

WELCOME AND ENJOY

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MILK

Whole Milk BIEDERMANN, SG

Oat Milk ORGANIC, LACTOSE FREE, VEGAN + 0.5

ESPRESSO HOUSEBLEND

Henrici Espresso Beans 250 G 12.5
FRESHLY ROASTED WHOLEBEANS

2 BLEND OF THREE 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 CAPPUCINO.

COFFEE CLASSICS

BLACK

Coffee BLACK OR WITH CREAM / DOUBLE PORTION 7	4.5
Espresso HOUSE BLEND* / DOPPIO ESPRESSO 5.5	4.5
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 CAPPUCINO	5
Cappuccino	5.5
Caffè Latte RECOMMENDED WITH EXTRA SHOT ESPRESSO	5.5
Latte Macchiato	5.5
White Flat WITH DOUBLE ESPRESSO	6.3
Extra Shot Espresso	+ 1.3

COFFEE CREATIONS

COLD

Nitro Cold Brew	7
ORGANIC, ETHIOPIA	
Spicy Carla	9
NITRO COLD BREW, SPICY GINGER, MINT SIRUP, ON ICE	
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	

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	

ICED TEA

Homemade 4 DL 7
 HIBISCUS LEMONGRASS WITH CANDIED FRUITS, AGAVE SWEETENED

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 & BERGAMOT	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, LEMONGRAS, TROPICAL FRUITS	6	8.5
Chai Tea INDIAN SPICES, MILK SEPERATELY	6	8.5
Ginger Tea		8.5
HOMEMADE GINGER CONCENTRATE, LEMON, HONEY SWEETENED		
Mint Tea		7.5
FRESH MINT AND GREEN TEA INFUSION		

HOT CHOCOLATE

COCOA (VENEZUELA) STEAMED WITH WHOLE MILK

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
 OAT MILK + 0.5

SPICED LATTES

Chai Latte / Iced Chai Latte 7
 HOMEMADE, SWEET CHAI SPICES WITH CINNAMON & STEAMED MILK
Dirty Chai Latte WITH ESPRESSO SHOT 8
Turmeric Latte 7.5
 TURMERIC, BLACK PEPPER, CINNAMON, GINGER, COCONUT OIL
 AND STEAMED OAT MILK

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 ORGANIC					3 DL	6
Rhubarb Spritzer ORGANIC					3 DL	6

LEMONADE HOME MADE & LIGHTLY SWEETENED

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

VIRGIN DRINKS

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

SOFT DRINKS

Water 5 DL SPARKLING WATER / STILL WATER, VIVA CON AGUA						6.5
Cola 3.3 DL GRETCHEN (CH), DIRECT TRADE SUGAR FROM COSTA RICA						5.5
Cola Zero 3.3 DL						5
Gingerbeer 2 DL FEVER-TREE, NON-ALCOHOLIC						6
Sanbitter 1 DL						4.5
Tonic / Bitter Lemon / Ginger Ale 2 DL SCHWEPPES						5

BEER

ON TAP

Hürlimann Lager (4.8% VOL) 3 DL 5.8 5 DL 8
ANNO 1836. FROM ZURICH.

Feldschlösschen Braufrisch (5.2% VOL) 3 DL 6 5 DL 8.5
AMBER COLOR. FULL-BODY & REFRESHINGLY SMOOTH.

Brooklyn Lager (5.2% VOL) 4 DL 8
AMBER COLOR. FRESH MALT FLAVOR, NOTES OF CARAMELL, DRY FINISH.

BOTTLED

Chen Van Loon (5.4% VOL) 3.3 DL 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) 3.3 DL 8.5
OUTSTANDING HOP-AROMA WITH INTENSE FRUITNOTES.

Celia Organic Pilsner (4.5% VOL) 3.3 DL 6.5
CELIA HAS THE BENEFIT OF BEING GLUTEN-FREE. IT TASTES LIKE
A TYPICAL CZECK LAGER BEER.

Schneider Weisse (3.3% VOL) 5 DL 9
A LIGHTER VERISON OF THE ORIGINAL WEISSBEER FROM MUNICH.

NON-ALCOHOLIC

Erdinger non-alcoholic (0.5% VOL) 3.3 DL 6
THIS NON-ALCOHOLIC BEER IS NOT ONLY A REAL ENERGIZER
BUT ALSO LOW IN CALORIES.

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

Bicieletta 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 Barrique 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

1 DL BOTTLE

Prosecco Superiore VENETO, ITALY 9 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	
Caipirinha Maracuja	18		
ORGANIC CACHAÇA, FRESH MARACUJA, MARACUJA EXTRACT, LIME			
Cranberry Fizz	16		
PAMPERO RUM HELL, LIME, CRANBERRY, SODA			
Henrici Vodka	16		
KETEL ONE, RASPBERRY & LEMON JUICE			
Vodka Maracuja	16		
KETEL ONE, PEACH LIQUEUR, PASSIONFRUITJUICE			

LONGDRINKS 4 CL SPIRITS

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

	2 CL	4 CL
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% 6 CL	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 5.5

MONDAY THROUGH FRIDAY UNTIL 9.30 AM

CROISSANT AND YOUR CHOICE OF A CLASSIC COFFEE

(EXCEPT FILTERCOFFEE)

Bread & Jam 6

SLICES OF DARK BREAD WITH JAM AND BUTTER

HONEY BY REQUEST +0.5

Eggs 10

2 OVEN BAKED EGGS (ORGANIC), BREAD AND BUTTER

ADD 1/2 AVOCADO +5

ADD BACON +3

Joghurt Bowl 8

JOGHURT (TURKISH-STYLE), BERRIES, BANANA, ORGANIC GRANOLA *

Açai Bowl VEGAN 12.5

COLD POWER BERRY FROM THE AMAZONAS, BLENDED WITH APPLE AND

GUARANA, SERVED WITH BANANA AND ORGANIC GRANOLA *

EXTRA GRANOLA * +3.5

* ORGANIC GRANOLA BY TINY FACTORY: OAT- AND WHEATFLAKES,

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

Quinoa Salad VEGAN
QUINOA, BABY SPINACH, AVOCADO, CORN, BEETROOT,
PINE NUTS, SESAME 22.5

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 AND HOUSEDRESSING 20.5

Sliced Chicken Breast
ON LEAF SALAD WITH HOUSEDRESSING 20.5

Warm Goat Cheese
OVEN BAKED IN THIN „BRIK“ DOUGH, HONEY AND WALNUTS ON
LEAF SALAD WITH HOUSEDRESSING 22.5

SOUP VEGETARIAN

Soup of the day SERVED WITH DARK BREAD 13.5

QUICHES VEGETARIAN

Cheese 9.5

Broccoli 9.5

Spinach 9.5

ADD SMALL LEAF SALAD WITH HOUSEDRESSING +6.5

ANTIPASTI WITH BREAD, VEGAN

**Zucchini, sun-dried tomatoes,
artichokes, olives** 15

PORTION HUMMUS VEGAN

WITH DARK BREAD 8

WITH PITA BREAD 10.5

ZURICH TAP WATER: 1L 2 11

TARTE FLAMBÉE

Traditional Elsatian (French) dish.

Crispy thin dough with crème fraîche and spice blend, topped with delicious products:

CLASSIC

Nature	19.5
BACON, ONIONS	
Nature Gratinée	20.5
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, ONIONS AND 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	
Palermo	20.5
TAPENADE (OLIVE SPREAD), TOMATOES, ROCKET SALAD AND PECORINO-CHEESE	
Basil Boom	21.5
BASIL CREME, RUCOLA, CHERRY TOMATOES, PINE NUTS AND PECORINO-CHEESE	
Champion	21.5
MUSHROOMS, ONIONS, CARROT, AVOCADO, SWISS CHEESE BLEND AND PAPRIKA SPICE	
Happy Vegan	22.5
ALMOND-OAT SPREAD, AVOCADO, TOMATOES, BABY SPINACH, PICKLED BEETROOT, OLIVE OIL & SESAME	

ZURICH TAP WATER: 1L	2
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PASTRIES & TREATS

Walnut-Chocolate Brownie	5
Shanti Ball POWERBALL, VEGAN AND GLUTENFREE WITH ALMONDS, CASHEWS, SUNFLOWER SEEDS, DATES, MACA POWDER, COCOA POWDER	4
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
Açaí Bowl VEGAN COLD POWER-BERRY FROM THE AMAZON RAINFOREST, BLENDED WITH APPLE & GUARANA, TOPPED WITH BANANA & ORGANIC GRANOLA *	12.5
EXTRA GRANOLA *	+3.5

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

ICE CREAM

Vanilla, Chocolate, Mango, Lemon sorbet	
1 SCOOP	5
2 SCOOPS	8
ORGANIC ICE CREAM, VEGAN & LACTOSE-FREE	
Vanilla	7.5

RESERVATIONS

Reservation for the current or following day, please call T 044 251 54 54

Otherwise, please write us an email reservation@cafe-henrici.ch

Larger groups (8 to 20 guests) are kindly requested to email us reservation@cafe-henrici.ch

On Saturday and Sunday we do not take reservations from 11am until 6pm.

If there is no seating/table at your arrival available, we are happy to serve you water/drinks at the bar until the next table is ready.

OPENING HOURS

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

ONLINE

Web www.cafe-henrici.ch
Email info@cafe-henrici.ch
Facebook @cafe.henrici
Instagram @cafehenrici

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, Henrici 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.

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