

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 AND BRASIL). 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 DELICIOUS CAPPUCCINO.

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 Cup 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

COLD

Iced Latte	5.7
ICED MILK WITH ONE ESPRESSO SHOT, UNSWEETENED	
Nitro Cold Brew	7.7
FRESHLY TAPPED COLD BREWED ORGANIC COFFEE FROM ETHIOPIA	
Iced Americano	5.2
Shakerato	7.5
ICED DOUBLE ESPRESSO SHAKEN WITH A BIT MILK, LIGHTLY SWEETENED	
Affogato	8.7
ESPRESSO POURED OVER A SCOOP OF VANILLA ICE CREAM	
Red Cool	8
SANBITTER ON THE ROCKS WITH ESPRESSO	

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	

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	
Schümli Pflümli	12
PLUM SCHNAPPS, ESPRESSO SHOT, SUGAR, TOPPED WITH WHIPPED CREAM	
Kafi Luz	9
PLUM SCHNAPPS, SUGAR, WATER AND A SIP OF COFFEE	

ICED TEA

Homemade 4 DL 7.5
HOUSE MIX OF HIBISCUS, LEMONGRASS, FRUITS, AGAVE LIGHTLY 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

Rainbow Tea APPLE, HIBISCUS, BERRIES, ROSE 6 8.5

Crunchy Apple ROOIBOS, ALMONDS AND APPLE 6 8.5

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

Ginger Tea 3 DL 8
HOMEMADE GINGER CONCENTRATE, LEMON

Mint Tea 3 DL 7
FRESH MINT

HOT CHOCOLATE

GRAND CRU MARACAIBO COCOA 65% (VENEZUELA) STEAMED WITH WHOLE MILK

Hot Chocolate 7.5

Spicy Hot Chocolate 7.7

Baileys Hot Chocolate 11

Cold Chocolate CAOTINA 6.5

ADD WHIPPED CREAM + 1

OAT MILK + 0.5

SPICED LATTE

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

Mint-Lime	4 DL 8
Ginger-Spritz HOMEMADE CONCENTRATE & MINERAL WATER...	4 DL 8
Ginger-Citro HOMEMADE CONCENTRATE	4 DL 8
Ginger-Cranberry HOMEMADE CONCENTRATE	4 DL 8

VIRGIN DRINKS

SanBitterol SANBITTER ON ICE WITH BITTER LEMON	8.5
Virgin Mojito 4DL	8.5
LIME, MINT AND GINGER ALE	
Virgin Hugo 4DL	8.5
LIME, ELDERFLOWERSYRUP, MINT & SODA	
Virgin Maracuja 3DL	10
FRESH MARACUJA AND PASSION JUICE	
Energizer 3DL	10.5
BLUEBERRYS, BANANA, PASSION JUICE	

SOFT DRINKS

Water Viva con Agua 5 DL SPARKLING / STILL	6.5
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.	
Coca Cola 3.3 DL	5.5
Cola Zero 3.3 DL	5.5
Ma'The 3.3 DL FLOCKA.....	6
Nycha Kombucha 3.3 DL ALPINE HERBS...	7.5
Gingerbeer 2 DL FEVER-TREE, NON-ALCOHOLIC	6
Sanbitter 1 DL	4.5
Tonic 2 DL SCHWEPPEs	5.5
Ginger Ale 2 DL SCHWEPPEs	5.5

ICED TEA

Homemade 4 DL	
HOUSE MIX OF IBISCUS, LEMONGRASS, FRUITS, AGAVE LIGHTLY SWEETENED	7.5

SOFT SHOTS

Homemade 4 CL	
INGWER SHOT	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) 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 ZURICH REGION.
FRUITY WITH A BITTER AFTERNOTE.

Summer Ale by Chen Van Loon (4.7 % VOL)..... 3.3 DL 9
FRESH PALE ALE CRAFT BEER. BREWED IN AARGAU (CH).
AROMAS OF HONEY, GINGER AND LIGHT MALT

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

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

Cannonau di Sardegna DOC	9	55
SARDEGNA, ITALY SMOOTH, WITH PLUM AND WOODEN NOTES, LONG FINISH			
Tempranillo Navarra Crianza DOP	8.5	52
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		

NON-ALCOHOLIC

SanBitterol SANBITTER WITH BITTER LEMON.....	8.5		
THE REFRESHING NON ALCOHOLIC CHOICE			

WOULD YOU LIKE SOME CHEESE WITH YOUR WINE?6.5

COCKTAILS

4-5 CL SPIRITS

Espresso Martini	16.5	Caipirinha	16.5
ESPRESSO, KETEL ONE VODKA, ORGANIC COFFEE LIQUEUR		ORGANIC CACHAÇA, BROWN SUGAR AND LIME	
Vodka Maracuja	18	Caipirinha Maracuja	18
KETEL ONE VODKA, PEACH LIQUEUR, PASSIONFRUITJUICE, FRESH MARACUJA		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	
Cosmopolitan	16.5	Gin Basil Smash	16.5
KETEL ONE VODKA, COINTREAU, LIME AND CRANBERRYJUICE		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, SEA SALT	
Cranberry Fizz	16.5	Old Fashioned	16.5
3 STARS PLATINUM PLANTATION RUM WHITE (JAMAICA, BARBADOS UND TRINIDAD), CRANBERRYJUICE, SODA		BULLEIT BOURBON WHISKEY, AGAVENSIRUP, ANGOSTURA BITTER	
Henrici Mai Tai	16.5	Whiskey Sour	16.5
DOUBLE MATURED PLANTATION RUM DARK (BARBADOS), COINTREAU, LIMEJUICE, CITRO		BULLEIT BOURBON WHISKEY, LEMON JUICE, SUGAR, SEA SALT, CONTAINS PROTEIN	
		Amaretto Sour	16.5
		ORGANIC AMARETTO, LEMON JUICE, CONTAINS PROTEIN	

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	16
Negroni Sbagliato BARREL AGED, WITH PROSECCO	17
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	2.8
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
Overnight Oats VEGAN, GLUTENFREE, LACTOSEFREE.....	8
Bagel ,pur⁴ WITH CREAM CHEESE ON THE SIDE.....	9
ADD JAM	+ 0.5
ADD HONEY	+ 0.5

* 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

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

Bagel Vegan

BEST HUMMUS, CUCUMBER, SALAD	11.5
ADD AVOCADO	+3

WEEKEND BRUNCH SATURDAY/SUNDAY

Henrici Brunch	17
WHITE BREAD 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

*HOUSEDRESSING VEGAN, LACTOSE- AND GLUTENFREE

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 VEGAN

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

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

QUICHES

VEGAN

THE DAILY OFFER OF THE VEGAN QUICHE VARIES BETWEEN:

- **Floret**: KALE, PINK PEPPER, ROASTED CAULIFLOWER AND ALMONDS 12

- **Olivia**: SPINACH, POTATOES, OLIVES AND ROASTED SEEDS..... 12

ADD A SMALL LEAF SALAD WITH HOUSEDRESSING + 6.5

ANTIPASTI

Hummus VEGAN

SERVED WITH DARK BREAD 9

SERVED WITH PITA BREAD 11

Antipasti Plate VEGAN

ZUCCHINI, SUN-DRIED TOMATOES, ARTICHOKE, OLIVES
SERVED WITH DARK BREAD 18.5

ZURICH TAP WATER: CARAFE 3.5

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 leaf salad VEGAN HOUSEDRESSING 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

VEGAN

Happy Vegan 23
ALMOND-OAT SPREAD, AVOCADO, TOMATOES, BABY SPINACH, PICKLED BEETROOT, OLIVE OIL & SESAME

Vegan Popeye 23
ALMOND-OAT SPREAD, SMOKED TOFU (CH), BABY SPINACH, FENNEL DRIED TOMATOES, BALSAMICO

12 ZURICH TAP WATER: CARAFE 3.5

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 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 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