

COFFEE CLASSICS

BLACK

Coffee BLACK OR WITH CREAM	4.5
Espresso HOUSE BLEND*	4.2
Americano	4.2
Doppio	5.5
Filter POUR OVER / HANDBREWED SINGLE ORIGIN	6
Filter DOUBLE PORTION	11

WHITE

Espresso Macchiato.....	4.8
Doppio Macchiato	5.9
Cortado SMALL CAPPUCCINO	5
Cappuccino	5.5
Caffè Latte	5.5
Latte Macchiato.....	5.5

Lactose Free: OAT MILK + 0.50.-

Extra Shot Espresso: + 1.30.-

ESPRESSO HOUSEBLEND FRESHLY ROASTED

Henrici Espresso Beans 250 G	12.5
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* BLEND OF 3 SPECIALTY COFFEES (KENYA, GUATEMALA & INDONESIA). TO ATTAIN THE PERFECT BEAN CHARACTERISTICS, THE SINGLE ORIGIN COFFEES ARE ROASTED INDIVIDUALLY BEFORE BEING BLENDED. GREAT TASTE BALANCE AND A SILKY TEXTURE AS ESPRESSO. TOGETHER WITH MILK IT MAKES A DELICIOUS CAPPUCCINO.

COFFEE CREATIONS

COLD

Iced Latte	5.5
ICED MILK WITH ONE ESPRESSO SHOT	
Shakerato	6.5
ICED DOUBLE ESPRESSO SHAKEN WITH MILK, LIGHTLY SWEETENED	
Iced Mocca	7.5
DARK CHOCOLATE SAUCE, DOUBLE ESPRESSO, MILK AND COLD MILK FOAM	
Affogato	7
ESPRESSO POURED OVER A SCOOP OF VANILLA ICE CREAM	
Red Cool.....	6.5
SANBITTER ON THE ROCKS WITH ESPRESSO	

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	
White Mocca	7
WHITE MELTED CHOCOLATE, DOUBLE ESPRESSO AND STEAMED MILK	
Espresso Bicerin	7
DARK MELTED CHOCOLATE, DOUBLE ESPRESSO, CINNAMON AND STEAMED MILK	

COFFEE WITH SPIRITS

Shakerato	9.5
ICED DOUBLE ESPRESSO, SHAKEN WITH BAILEYS OR RUM	
Café Baileys	12.5
BAILEYS (4CL), BLACK COFFEE, WHIPPED CREAM	
Grappa & Espresso	10
BRUNELLO GRAPPA & ESPRESSO (SERVED SEPARATELY)	
Irish Coffee	13.5
WITH 4CL JAMESON IRISH WHISKEY	

TEA & ICED TEA

	CUP	POT
China Organic PURE GREEN TEA	6	8.5
Opulent Temple GREEN, WHITE & JASMINE TEA	6.5	9.5
Darjeeling BLACK TEA	6	8.5
Earl Grey BLACK TEA	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 CANDIED FRUITS, HIBISCUS & ROOIBOS	6	8.5
Crunchy Apple ROOIBOS, ROASTED ALMONDS & BAKED APPLE	6	8.5

SPECIALTY TEAS

Chaï Tea INDIAN SPICE TEA, MILK SEPERATELY	6.5	9.5
Chaï Latte WITH CINNAMON AND STEAMED MILK ..	7	
Iced Chaï Latte WITH CINNAMON.....	7	
Cascara coffee cheery tea SUN DRIED	6.5.....	9.5
Ginger Tea 4 DL, FRESH GINGER, LEMON, LIGHTLY SWEETENED....		8.5
Mint Tea 4 DL, FRESH MINT AND GREEN TEA INFUSION		7.5
Yogi Tea	6.5	9.5
GINGER, CARDAMOM, CINNAMON, LAUREL, CARNATION & LICORICE		
Moringa MORINGALEAFS, LITCHI, LEMONGRAS, TROPICAL FRUITS	6.5	8.5

ICED TEA HOME MADE. HIBISCUS & SWEET LEMON		7
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HOT CHOCOLATE

COCOA (VENEZUELA) WITH WHOLE MILK OR OAT MILK.

WHIPPED CREAM ON REQUEST

Chocolate Grand Cru Maracaibo COCOA 65%	7
Spicy Hot Chocolate GRAND CRU WITH CHILLI ..	7.5
White Chocolate	7
Chocolate Baileys 3CL BAILEYS	10.5

DRINKS

1 DL 2.5D L 4DL

JUICES

Daily Juice Blend	5.5	7.5	9
Pure Orange Juice	5	7	8.5
Apple Juice / Apple Spritzer ORGANIC			7

LEMONADE

HOME MADE & LIGHTLY SWEETENED

Mint-Lime			7.5
Ginger-Citro			7.5
Ginger-Cranberry			7.5

VIRGIN DRINKS

Virgin Mojito 4DL LIME, MINT AND GINGER ALE			9.5
Virgin Hugo 4DL LIME, ELDERFLOWERSYRUP, PEPPERMINT & SODA			9.5
Virgin Maracuja 3DL LIME,-PASSION JUICE			9.5
Energizer 3 DL BLUEBERRYS, BANANA, ORANGE-PASSION JUICE			10.5
Strawberry Crush 3DL STRAWBERRIES & SODA, LIGHTLY SWEETED			8.5

FRAPPÉS / SHAKES

Vanilla or Mango			9
Vegan Vanilla WITH OAT MILK			10

SOFT DRINKS

Sparkling Water 5DL SPARKLING WATER / STILL WATER			6.5
Gingerbeer 2DL FEVER-TREE, NON-ALCOHOLIC.....			6
Sanbitter 1DL			4.5
Tonic / Bitter Lemon / Ginger Ale 2DL SCHWEPES			5
Cola 3.3DL MITTE COLA (CH) DIRECT TRADE SUGAR FROM COSTA RICA			5.5
Cola Zero 3.3DL.....			5
Cucumis 3.3DL CUCUMBER WATER, SPARKLING			6.5
Aranciata 2.8DL LURISIA, ORANGE			6
Gazzosa 2.8DL LURISIA, CITRO			6

BEER

ON TAP

Hürlimann Lager (4.8% VOL) 3DL 5.8 5DL 8

ANNO 1836. FROM ZURICH

Brooklyn Lager (5.2% VOL) 4DL 8

AMBER COLOR. FRESH MALT FLAVOR, NOTES OF CARAMELL, DRY FINISH

Franziskaner Weissbier (5.0% VOL) 5DL 9

FOUNDED 1363 IN MUNICH. INVENTOR OF THE OCTOBERFESTBEER.
MILD, FRESH & FRUITY, LIGHT NOTES OF BANANA & CLOVES

BOTTLED

Brooklyn Sorachi Ace (7.2% VOL) 3.5DL 10

NAMED AFTER JAPANESE REGION SORACHI, WHERE THE CROSSING OF 3 SPECIALTY HOPS LEAD TO THIS UNIQUE FLAVORPROFILE - CITRIC AND HERBAL AROMAS.
BREWED IN NY.

Chen Van Loon (5.4% VOL) 3.3DL 10 7.5DL 20

PALE ALE CRAFT BEER. CRAFT BEER BREWED FROM WINEMAKERS IN AARGAU.
AROMAS OF DRIED APRICOT, FRESH BREAD AND SWEET MALT, SLIGHTLY BITTER

Guinness Dublin Porter (3.8% VOL) 5DL 13.50

THE PERFECT CHOICE FOR LOVERS OF STOUT BEER. NOTES OF DARK CAMEL AND TOFFEE. REFRESHINGLY SMOOTH.

WHITE WINE

1 DL BOTTLE

Besserstein Müller-Thurgau AOC 8.5 51

AARGAU, SWITZERLAND (SILVER: SWISS WINE CHAMPIONSHIP)

Bourgogne Chardonnay AOC 8.5 51

BURGUND, FRANCE

Gewürztraminer AOC 8 48

ALSACE, FRANCE

RED WINE

1 DL BOTTLE

Pinot Noir Lüthi 9 56

ZURICH REGION, SWITZERLAND

Ribera Del Duero 8.5 51

BURGOS, SPAIN

Ripasso Valpolicella 8.5 51

VERONA, ITALY

ROSÉ

1 DL BOTTLE

Rosatello Ruffino 7 45

TOSCANA, ITALY

PROSECCO

BOTTLE

Prosecco Treviso DOC (Extra Dry) 1DL 9 59

Prosecco-Rosemary W/ ROSEMARY SIRUP, ICE 13

Aperol Spritz WITH PROSECCO OR WHITE WINE .. 13

Hugo ELDERFLOWERSYRUP, LIME, MINT 13

Kir WITH CASSIS LIQUEUR 11

CHAMPAGNE

Perrier-Jouët (Grand Brut) 3.75DL 63

BREAKFAST

MONDAY THROUGH SATURDAY

Separate Brunch menu on Sundays.

Croissant	2.5
Choco Croissant WITH WARM MARACAIBO CHOCOLATE	3
Early Bird Combo	
CROISSANT AND YOUR CHOICE OF COFFEE CLASSIC (MONDAY THROUGH FRIDAY UNTIL 9.30 AM)	5
Bread & Jam	
SLICES OF DARK BREAD WITH HOME MADE JAM AND BUTTER. HONEY BY REQUEST (+ 0.50)	6
Eggs	
2 OVEN BAKED EGGS (ORGANIC), BREAD AND BUTTER	10
Joghurt Bowl	
JOGHURT (TURKISH-STYLE), BERRIES, BANANA, HONEY, ORGANIC GRANOLA *	8
Açai Bowl	
COLD POWER BERRY FROM THE AMAZONAS, BLENDED WITH APPLE AND GUARANA, SERVED WITH BANANA AND ORGANIC GRANOLA *	12.5

SALADS

SERVED WITH BREAD

Leaf salad WITH HOUSEDRESSING	13
Salad Bowl LEAF SALAD, CARROT, CUCUMBER, TOMATOE, CORN, BELL PEPPERS, OLIVES AND HOUSEDRESSING	17
Greek Salad WITH FENNEL, CUCUMBER, TOMATOES, BELL PEPPERS, OLIVES, MINT AND FETA CHEESE (NO ONIONS)	18.5
Warm goat cheese OVEN BAKED IN THIN „BRIK“ DOUGH, HONEY & WALNUTS ON LEAF SALAD WITH HOUSEDRESSING	22.5
Hummus Plate WARM PITA BREAD, HUMMUS, SMALL TOMATO- CUCUMBER CORIANDER SALAD.....	16.5
Taboulé COUSCOUS STYLE, CHOPPED VEGETABLES, CURRANTS, MINT	15
Mezze	20.5
CHICKEN, TABOULÉ, CUCUMBER, BELL PEPPERS & TOMATOES	
Sliced chicken breast leaf salad WITH HOUSE DRESSING...	20.5

SOUPS

SERVED WITH BREAD

.....	13.5
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Ask for our current soups.

QUICHES

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

ANTIPASTI

WITH BREAD

Zucchini, sun-dried tomatoes, artichokes, olives	13
with parma ham	+ 5
Hummus Portion WITH BREAD	7.5

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

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

TARTES FLAMBÉES

TRADITIONAL ELSATIAN RECIPE.

CRISPY DOUGH WITH CRÈME FRAÎCHE, TOPPED WITH DIFFERENT CONDIMENTS:

Nature	19
BACON, ONIONS	
Gratinée	20
BACON, ONIONS AND SWISS CHEESE BLEND	
Alpino	22.5
THIN SLICED POTATOES, BACON, ONIONS AND SWISS CHEESE BLEND	
Mexican	22
SLICED CHICKEN BREAST, CORN, TOMATOES AND CHEESE BLEND	

VEGETARIAN

Feta	19
FETA CHEESE, ROSEMARY AND HONEY	
Mediterranean	20.5
FENNEL, TOMATOES, PEPPERS, OLIVES AND FETA CHEESE	
Palermo	20.5
TAPENADE (OLIVE SPREAD), TOMATOES, ROCKET SALAD AND PECORINO-CHEESE	
Yolo	20.5
MUSHROOMS, CARROT, AVOCADO, ONIONS AND SWISS CHEESE BLEND	
Happy Vegan	22.5
ALMOND SPREAD, AVOCADO, TOMATOES, BABY SPINACH, PICKLED BEETROOT, OLIVE OIL AND SESAME	

with a small mixed leaf salad	+ 6.5
additional topping	+ 2

PASTRIES & TREATS

Walnut-Chocolate Brownie	5
Pasteis de Nata (TUES. - SUN.)	6.5
New York Cheesecake	8.5
Chocolate Cake SERVED WARM UPON REQUEST	7.5
WITH VANILLA ICE CREAM	+ 5
Viennese Apple Strudel	8
WITH VANILLA ICE CREAM	+ 5
WITH WARM VANILLA SAUCE	+ 3.5

AÇAÍ BOWL

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

ICE CREAM

Vanilla, Joghurt, Mango

1 SCOOP	5
2 SCOOPS	8

ORGANIC, VEGAN & LACTOSE-FREE

Vanilla	7.5
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LONGDRINKS 4CL SPIRITS

Campari Soda / Orange	11 / 14
Whiskey Coke BOURBON WHISKEY	14
Vodka Ginger Cranberry KETEL ONE, GINGER, CRANBERRY	14
Horseneck BOURBON, LEMON JUICE, GINGER ALE, ANGOSTURA	14
Cuba Libre PAMPERO RUM	14
Gin Tonic TANQUERAY	14
Cucumis Gin TANQUERAY	14
Hendrick's Gin Tonic	16
Pimms N° 1	15
Pimms N° 1 Pitcher 4 PORTIONS.....	54

COCKTAILS 4-5 CL SPIRITS

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

APÉRITIFS/ SPIRITS 2 CL 4CL

Negroni 27%	15
Averna 29%	8.5
Williams ORGANIC BRANDY 40%	8.5
Martini Bianco 15%	7.5
Campari 23%	7.5
Pastis 51 45%	8.5
Sambuca 40%	6
Vieille Prune 40%	7.5
Tequila Don Julio	7.5
Lagavulin Single Malt 43% SINGLE MALT	15.5
Hennessy VS 40%	12
Grappa Reserva Amaron 43%	8.5

RESERVATIONS

Group reservations (12 - max. 20 persons)
are kindly requested to write us an email:
info@cafe-henrici.ch

We will get back to you as soon as possible.
Other reservations, please call 044 251 5454

STAY IN TOUCH

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

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 participants: CHF 200.-

ADVANCED LATTE ART

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

ABOUT US

At Café Henrici, it's all about coffee. Celebrating this wonderful drink in various ways, we believe that a unique coffee experience goes beyond the taste. Inspired by San Francisco's coffee culture, the family business has become an integral part of the Zurich coffee scene and its Niederdörfli since its opening in June 2009. This is due mainly to the coffee itself. A close cooperation with the roastery „Rast“ allows us to obtain first class roasted beans from the world's best plantations. But the frequently confirmed pleasure our coffee gives to guests is also due to the handcraft of our skilled and experienced Baristas. They transform the product into what it is, giving each cup the attention a really good coffee needs. Of course, this requires a little more time but it's really worth it – something we and our guests are convinced of.

We also know that to enjoy an excellent coffee one needs an attractive and inviting setting. At Henrici, we place high value on the right ambience, both inside and outside, on our terrace. Entirely in line, we feel, with our namesake Christian Friedrich Henrici who wrote the text to Bach's Coffee Cantata which states, in a humorous way, that life without coffee is not worth living. We want to pass on this passion, whether you walk in alone, in company, for a spontaneous break with other guests or for one of our live music nights.

At Café Henrici, you are welcome from early morning until late in the evening!

