

MILK

Whole Milk BIEDERMANN, SG

Skim Milk

Oat Milk ORGANIC, LACTOSE FREE, VEGAN + 0.5

ESPRESSO HOUSEBLEND FRESHLY ROASTED WHOLEBEANS

Henrici Espresso Beans 250 G 12.5

* BLEND OF 3 SPECIALTY COFFEES (KENYA, GUATEMALA & INDONESIA).

TO ATTAIN THE PERFECT BEAN CHARACTERISTICS, THE SINGLE ORIGIN COFFEES ARE ROASTED SEPERATELY BEFORE BEING BLENDED.

GREAT TASTE BALANCE AND A SILKY TEXTURE AS ESPRESSO.

TOGETHER WITH MILK IT MAKES A DELISHIOUS CAPPUCCINO.

COFFEE CLASSICS

BLACK

Coffee BLACK OR WITH CREAM / DOUBLE PORTION 7 4.5

Espresso HOUSE BLEND* / DOPPIO ESPRESSO 5.5 4.2

Americano 4.5

1 Cup Filter coffee POUR OVER / HANDBREWED SINGLE ORIGIN 6

2 CUPS FILTER COFFEE 11

WHITE

Espresso Macchiato..... 4.8

Doppio Macchiato 5.9

Cortado SMALL CAPPUCCINO 5

Cappuccino 5.5

Caffè Latte RECOMMENDED WITH EXTRA SHOT ESPRESSO 5.5

Latte Macchiato..... 5.5

EXTRA SHOT ESPRESSO + 1.3.-

COFFEE CREATIONS

HOT

Caffè con Panna	5.5
ESPRESSO AND WHIPPED CREAM	
Diablo Espresso Macchiato	5.5
ESPRESSO WITH CHILLI, CACAO, VANILLA, CINNAMON AND MILKFOAM	
Caffè Mocca	7
DARK MELTED CHOCOLATE, DOUBLE ESPRESSO AND STEAMED MILK	
Espresso Bicerin	7
DARK MELTED CHOCOLATE, DOUBLE ESPRESSO, CINNAMON AND STEAMED MILK	

COFFEE WITH SPIRITS

Cold Brew Negroni	14
BARREL AGED NEGRONI WITH COLD BREW	
Shakerato (Baileys or Rum)	9.5
ICED DOUBLE ESPRESSO, SHAKEN WITH 2CL BAILEYS OR RUM	
Café Baileys	12.5
BAILEYS (4cl), BLACK COFFEE, WHIPPED CREAM	
Grappa & Espresso	10
BRUNELLO GRAPPA & ESPRESSO (SERVED SEPARATELY)	
Irish Coffee	13
WITH 4CL JAMESON IRISH WHISKEY, DOPPIO & WHIPPED CREAM	

COLD

New Orleans Iced Coffee	7
COLD BREWED COFFEE WITH CHICORY ROOT, SERVED WITH ORGANIC RICE-MILK	
Iced Latte	5.5
ICED MILK WITH ONE ESPRESSO SHOT, UNSWEETENED	
Shakerato	6.5
ICED DOUBLE ESPRESSO SHAKEN WITH A BIT MILK, LIGHTLY SWEETENED	
Affogato	7
ESPRESSO POURED OVER A SCOOP OF VANILLA ICE CREAM	
Red Cool	6.5
SANBITTER ON THE ROCKS WITH ESPRESSO	

TEA

	2.5 DL	4 DL
Green Tea ORGANIC CHINA	6	8.5
Camomille ORGANIC	6	8.5
Darjeeling BLACK TEA	6	8.5
Earl Grey BLACK TEA & BERGAMOTE	6	8.5
Verbena HERBAL TEA	6	8.5
Rooibos Vanilla ORGANIC	6	8.5
Desert Flower ROOIBOS WITH CACTUS FLOWER ..	6	8.5
Fruits DRAGONFRUIT-KIWI & SUMMERFRUITS	6	8.5
Crunchy Apple ROOIBOS, ROASTED ALMONDS & BAKED APPLE	6	8.5
Yogi Tea	6	8.5
GINGER, CARDAMOM, CINNAMON, LAUREL, BLACK TEA, CLOVES & LICORICE		
Moringa MORINGALEAFS, LITCHI, LEMONGRASS, TROPICAL FRUITS	6	8.5
Chai Tea INDIAN SPICES, MILK SEPERATELY	6	8.5
Ginger Tea 4 DL GLASS, HOMEMADE GINGER CONCENTRATE, LEMON, HONEY SWEETENED		8.5
Mint Tea 4 DL GLASS, FRESH MINT AND GREEN TEA INFUSION		7.5

ICED TEA

4 DL HOMEMADE HIBISCUS LEMONGRASS WITH CANDIED FRUITS AGAVE SWEETENED	7
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HOT CHOCOLATE

COCOA (VENEZUELA) STEAMED WITH WHOLE MILK OR OAT MILK (+ 0.5)

Hot Chocolate , GRAND CRU MARACAIBO COCOA 65%	7
Spicy Hot Chocolate GRAND CRU MARACAIBO WITH CHILLI	7.5
Baileys Hot Chocolate WITH 3CL BAILEYS	10.5
Cold Chocolate CAOTINA	6

ADD WHIPPED CREAM

+ 1

SPICED LATTES

Chai Latte / Iced Chai Latte

HOMEMADE, SWEET CHAI SPICES WITH CINNAMON & STEAMED MILK

7

Dirty Chai Latte WITH ESPRESSO SHOT

8

Turmeric Latte

TURMERIC, BLACK PEPPER, CINNAMON, GINGER, COCONUT OIL
AND STEAMED OAT MILK

7.5

HOT PUNSH

DARK RUM WITH PEAR-APPLE EXTRACT

10.5

VIRGIN PUNSH WITH PEAR-APPLE EXTRACT

7.5

DRINKS

JUICES

Daily Juice Blend	1 DL 5.5	2 DL 7.5	4 DL 9
Pure Orange Juice.....	1 DL 5	2 DL 7	4 DL 8.5
Apple Juice / Apple Spritzer	3 DL, ORGANIC		6
Rhubarb Spritzer	3 DL, ORGANIC		6

LEMONADE HOME MADE & LIGHTLY SWEETENED

Mint-Lime	4DL.....	7.5
Ginger-Citro	4DL GINGER CONCENTRATE & SPARKLING LEMONADE	7.5
Ginger-Cranberry	4DL GINGER CONCENTRATE & CRANBERRY ..	7.5

VIRGIN DRINKS

Virgin Mojito	4DL LIME, MINT AND GINGER ALE	8.5
Virgin Hugo	4DL LIME, ELDERFLOWERSYRUP, MINT & SODA	8.5
Virgin Maracuja	3DL LIME, MARACUJA AND PASSION JUICE ...	9.5
Energizer	3DL BLUEBERRYS, BANANA, PASSION JUICE	9.5

SOFT DRINKS

Water	5DL SPARKLING WATER / STILL WATER, VIVA CON AGUA	6.5
Gingerbeer	FEVER-TREE, NON-ALCOHOLIC	6
Sanbitter	4.5
Tonic / Bitter Lemon / Ginger Ale	SCHWEPES	5
Cola	GRETCHEN (CH), DIRECT TRADE SUGAR FROM COSTA RICA	5.5
Cola Zero	5

BEER

ON TAP

Hürlimann Lager (4.8% VOL)	3DL 5.8	5DL 8
ANNO 1836. FROM ZURICH		
Feldschlösschen Braufrisch (5.2% VOL)	3DL 6	5DL 8.5
AMBER COLOR. FULL-BODY & REFRESHINGLY SMOOTH		
Brooklyn Lager (5.2 % VOL)		4DL 8
AMBER COLOR. FRESH MALT FLAVOR, NOTES OF CARAMELL, DRY FINISH		
Schneider Weisse (3.3 % VOL)		5DL 9
A LIGHTER VERISON OF THE ORIGINAL WEISSBEER FROM MUNICH.		

BOTTLED

Chen Van Loon (5.4 % VOL)	3.3DL 9.5
PALE ALE CRAFT BEER. BREWED IN AARGAU (CH). AROMAS OF DRIED APRICOT, FRESH BREAD AND SWEET MALT, SLIGHTLY BITTER	
Bier Factory OH IPA (6.5 % VOL)	3.3DL 8.5
OUTSTANDING HOP-AROMA WITH INTENSE FRUITNOTES	
Brooklyn Sorachi Ace (7.2 % VOL)	3.5DL 9
NAMED AFTER JAPANESE REGION SORACHI, WHERE THE CROSSING OF 3 SPECIALTY HOPS LEAD TO THIS UNIQUE FLAVORPROFILE - CITRIC AND HERBAL AROMAS. BREWED IN NY.	

WHITE WINE

	1 DL	BOTTLE
St. Saphorin Lavaux AOC	8.5	57
VAUD, SWITZERLAND (100% CHASSELAS) NOTES OF PEACH, HONEY AND JASMIN, RATHER DRY		
Cuvée White Winery Zur Metzg	8	52
ZURICH WINELAND (BASED ON GEWÜRZTRAMINER) SLIGHTLY SWEET, BALANCED ACIDITY		
Pinot Grigio IGT	7	42
VENETO, ITALY (100% PINOT GRIGIO) NOTES OF LIME AND LITCHI		
Bicicletta WHITE WINE WITH CAMPARI & SODA	13	
White Wine Spritzer SOUR OR SWEET	9.5	

RED WINE

	1 DL	BOTTLE
Tempranillo Navarra Crianza DOP	8	54
NAVARRA, SPAIN (100% TEMPRANILLO) NOTES OF CHERRY, CASSIS, BLACKBERRY & VANILLA, RATHER DRY		
Cuvée Red Winery Zur Metzg	8	52
ZURICH WINELAND / ACOLON (BLAUFRÄNKISCH X DORNFELDER) & ZWEIGELT DENSE AND FRESH MOUTHFEEL, LONG AFTERTASTE, VERY SMOOTH		
Primitivo Barrigue Manduria DOC	9.5	65
PUGLIA, ITALY (100% PRIMITIVO) KOMPLEX WITH NOTES OF BERRIES AND STONEFRUIT		

ROSÉ

	1 DL	BOTTLE
Côtes de Provence AOC	7.5	50
PROVENCE, FRANCE (GRENACHE, SYRAH, CINSULT) INTENSE AND COMPLEX WITH FRESH, ELEGANT FRUITNOTES		

PROSECCO

		BOTTLE
Prosecco Superiore VENETO, ITALY	1DL 9	7.5 DL 59
Pear Bellini PEAR-APPLE EXTRACT & SODA	13	
Aperol Spritz	13	
Hugo ELDERFLOWER, LIME, MINT, SODA	13	
Kir W/ CASSIS LIQUEUR	11	

COCKTAILS

4-5 cl spirits

Gin Basil Smash	16	Moscow Mule	16
TANQUERAY NO. 10, BASIL, LEMON JUICE		KETEL ONE, CUCUMBER, LIMEJUICE & GINGERBEER	
Dark & Stormy	16	London Mule	16
PAMPERO RUM DUNKEL, GINGER BEER & LIME		TANQUERAY, CUCUMBER, LIMEJUICE & GINGERBEER	
Mojito	16	Whiskey Sour	16
PAMPERO RUM HELL, LIME, MINT AND SODA		BOURBON WHISKEY, LEMON JUICE, SUGAR, SEA SALT	
Caipirinha	16	Amaretto Sour	16
ORGANIC CACHAÇA AND LIME		ORGANIC AMARETTO, LEMON JUICE, SEA SALT	
Cranberry Fizz	16	Tommys Margarita	16
PAMPERO RUM HELL, LIME, CRANBERRY, SODA		DON JULIO TEQUILA, LIME JUICE, AGAVE SIRUP, SEA SALT	
Henrici Vodka	16		
KETEL ONE, RASPBERRY & LEMON JUICE			
Vodka Maracuja	16		
KETEL ONE, PEACH LIQUEUR, PASSIONFRUITJUICE			

LONGDRINKS 4CL SPIRITUOSEN

Campari Soda / Orange	11 / 14
Vodka Ginger Cranberry KETEL ONE	14
Cuba Libre PAMPERO RUM	14
Whiskey Cola BOURBON WHISKEY	14
Gin Tonic TANQUERAY	14
Hendrick's Gin Tonic	16
Pimms N° 1	15

APÉRITIFS/ SPIRITS

	2CL	4CL
Hierbas HERBAL LIQUEUR 26%	7.5	
Bio Williams OBSTBRAND 40%	8.5	
Sambuca 40%	6	
Vieille Prune 40%	7.5	
Tequila Don Julio 38%	7.5	
Grappa Brunello 43%	8.5	
Negroni BARREL AGED BROTHERS 27% 6CL		15
Averna 29%		8.5
Martini Bianco 15%		7.5
Campari 23%		7.5
Pastis 51 45%		8.5
Lagavulin Single Malt 43% SINGLE MALT		15.5
Talisker Single Malt 43% SINGLE MALT		14.5
Hennessy VS Cognac 40%		12

BREAKFAST

MONDAY - SATURDAY

SEPERATE BRUNCH MENU ON SUNDAYS

Croissant 2.5

Choco Croissant SEPERATE WARM MARACAIBO CHOCOLATE 3

Early Bird Combo MONDAY THROUGH FRIDAY UNTIL 9.30 AM
CROISSANT AND YOUR CHOICE OF A CLASSIC COFFEE (EXCEPT FILTERCOFFEE)
5

Bread & Jam

SLICES OF DARK BREAD WITH JAM AND BUTTER.

HONEY BY REQUEST (+ 0.50) 6

Eggs

2 OVEN BAKED EGGS (ORGANIC), BREAD AND BUTTER 10

ADD 1/2 AVOCADO +5

ADD BACON +3

Joghurt Bowl

JOGHURT (TURKISH-STYLE), BERRIES, BANANA,

ORGANIC GRANOLA * 8

Açai Bowl

 VEGAN

COLD POWER BERRY FROM THE AMAZONAS, BLENDED WITH APPLE AND
GUARANA, SERVED WITH BANANA AND ORGANIC GRANOLA * 12.5

EXTRA GRANOLA + 3.5

* ORGANIC GRANOLA BY TINY FACTORY. OAT - AND WHEAT FLAKES, SUNFLOWER OIL,
CASHEW, MACADAMIA, ALMONDS, MAPLESIRUP, SEA SALT

SALADS SERVED WITH DARK BREAD

Mixed Leaf Salad	
WITH HOUSEDRESSING	13
Salad Bowl	
LEAF SALAD, CARROT, CUCUMBER, TOMATO, CORN, BELL PEPPERS, OLIVES AND HOUSEDRESSING	17
Greek Salad	
FENNEL, CUCUMBER, TOMATOES, BELL PEPPERS, OLIVES, MINT AND FETA CHEESE (NO ONIONS)	18.5
Taboulé VEGAN	
COUSCOUS, CHOPPED VEGETABLES, CURRANTS, MINT	15
Hummus Plate	
WARM PITA BREAD, HUMMUS, SMALL TOMATO-CUCUMBER-CORIANDER SALAD	16.5
Mezze Salad	
TABOULÉ, CHOPPED CHICKEN BREAST, BELL PEPPERS, TOMATOES, CUCUMBER	20.5
Sliced Chicken Breast	
WITH LEAF SALAD & HOUSEDRESSING	20.5
Warm Goat Cheese	
OVEN BAKED IN THIN „BRIK“ DOUGH, HONEY & WALNUTS ON LEAF SALAD WITH HOUSEDRESSING	22.5

SOUP VEGETARIAN, SERVED WITH DARK BREAD 13.5

Please ask for our soup of the day

QUICHES VEGETARIAN

Cheese	9.5
Broccoli	9.5
Spinach	9.5
add small leaf salad	+ 6.5

ANTIPASTI WITH BREAD

Zucchini, sun-dried tomatoes, artichokes, olives 15

PORTION HUMMUS VEGAN

WITH DARK BREAD	8
WITH PITA BREAD	10.5

ZURICH TAP WATER: 2.5 dl ... 1.- 4dl ... 2.- 1L ... 4.-

TARTE FLAMBÉE

Traditional Elsatian (French) dish.

Crispy thin dough with crème fraîche & spice blend,
topped with delicious produce:

CLASSIC

Nature	19.5
BACON, ONIONS	
Nature Gratinée	20.5
BACON, ONIONS & SWISS CHEESE BLEND	
Alpino	22.5
THIN SLICED POTATOES, BACON, ONIONS & SWISS CHEESE BLEND	
Mexican	22
SLICED CHICKEN BREAST, CORN, TOMATOES, ONIONS & CHEESE BLEND	

add a small mixed leaf salad	6.5
additional topping	2
add 1/2 Avocado	5

VEGETARIAN

Rosemary	20.5
FETA CHEESE, ROSEMARY, WALNUTS & HONEY	
Popeye	20.5
MUSHROOMS, ONIONS, BABY SPINACH, PECORINO, HEMP NUTS, BALZAMIC GLAZE	
Palermo	20.5
TAPENADE (OLIVE SPREAD), TOMATOES, ROCKET SALAD & PECORINO-CHEESE	
Champion	20.5
MUSHROOMS, ONIONS, CARROT, AVOCADO, SWISS CHEESE BLEND & PAPRIKA SPICE	
Happy Vegan	22.5
ALMOND-OAT SPREAD, AVOCADO, TOMATOES, BABY SPINACH, PICKLED BEETROOT, OLIVE OIL & SESAME	

ZURICH TAP WATER: 2.5 dl ... 1.- 4dl ... 2.- 1L ... 4.-

PASTRIES & TREATS

Walnut-Chocolate Brownie	5
Cookie GINGERSNAP, VEGAN	4.5
Pastel de Nata CRISPY PORTUGUESE EGG TARTE	5
New York Cheesecake	8.5
Chocolate Cake SERVED WARM	7.5
WITH VANILLA ICE CREAM	+ 5
Viennese Apple Strudel SERVED WARM	8
WITH VANILLA ICE CREAM	+ 5
WITH WARM VANILLA SAUCE	+ 3.5

ICE CREAM

Vanilla, Chocolate

1 SCOOP	5
2 SCOOPS	8

ORGANIC ICE CREAM, VEGAN & LACTOSE-FREE

Vanilla	7.5
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AÇAI BOWL

COLD POWER-BERRY FROM THE AMAZON RAINFOREST, BLENDED WITH APPLE & GUARANA, TOPPED WITH BANANA & ORGANIC GRANOLA	12.5
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RESERVATIONS

Reservations for the current
or following day : 044 251 5454

Group reservations (max. 20 guests)
are kindly requested to write us an email:
reservation@cafe-henrici.ch

ONLINE / STAY IN TOUCH

WEBSITE www.cafe-henrici.ch
FACEBOOK www.facebook.com/cafe.henrici
INSTAGRAM [@cafehenrici](https://www.instagram.com/cafehenrici)

OPENING HOURS

Monday	8 - 10 PM
Tuesday - Thursday	8 - 11 PM
Friday	8 - MIDNIGHT
Saturday	9 - MIDNIGHT
Sunday	9 - 10 PM

LATTE ART COURSE

BASIC COURSE FOR MAX. 2 PARTICIPANTS

- Preparing a good espresso shot
- Perfect milk texture
- Latte Art (pouring technique, simple patterns)
- 2 hours, 2 participants: CHF 150.- / person
- 2 hours, 1 participant: CHF 200.-

ADVANCED LATTE ART

- Perfect milk texture
- Latte Art (pouring technique, combination patterns, contrast, etching)
- 2 hours: price on request

