

WELCOME AND ENJOY

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MILK

Whole Milk BIEDERMANN, SG

Oat Milk ORGANIC, LACTOSE FREE, GLUTENFREE, VEGAN + 0.5

ESPRESSO HOUSEBLEND

Henrici Espresso Beans 250 G 12.8
FRESHLY ROASTED WHOLEBEANS

BLEND OF FOUR SPECIALTY COFFEES (KENYA, GUATEMALA, INDONESIA & BRAZIL). TO ATTAIN THE PERFECT BEAN CHARACTERISTICS, THE SINGLE ORIGIN COFFEES ARE ROASTED SEPARATELY BEFORE BEING BLENDED. GREAT TASTE BALANCE AND A SILKY TEXTURE AS ESPRESSO. TOGETHER WITH MILK, IT MAKES A DELICIOUS CAPPUCCINO.

2

COFFEE CLASSICS

BLACK

Coffee BLACK OR WITH CREAM	4.8
Coffee Double Portion BLACK OR WITH CREAM	7.2
Espresso HOUSE BLEND	4.8
Doppio Espresso HOUSE BLEND	6
Americano	4.8
1 Cup Filter coffee POUR OVER / HANDBREWED SINGLE ORIGIN ...	8.2
2 CUPS FILTER COFFEE	13.2

WHITE

Espresso Macchiato	5
Doppio Macchiato	6.3
Cortado SMALL CAPPUCCINO	5.3
Cappuccino	5.7
Caffè Latte RECOMMENDED WITH EXTRA SHOT ESPRESSO	5.7
Latte Macchiato	6.5
Flat White WITH DOUBLE ESPRESSO	7
Extra Shot Espresso	+ 1.3

COFFEE CREATIONS

HOT

Caffè con Panna	5.5
ESPRESSO AND WHIPPED CREAM	
Diablo Espresso Macchiato	5.7
ESPRESSO WITH CHILLI, CACAO, VANILLA, CINNAMON AND MILKFOAM	
Caffè Mocca	8
DARK MELTED CHOCOLATE, DOUBLE ESPRESSO AND STEAMED MILK	
Espresso Bicerin	8
DARK MELTED CHOCOLATE, DOUBLE ESPRESSO, CINNAMON AND STEAMED MILK	

COLD

Iced Latte	5.7
ICED MILK WITH ONE ESPRESSO SHOT, UNSWEETENED	
Iced Americano	5.2
Shakerato	7.2
ICED DOUBLE ESPRESSO SHAKEN WITH A BIT MILK, LIGHTLY SWEETENED	
Affogato	8.5
ESPRESSO POURED OVER A SCOOP OF VANILLA ICE CREAM	
Red Cool	8
SANBITTER ON THE ROCKS WITH ESPRESSO	

COFFEE WITH SPIRITS

Espresso & Grappa	10
AMARONE GRAPPA & ESPRESSO (SERVED SEPARATELY)	
Shakerato (Baileys or Rum)	11
ICED DOUBLE ESPRESSO, SHAKEN WITH BAILEYS OR RUM	
Coffee Baileys	12.5
BAILEYS, BLACK COFFEE, WHIPPED CREAM	
Irish Coffee	13
WITH 4CL JAMESON IRISH WHISKEY, DOPPIO, WHIPPED CREAM	
Cold Brew Negroni	14.5
NITRO COLD BREW WITH NEGRONI	

ICED TEA

Homemade 4 DL 7.5
 HIBISCUS, LEMONGRASS & 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	6	8.5
ROOIBOS, ROASTED ALMONDS & BAKED APPLE		
Yogi Tea	6	8.5
GINGER, CARDAMOM, CINNAMON, LAUREL, BLACK TEA, CLOVES & LICORICE		
Moringa	6	8.5
MORINGALEAFS, LITCHI, LEMONGRASS, TROPICAL FRUITS		
Chai Tea INDIAN SPICES, MILK SEPERATELY	6	8.5
Green Tea	3 DL	8
HOMEMADE GINGER CONCENTRATE, LEMON, HONEY SWEETENED		
Mint Tea	3 DL	7
FRESH MINT AND GREEN TEA INFUSION		

HOT CHOCOLATE

COCOA (VENEZUELA) STEAMED WITH WHOLE MILK

Hot Chocolate, GRAND CRU MARACAIBO COCOA 65% 7.5
Spicy Hot Chocolate GRAND CRU MARACAIBO WITH CHILLI ... 7.7
Baileys Hot Chocolate WITH 3CL BAILEYS 11
Cold Chocolate CAOTINA 6.5
 ADD WHIPPED CREAM + 1
 OAT MILK + 0.5

SPICED LATTES

Matcha Latte 8.2
 PREMIUM MATCHA WITH STEAMED OAT MILK
Iced Matcha Latte 7.7
 PREMIUM MATCHA WITH MILK, ON ICE
 AGAVE SWEETENED
Chai Latte / Iced Chai Latte 7.7
 HOMEMADE, SWEET CHAI SPICES WITH CINNAMON & STEAMED MILK
Dirty Chai Latte WITH ESPRESSO SHOT 9
Turmeric Latte 8.2
 TURMERIC, BLACK PEPPER, CINNAMON, GINGER, COCONUT OIL
 AND STEAMED OAT MILK

DRINKS

JUICES

Daily Juice Blend	1 DL	5.5	2 DL	8.5	4 DL	10.5
Pure Orange Juice	1 DL	5	2 DL	7.5	4 DL	9.5
Apple Juice / Apple Spritzer ORGANIC	3 DL					6
Cranberry Spritzer	3 DL					6

LEMONADE HOME MADE & LIGHTLY SWEETENED

Mint-Lime	4 DL					8
Ginger-Spritz <small>HOMEMADE CONCENTRATE & MINERAL WATER</small>	4 DL					8
Ginger-Citro <small>HOMEMADE CONCENTRATE</small>	4 DL					8
Ginger-Cranberry <small>HOMEMADE CONCENTRATE</small>	4 DL					8

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						10
<small>MARACUJA AND PASSION JUICE</small>						
Energizer 3DL						10.5
<small>BLUEBERRYS, BANANA, PASSION JUICE</small>						

SOFT DRINKS

Water Viva con Agua 5 DL SPARKLING / STILL						6.5
<small>VIVA CON AGUA IS COMMITTED TO ESTABLISH ACCESS TO CLEAN DRINKING WATER AND BASIC SANITATION FOR ALL HUMANS WORLDWIDE. BY SELLING VIVA CON AGUA WATER, WE SUPPORT THE VIVA CON AGUA WATER PROJECTS.</small>						
Cola 3.3 DL GRETCHEN (CH), FAIR TRADE SUGAR						5.5
Cola Zero 3.3 DL						5.5
Gingerbeer 2 DL FEVER-TREE, NON-ALCOHOLIC						6
Sanbitter 1 DL						4.5
Tonic 2 DL SCHWEPES						5.5
Bitter Lemon 2 DL SCHWEPES						5.5
Ginger Ale 2 DL SCHWEPES						5.5

ICED TEA

Homemade 4 DL						7.5
<small>HIBISCUS LEMONGRASS WITH CANDIED FRUITS, AGAVE SWEETENED</small>						

SOFT SHOTS

Homemade 4 CL						5
<small>INGWER SHOT</small>						

BEER

ON TAP

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

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

Brooklyn Lager (5.2 % VOL) 2.5 DL 5.8 5 DL 10
AMBER COLOR. FRESH MALT FLAVOR,
NOTES OF CARAMELL, DRY FINISH.

Schneider Weisse (4.9 % VOL) 5 DL 9
THE ORIGINAL WEISSBEER FROM MUNICH.

BOTTLED

St. Laurentius IPA (6 % VOL) 3.3 DL 8.7
OUTSTANDING TASTY INDIAN PALE ALE FROM THE ZÜRICH REGION.
FRUITY WITH A BITTER AFTERNOTE.

Glutenfree Beer 7
PLEASE ASK OUR TEAM FOR THE CURRENT GLUTENFREE BEER

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.

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.

**Feldschlösschen Lager
non-alcoholic** (0.5 % VOL) 3,3 DL 5.5
ENJOY FULL LIGHT BEER TASTE WITHOUT ALCOHOL.

WHITE WINE

1 DL BOTTLE

Blanc de Noir, Nadine Saxer 9 57
ZÜRICH WINELAND (PINOT NOIR)
FRESH AND FRUITY WITH A TASTE OF ABRICOT

St. Saphorin Lavaux AOC..... 8.5 55
VAUD, SWITZERLAND (100% CHASSELAS)
NOTES OF PEACH, HONEY AND JASMIN, RATHER DRY

Pinot Grigio IGT 7.5 48
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

Bistrot Chic Rouge 8.5 52
FRANCE (MERLOT CABERNET SAUVIGNON, SYRAH)
SMOOTH, WITH FRUITY NOTES OF BLACKBERRIES AND CASSIS

Tempranillo Navarra Crianza DOP 8.5 55
NAVARRA, SPAIN (100% TEMPRANILLO)
NOTES OF CHERRY, CASSIS, BLACKBERRY & VANILLA, RATHER DRY

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 8 52
PROVENCE, FRANCE (GRENACHE, SYRAH, CINSULT)
INTENSE AND COMPLEX WITH FRESH, ELEGANT FRUITNOTES

PROSECCO

1 DL BOTTLE

Organic Prosecco Superiore 9.5 60
VENETO, ITALY

Aperol Spritz 13.5

Campari Spritz..... 13.5

Hugo ELDERFLOWER, LIME, MINT, SODA 13.5

Kir WITH CASSIS LIQUEUR 11.5

Mimosa 11.5

COCKTAILS

4-5 CL SPIRITS

Black Russian	16.5	Henrici Mai Tai	16.5
KETEL ONE VODKA, ORGANIC COFFEE LIQUEUR		DOUBLE MATURED PLANTATION RUM DARK (BARBADOS), COINTREAU, LIMEJUICE, CITRO	
Espresso Martini	16.5	Caipirinha	16.5
ESPRESSO, KETEL ONE VODKA, ORGANIC COFFEE LIQUEUR		ORGANIC CACHAÇA, BROWN SUGAR AND LIME	
Vodka Maracuja	16.5	Caipirinha Maracuja	18
KETEL ONE VODKA, PEACH LIQUEUR, PASSIONFRUITJUICE		ORGANIC CACHAÇA, FRESH MARACUJA, MARACUJA EXTRACT, LIME	
Moscow Mule	16.5	London Mule	16.5
KETEL ONE VODKA, CUCUMBER, LIMEJUICE & GINGERBEER		TANQUERAY, CUCUMBER, LIMEJUICE & GINGERBEER	
Mojito	17.5	Gin Basil Smash	16.5
3 STARS PLATINUM PLANTATION RUM WHITE (JAMAICA, BARBADOS UND TRINIDAD), LIME, MINT AND SODA		TANQUERAY, BASIL, LEMON JUICE	
Cranberry Fizz	16.5	Tommy's Margarita	16.5
3 STARS PLATINUM PLANTATION RUM WHITE (JAMAICA, BARBADOS UND TRINIDAD), CRANBERRYJUICE, SODA		TEQUILA DON JULIO, LIMEJUICE, AGAVE SWEETENED, SEA SALT	
		Whiskey Sour	16.5
		BULLEIT BOURBON WHISKEY, LEMON JUICE, SUGAR, SEA SALT	
		Amaretto Sour	16.5
		ORGANIC AMARETTO, LEMON JUICE	

LONGDRINKS

4 CL SPIRITS

Dark & Stormy	17.5
DOUBLE MATURED PLANTATION RUM DARK (BARBADOS), GINGERBEER & LIMES	
Cuba Libre	15
DOUBLE MATURED PLANTATION RUM DARK (BARBADOS), COCA COLA	
Whiskey Cola JAMESON WHISKEY, COCA COLA	15
Skinny Bitch	15
KETEL ONE VODKA WITH MINERAL WATER AND LEMON JUICE	
Hendrick's Gin Tonic	17
Gin Tonic TANQUERAY GIN	15
Pimms N° 1	16
Campari Soda	12
Campari Orange	15

SHOTS

Hierbas HERBAL LIQUEUR 26% 4CL	8.5
Berliner Luft 18% 4 CL	7.5
Sambuca 40% 2CL	6
Tequila Don Julio 38% 2CL	7.5

APÉRITIFS & SPIRITS

Negroni BARREL AGED 27% 6 CL	15
Averna 29% 4 CL	8.5
Baileys 17% 4 CL	8.5
Martini Bianco 15% 4 CL	7.5
Campari 23% 4 CL	7.5
Pastis 51 45% 4 CL	8.5
Lagavulin Single Malt 43% SINGLE MALT 4CL	15.5
Talisker Skye Single Malt 43% SINGLE MALT 4CL ..	14.5
Hennessy VS Cognac 40% 4CL	12
Bio Williams OBSTBRAND 40% 2CL	8.5
Vieille Prune 40% 2CL	8.5
Grappa Amarone 43% 2CL	8.5

BREAKFAST

Croissant	2.5
Blueberry Muffin	5
Bread & Jam	6.8
SLICES OF DARK BREAD WITH JAM AND BUTTER	
HONEY BY REQUEST	+ 0.5
Eggs	11
2 OVEN BAKED EGGS (ORGANIC), BREAD AND BUTTER	
ADD 1/2 AVOCADO	+5
ADD JULIENNED BACON	+3
Joghurt Bowl	9
JOGHURT (TURKISH-STYLE), BERRIES, BANANA, ORGANIC GRANOLA*	
Açai Bowl VEGAN	13
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.

BREAKFAST BAGELS

DAILY UNTIL NOON AND DURING BRUNCH

Bagel Classic

PHILADELPHIA CREAM CHEESE, CUCUMBER, SALAD	10
ADD JULIENNED BACON	+3
ADD AVOCADO	+3

Bagel Vegan

BEST HUMMUS, CUCUMBER, SALAD	11.5
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WEEKEND BRUNCH SATURDAY/SUNDAY

Henrici Brunch	17
WHITE ZOPF AND DARK BREAD, BUTTER & JAM, SERVED WITH A JOGHURT BOWL (TURKISH STYLE) WITH BERRIES, BANANA & ORGANIC GRANOLA*	
Omelette	18
ORGANIC EGGS, MUSHROOMS, TOMATOES, CHIVES AND CHEESE ON DARK BREAD	
ADD JULIENNED BACON	+3
ADD 1/2 AVOCADO	+5
Shakshuka	19.5
TWO POACHED EGGS IN A TASTY TOMATO SAUCE, SERVED WITH DARK BREAD	
Portion Cheese ORGANIC ALPINE CHEESE	6.5

SALADS

Salad Bowl

LEAF SALAD, CARROT, CUCUMBER, TOMATO, CORN, BELL PEPPERS,
OLIVES AND HOUSEDRESSING 19

Greek Salad

FENNEL, CUCUMBER, TOMATOES, BELL PEPPERS, OLIVES, MINT
AND FETA CHEESE (NO ONIONS) 19.5

Quinoa Salad VEGAN

QUINOA, BABY SPINACH, AVOCADO, CORN, BEETROOT,
PINE NUTS, SESAME 23

Taboulé VEGAN

COUSCOUS, CHOPPED VEGETABLES, CURRANTS, MINT 16

Hummus Plate

WARM PITA BREAD, HUMMUS,
SMALL TOMATO-CUCUMBER-CORIANDER SALAD 17.5

Chickensalad

SLICED CHICKENBREAST ON LEAF SALAD WITH HOUSEDRESSING 21

Warm Goat Cheese

OVEN BAKED IN THIN „BRIK“ DOUGH, HONEY AND WALNUTS ON
LEAF SALAD WITH HOUSEDRESSING 23

ZURICH TAP WATER: CARAFE 3.5

SOUP

VEGETARIAN, SEASONAL, BIO

Daily Soup VARIOUS FLAVOURS 14

PLEASE ASK OUR TEAM FOR THE CURRENT SORTIMENT

QUICHES

VEGETARIAN

Cheese 10

Broccoli 10

Spinach 10

ADD A SMALL LEAF SALAD WITH HOUSEDRESSING +6.5

ANTIPASTI

Hummus VEGAN

SERVED WITH DARK BREAD 9

SERVED WITH PITA BREAD 11

Tyrosalata VEGETARIAN

RED PEPPER- AND FETASPREAD, SERVED WITH DARK BREAD 10.5

Antipasti Plate VEGAN

ZUCCHINI, SUN-DRIED TOMATOES, ARTICHOKE, OLIVES

SERVED WITH DARK BREAD 18.5

TARTE FLAMBÉE

Traditional Elsatian (French) dish.

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

CLASSIC

Nature	20
BACON, ONIONS	
Nature Gratinée	21.5
BACON, ONIONS AND SWISS CHEESE BLEND	
Alpino	23
THIN SLICED POTATOES, BACON, ONIONS AND SWISS CHEESE BLEND	
Mexican	23
SLICED CHICKEN BREAST, CORN, TOMATOES, ONIONS AND CHEESE BLEND	

add a small mixed leaf salad	6.5
additional topping	3
add 1/2 Avocado	5

VEGETARIAN

Rosemary	21
FETA CHEESE, ROSEMARY, WALNUTS & HONEY	
Palermo	21
TAPENADE (OLIVE SPREAD), TOMATOES, ROCKET SALAD AND PECORINO-CHEESE	
Basil Boom	22.5
BASIL CREME, RUCOLA, CHERRY TOMATOES, PINE NUTS AND PECORINO-CHEESE	
Champion	22.5
MUSHROOMS, ONIONS, CARROT, AVOCADO, SWISS CHEESE BLEND AND PAPRIKA SPICE	
Happy Vegan	23
ALMOND-OAT SPREAD, AVOCADO, TOMATOES, BABY SPINACH, PICKLED BEETROOT, OLIVE OIL & SESAME	

ZURICH TAP WATER: CARAFE	3.5
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PASTRIES & TREATS

Walnut-Chocolate Brownie	5.5
Pastel de Nata CRISPY PORTUGUESE EGG TARTE	5
Blueberry Muffin	5
New York Cheesecake	9
Chocolate Cake SERVED WARM	7.5
WITH VANILLA ICE CREAM	+5
Viennese Apple Strudel SERVED WARM	8.5
WITH VANILLA ICE CREAM	+5
WITH WARM VANILLA SAUCE	+3.5

ICE CREAM

Vanilla, Chocolate and other flavours

PLEASE ASK OUR TEAM FOR THE CURRENT SORTIMENT

1 SCOOP	5
2 SCOOPS	8

VEGAN TREATS

COOKIES VEGAN, GLUTEN-FREE, LACTOSE-FREE, CONTAIN NUTS

Chocolate Chip	5
Salted Caramel	5
Raspberries	5

ICE-CREAM VEGAN

PLEASE ASK OUR TEAM FOR THE CURRENT SORTIMENT

1 SCOOP	7.5
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AÇAI BOWL VEGAN

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

ORGANIC GRANOLA*	13
EXTRA GRANOLA*	+3.5

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

RESERVATIONS

Reservation for the current or following day, please call 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 12am 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 AM - 10 PM
Tuesday to Thursday 8 AM - 11 PM
Friday 8 AM - 12 PM
Saturday 9 AM - 12 PM
Sunday 9 AM - 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!