

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

soup of the day	98
ask your waiter for details about our homemade soup	
chicken livers (free-range)	120
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	125
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	

exotic mushroom risotto	165
served with truffle oil, parmesan shavings and slow-roasted tomatoes	
braised rabbit pappardelle	175
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	170 280
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	245
pan-fried with leek and spring onion mash, green beans and a caper, tomato and cucumber salsa	
seared norwegian salmon (fresh when available)	295
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	

lamb shank	245
slow-roasted with tomato, onion and white wine and served with cauliflower mash	
beef fillet trinchado	220
with marinated olives, creamy mash potato and green beans	
chinese braised oxtail	230
slow-cooked in sherry, lemongrass and star anise served with basmati rice and steamed greens	
malabar chicken and prawn curry	245
a fragrant indian curry served on basmati rice with traditional sambals and a poppadom	
lamb curry	230
cubed lamb shoulder on the bone in a cape malay tomato curry served with basmati rice, sambals and a roti	
lamb loin chops	245
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	145
220g minced rump burger stacked on toasted brioche with homemade tomato chutney, cheddar cheese, mushroom sauce & crispy bacon	

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	195
	350g	230
fillet	200g	195
	300g	235
t-bone	500g	290
rump	250g	195
	350g	230
rib-eye	250g	240
	350g	315
sirloin on the bone	600g	275
fillet on the bone	600g	390
pepper crusted served with creamy brandy sauce		
fillet	250g	270
sirloin	250g	220
saucers served on the side		30
creamy green peppercorn and brandy, creamy mushroom, creamy brandy, creamy cider mustard, monkey gland, béarnaise (room temperature)		
butters served on the steak		35
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

desserts

vanilla crème brulee	90
a classic, served with a tuile & sugar work	
chocolate fondant	110
baked couverture chocolate fondant with chantilly cream (20 minute wait)	
homemade waffle	110
topped with vanilla ice-cream, toasted pecans and a rum butterscotch sauce (30 minute wait)	
berry meringue trifle	90
layers of berry compote, french meringue and whipped vanilla cream	
cheese platter	145
local blue cheese, mature cheddar and brie served with cape preserves and crackers	
chocolate mousse	90
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	90
with berry compote, chantilly cream and praline soil	
slow baked vanilla cheesecake	110
served with passion fruit preserve	
apple pie	110
served with fresh cream or vanilla ice cream	

wood-fired pizza

we offer authentic thin base pizza, baked in our wood fired oven. all our pizzas are freshly made to order. your are welcome to “build” your own pizza from the toppings available. we also do take away pizza.

bianca		65
olive oil, salt and italian herbs		
bianca & garlic		70
tomato and garlic		70
tomato, garlic & chili		75
	20cm	30cm
margherita	90	110
tomato, mozzarella cheese & italian herbs		
romana	95	125
tomato, anchovies, mozzarella cheese & italian herbs		
viennese	95	125
tomato, mozzarella cheese, chorizo & italian herbs		
capricciosa	100	130
tomato, mozzarella cheese, mushroom, artichokes & italian herbs		
regina	95	125
tomato, mozzarella cheese, ham, mushroom & italian herbs		
henri's special	95	125
monkey gland sauce, mozzarella cheese, ham & fresh tomato		
hawaiian	95	125
tomato, mozzarella cheese, ham & pineapple		
italiano	140	170
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 served with chips	80
crumbed chicken strips served with chips and mayonnaise	80
pasta served with homemade tomato sauce & cubed feta cheese on the side	70
fillet steak kebab served with mashed potato and onion rings	110
deep fried calamari served with chips, creamy lemon butter sauce	100
steak and chips delicious steak of the day	100
margherita pizza	90

dessert

chocolate brownie served with a scoop of vanilla ice cream	60
ice-cream & chocolate sauce traditional dessert, still an all-time favourite	60
double thick milkshake ask about flavours available	55