

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

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	4.5
Coffee Double Portion BLACK OR WITH CREAM	7
Espresso HOUSE BLEND	4.5
Doppio Espresso HOUSE BLEND	5.8
Americano	4.5
1 Cup Filter coffee POUR OVER / HANDBREWED SINGLE ORIGIN ...	7.5
2 CUPS FILTER COFFEE	12.5

WHITE

Espresso Macchiato	4.8
Doppio Macchiato	6
Cortado SMALL CAPPUCCINO	5
Cappuccino	5.5
Caffè Latte RECOMMENDED WITH EXTRA SHOT ESPRESSO	5.5
Latte Macchiato	5.5
Flat White WITH DOUBLE ESPRESSO	6.8
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	

COLD

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	

COFFEE WITH SPIRITS

Shakerato (Baileys or Rum)	9.5
ICED DOUBLE ESPRESSO, SHAKEN WITH 2CL BAILEYS OR RUM	
Grappa & Espresso	10
BRUNELLO GRAPPA & ESPRESSO (SERVED SEPARATELY)	
Coffee Baileys	12.5
BAILEYS (4CL), BLACK COFFEE, WHIPPED CREAM	
Irish Coffee	13
WITH 4CL JAMESON IRISH WHISKEY, DOPPIO, WHIPPED CREAM	
Schümli Pfümli	12
PLUM SCHNAPPS, ESPRESSO SHOT, SUGAR, TOPPED WITH WHIPPED CREAM	
Kafi Luz	9
PLUM SCHNAPPS, SUGAR, WATER AND A SIP OF COFFEE	

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, LEMONGRASS, 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		

ICED TEA

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

SPICED LATTES

Matcha Latte		8
PREMIUM MATCHA WITH STEAMED OAT MILK		
Iced Matcha Latte		7.5
PREMIUM MATCHA WITH MILK, ON ICE AGAVE SWEETENED		
Chai Latte / Iced Chai Latte		7
HOMEMADE, SWEET CHAI SPICES WITH CINNAMON & STEAMED MILK		
Dirty Chai Latte WITH ESPRESSO SHOT		8.3
Turmeric Latte		7.5
TURMERIC, BLACK PEPPER, CINNAMON, GINGER, COCONUT OIL AND STEAMED OAT MILK		

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

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

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>MARACUJA AND PASSION JUICE</small>	
Energizer 3DL	9.5
<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), DIRECT TRADE SUGAR FROM COSTA RICA	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
Bitter Lemon 2 DL SCHWEPES	5
Ginger Ale 2 DL SCHWEPES	5

ICED TEA

Homemade 4 DL	7
<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 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.

**Grimbergen
Brassin de Noël** (6.5% VOL) 2.5 DL 5.8 5 DL 10.5
AN AUTHENTIC AND SAVOURY ABBEY BEER, REKNOWN
FOR ITS UNIQUE WELL BALANCED CONTRAST BETWEEN
SPICY AND FRUITY NOTES.

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.

St. Laurentius IPA (6% VOL) 3.3 DL 8.5
OUTSTANDING TASTY INDIAN PALE ALE FROM THE ZURICH REGION.
FRUITY WITH A BITTER AFTERNOTE.

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 (4.9% VOL) 5 DL 9
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.

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

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

Bistrot Chic Rouge 8 52
FRANCE (MERLOT CABERNET SAUVIGNON, SYRAH)
SMOOTH, WITH FRUITY NOTES OF BLACKBERRIES AND CASSIS

Tempranillo Navarra Crianza DOP 8 54
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 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

Winter Aperol Spritz WITH MANDARIN JUICE 14

Aperol Spritz 13

Hugo ELDERFLOWER, LIME, MINT, SODA 13

Kir WITH CASSIS LIQUEUR 11

COCKTAILS 4-5 CL SPIRITS

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

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 BULLEIT BOURBON WHISKEY, COCA COLA ...	15
Hendrick's Gin Tonic	17
Gin Tonic TANQUERAY	15
Pimms N° 1	16
Campari Soda	12
Campari Orange	15

APÉRITIFS & SPIRITS

	2 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
	4 CL
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

Croissant	2.5
WITH SEPERATE MARACAIBO CHOCOLATE COUVERTURE	+0.3
Blueberry Muffin	5
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.

BAGELS

Bagel Classic	
PHILADELPHIA CREAM CHEESE, CUCUMBER, SALAD	9
ADD BACON	+3
ADD AVOCADO	+3
Bagel Vegan	
BEST HUMMUS, CUCUMBER, SALAD	10.5
ADD AVOCADO	+3

WEEKEND BRUNCH SATURDAY/SUNDAY

Henrici Brunch	16.5
WHITE ZOPF AND DARK BREAD, BUTTER & JAM, SERVED WITH A JOGHURT BOWL (TURKISH STYLE) WITH BERRIES, BANANA & ORGANIC GRANOLA*	
Omelette	17.5
ORGANIC EGGS, MUSHROOMS, TOMATOES, CHIVES AND CHEESE ON DARK BREAD	
ADD BACON	+3
ADD 1/2 AVOCADO	+5
Shakshuka	19
SPECIALITY FROM THE NORTHERN AFRICAN AND ISRAELIAN KITCHEN. TWO POACHED EGGS IN A TASTY TOMATO SAUCE, SERVED WITH DARK BREAD	
Portion Cheese ORGANIC ALPINE CHEESE	6.5

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

Chickensalad
SLICED CHICKENBREAST 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 VEGAN

**Zucchini, sun-dried tomatoes,
artichokes, olives**
SERVED WITH DARK BREAD 16.5

PORTION HUMMUS VEGAN

WITH DARK BREAD 8

WITH PITA BREAD 10.5

ZURICH TAP WATER: CARAFE 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	3
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: CARAFE	2
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PASTRIES & TREATS

Walnut-Chocolate Brownie	5
Pastel de Nata CRISPY PORTUGUESE EGG TARTE	5
Blueberry Muffin	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 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

Chocolate Chip	5
Salted Caramel	5
Raspberries	5

ICE-CREAM VEGAN

Vanilla	5
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AÇAI 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.

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!