

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% onto 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
- we regretfully do not accept cheques
- gift vouchers are available. ask your waiter for further details

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.

many thanks

Henri's
RESTAURANT & PUB

..... something different

we all need a bit of variety in life, from the chefs to the guests. we will be adding new dishes and bringing back favourites, which you have asked for. let us know if there is something you are hankering for!

..... starters

duck liver parfait 87

served with ciabatta crisps, port jelly and spiced pear chutney

warm squid & chorizo salad 87

pan-fried patagonian squid and chorizo, new potatoes, grilled red pepper, baby spinach, avocado & sherry vinegar

mussels marinière 82 | 125

steamed west coast mussels served in white wine cream sauce

mussels putanesca 82 | 125

steamed west coast mussels in a provençale tomato sauce with capers, anchovies and olives

..... mains

exotic mushroom risotto 110

served with truffle oil, parmesan shavings and slow-roasted tomatoes

braised rabbit pappardelle 110

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

slow roasted pork belly 155

served with braised red cabbage, buttered mash and an apple cider and mustard sauce

bouillabaisse 110 | 185

traditional seafood stew with prawns, mussels and fish in a saffron broth

starters

soup of the day 65

ask your waiter for details about our homemade soup

chicken livers (free-range) 85

pan-fried in a spicy cream, bacon and wholegrain mustard sauce served on
toasted ciabatta

asian trio 85

crispy pork belly in a pineapple chilli sauce, vegetable spring rolls and a panko prawn
(can be ordered separately)

panko prawns each 25

prawn tails, deep fried with a panko (japanese crumbs) crust

avocado salad (sq) 80

salad leaves topped with parmesan shavings, avocado, cucumber and pine nuts
dressed with our balsamic vinaigrette

beef carpaccio 78

topped with a caper dressing, red onion, rocket and parmesan

crispy patagonian calamari 85 | 165

deep-fried in a spicy paprika crust served with rocket, lemon aioli and
spicy tomato salsa

fish cakes 80 | 125

crumbed and deep fried served with rocket, lemon butter sauce and
tomato concasse

main meals

line fish	190
pan-fried with leek and spring onion mash, green beans and a caper, tomato and cucumber salsa	
seared norwegian salmon (fresh when available)	190
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	150
served on roasted sweet potato, steamed greens and a soya, ginger and lemon dressing	
lamb shank	180
slow-roasted with tomato, onion and white wine and served with cauliflower mash	
beef fillet trinchado	165
with marinated olives, creamy mash potato and green beans	
chinese braised oxtail	170
slow-cooked in sherry, lemongrass and star anise served with basmati rice and steamed greens	
malabar chicken and prawn curry	180
a fragrant indian curry served on basmati rice with traditional sambals and a poppadom	
lamb curry	170
cubed lamb shoulder on the bone in a cape malay tomato curry served with basmati rice, sambals and a roti	
lamb loin chops	180
flame-grilled with our house basting sauce and served with crispy onion rings and a choice of one side dish: chips, mashed potato, grilled vegetables or mixed salad	
moroccan chicken breast	165
served with cous cous	

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	150
	350g	185
fillet	200g	165
	300g	195
t-bone	500g	180
rump	250g	155
	350g	190
rib-eye	250g	175
	350g	205
sirloin on the bone	600g	195

pepper crusted served with creamy brandy sauce

fillet	250g	185
sirloin	250g	165

saucers served on the side

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

25

butters served on the steak

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

25

gourmet burger stack

250g minced rump burger stacked on toasted brioche with homemade tomato chutney, cheddar cheese, mushroom sauce & crispy bacon

105

side orders

side salad	25
vegetable bowl for two	25
chip bowl small/large	20/25
new baby potatoes in herb butter	20
onion rings	20

desserts

vanilla crème brulee 55

a classic, served with a tuile & sugar work

chocolate fondant 70

baked couverture chocolate fondant with chantilly cream
(20 minute wait)

homemade waffle 65

topped with vanilla ice-cream, toasted pecans and a rum butterscotch sauce
(30 minute wait)

berry meringue trifle 55

layers of berry compote, french meringue and whipped vanilla cream

cheese platter 75

local blue cheese, mature cheddar and brie served with cape preserves and crackers

chocolate mousse 55

served with berry compote and vanilla ice cream

choc-mint-cookie dessert drink 55

peppermint liqueur, nachtmusik, amarula, vanilla ice cream and chocolate

chocolate tart 60

with berry compote, chantilly cream and praline soil

slow baked vanilla cheesecake 65

served with passion fruit preserve

apple pie 65

served with custard, fresh cream or vanilla ice cream

..... for the little ones

barbeque chicken burger 50
served with chips

crumbed chicken strips 50
served with chips and mayonnaise

pasta 45
served with homemade tomato sauce and cubed feta cheese on the side

fillet steak kebab 60
served with mashed potato and onion rings

deep fried calamari 50
served with chips, creamy lemon butter sauce

steak and chips 50
delicious steak of the day

margherita pizza 45

..... dessert

chocolate brownie 40
served with a scoop of vanilla ice cream

ice-cream & chocolate sauce 25
traditional dessert, still an all-time favourite

double thick milkshake 25
ask about flavours available

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		45
olive oil, salt and italian herbs		
bianca & garlic		50
tomato and garlic		50
tomato, garlic & chili		55
	20cm	30cm
margherita	55	75
tomato, mozzarella cheese and italian herbs		
romana	65	85
tomato, anchovies, mozzarella cheese and italian herbs		
viennese	70	90
tomato, mozzarella cheese, chorizo and italian herbs		
capricciosa	65	85
tomato, mozzarella cheese, mushroom, artichokes and italian herbs		
regina	65	85
tomato, mozzarella cheese, ham, mushroom and italian herbs		
henri's special	65	85
monkey gland sauce, mozzarella cheese, ham and fresh tomato		
hawaiian	65	85
tomato, mozzarella cheese, ham and pineapple		
italiano	80	100
tomato, mozzarella cheese, parma ham and rocket		
extra toppings		
mozzarella, ham, mushroom, bacon, feta, salami, black olives, capers, anchovies,		
avocado, pepperdews, chorizo, parma ham, sundried tomato		20
onion, chili, green pepper, garlic, pineapple, rocket, rosa tomato, fresh basil		10