ciabatta	
asian trio	125
crispy pork belly in a pineapple chilli sauce, vegetable spring rolls and a panko prawn (can be ordered separately)	
panko prawns	each 48
prawn tails, deep fried with a panko (japanese crumbs) crust	
avocado salad	125
salad leaves topped with parmesan shavings, avocado, cucumber and pine nuts dressed with our balsamic vinaigrette	
beef carpaccio	110
topped with a caper dressing, red onion, rocket and parmesan	
crispy patagonian calamari	125 225
deep-fried in a spicy paprika crust served with rocket, lemon aioli and spicy tomato salsa	
fish cakes	110 170
crumbed and deep fried served with rocket, lemon butter sauce and tomato concasse	
duck liver parfait	125
served with ciabatta crisps, port jelly and spiced pear chutney	
warm squid & chorizo salad	130
pan-fried patagonian squid and chorizo, new potatoes, grilled red pepper, baby spinach, avocado & sherry vinegar	
mussels marinière	125 195
steamed west coast mussels served in white wine cream sauce	
mussels putanesca	125 195
steamed west coast mussels in a provençale tomato sauce with capers, anchovies and olives	

mains

exotic mushroom risotto 170
served with truffle oil, parmesan shavings and slow-roasted tomatoes

braised rabbit pappardelle 180
rabbit ragout with white wine, tomato and bacon,
homemade pappardelle pasta

slow roasted pork belly 220
served with braised red cabbage, buttered mash and an
apple cider and mustard sauce

bouillabaisse 190 | 320
traditional seafood stew with prawns, mussels and fish
in a saffron broth

slow roasted deboned lamb neck 240
served on minted mashed potatoes, tempura fresh green beans
and a red wine jus

line fish 260
pan-fried with leek and spring onion mash, green beans and
a caper, tomato and cucumber salsa

seared norwegian salmon (fresh when available) 310
pan-seared (underdone in the middle) with leek and spring onion
mash, green beans and a caper, tomato and cucumber salsa

sticky ginger pork fillet 210
served on roasted sweet potato, steamed greens and a soya,
ginger and lemon dressing

mains

- lamb shank** 270
slow-roasted with tomato, onion and white wine and served with cauliflower mash
- beef fillet trinchado** 235
with marinated olives, creamy mash potato and green beans
- chinese braised oxtail** 260
slow-cooked in sherry, lemongrass and star anise served with basmati rice and steamed greens
- malabar chicken and prawn curry** 265
a fragrant indian curry served on basmati rice with traditional sambals and a poppadom
- lamb curry** 270
cubed lamb shoulder on the bone in a cape malay tomato curry served with basmati rice, sambals and a roti
- lamb loin chops** 260
flame-grilled and served with crispy onion rings and a choice of chips, mashed potato, grilled vegetables or mixed salad
- moroccan chicken breast** 215
marinated in moroccan style marinade & served with cous cous
- gourmet burger stack** 155
220g minced rump burger stacked on toasted brioche with homemade tomato chutney, cheddar cheese, mushroom sauce & crispy bacon

steaks

chalmar beef flame-grilled and served with crispy onion rings and a choice of chips, mashed potato, grilled vegetables, mixed salad, baby potatoes or cauliflower rice

sirloin	250g	220
	350g	260
	500g	425
fillet	200g	250
	300g	290
t-bone	500g	290
rump	250g	220
	350g	260
pepper crusted served with creamy brandy sauce		
fillet	250g	285
sirloin	250g	250

saucers served on the side

creamy green peppercorn and brandy, creamy mushroom, creamy brandy, creamy cider mustard, monkey gland, Bearnaise (room temperature)

35

butters served on the steak

40

chili and garlic, black pepper and blue cheese, mustard and herb

side orders

side salad	40
vegetable bowl for two	50
chip bowl small/large	40/50
new baby potatoes in herb butter	40
onion rings	35

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desserts

vanilla crème brulee	95
a classic, served with a tuile & sugar work	
chocolate fondant	120
baked couverture chocolate fondant with chantilly cream (20 minute wait)	
homemade waffle	120
topped with vanilla ice-cream, toasted pecans and a rum butterscotch sauce (30 minute wait)	
berry meringue trifle	95
layers of berry compote, french meringue and whipped vanilla cream	
chocolate mousse	95
served with berry compote and vanilla ice cream	
choc-mint-cookie dessert drink	90
peppermint liqueur, nachtmusik, amarula, vanilla ice cream and chocolate	
chocolate tart	95
with berry compote, chantilly cream and praline soil	
slow baked vanilla cheesecake	115
served with passion fruit preserve	
apple pie	115
served with fresh cream or vanilla ice cream	

wood-fired pizza

we offer authentic thin base pizza, baked in our wood fired oven, freshly made to order.

your are welcome to build your own pizza from the toppings available.

our pizzas are also available for take-away.

bianca **70**

olive oil, salt and italian herbs

bianca & garlic **75**

tomato and garlic **75**

tomato, garlic & chili **75**

20cm **30cm**

margherita **95** **120**

tomato, mozzarella cheese & italian herbs

romana **110** **135**

tomato, anchovies, mozzarella cheese & italian herbs

viennese **110** **135**

tomato, mozzarella cheese, chorizo & italian herbs

capricciosa **115** **140**

tomato, mozzarella cheese, mushroom, artichokes & italian herbs

regina **110** **135**

tomato, mozzarella cheese, ham, mushroom & italian herbs

henri's special **110** **135**

monkey gland sauce, mozzarella cheese, ham & fresh tomato

hawaiian **110** **135**

tomato, mozzarella cheese, ham & pineapple

italiano **150** **180**

tomato, mozzarella cheese, parma ham & rocket

extra toppings

mozzarella, ham, mushroom, bacon, feta, salami, black olives, capers,
anchovies, avocado, pepperdews, chorizo, parma ham, sundried tomato **30**

onion, chili, green pepper, garlic, pineapple, rocket, rosa tomato,
fresh basil **20**

for the little ones

barbeque chicken burger 90
served with chips

crumbed chicken strips 90
served with chips and mayonnaise

pasta 80
served with homemade tomato sauce & cubed feta cheese on the side

fillet steak kebab 125
served with mashed potato and onion rings

deep fried calamari 125
served with chips, creamy lemon butter sauce

steak and chips 125
delicious steak of the day

margherita pizza 95

dessert

chocolate brownie 70
served with a scoop of vanilla ice cream

ice-cream & chocolate sauce 70
traditional dessert, still an all-time favourite

double thick milkshake 60
ask about flavours available