

Henri's

RESTAURANT & WINE BAR



Henricus van den Oever
1912 - 2003

something different

we all need a bit of variety in life, from the chefs to the guests.
we will be adding new dishes and bringing back favourites

starters

duck liver parfait 98

served with ciabatta crisps, port jelly and spiced pear chutney

warm squid & chorizo salad 98

pan-fried patagonian squid and chorizo, new potatoes, grilled red pepper, baby spinach, avocado & sherry vinegar

mussels marinière 98 | 150

steamed west coast mussels served in white wine cream sauce

mussels putanesca 98 | 150

steamed west coast mussels in a provençale tomato sauce with capers, anchovies and olives

mains

exotic mushroom risotto 130

served with truffle oil, parmesan shavings and slow-roasted tomatoes

braised rabbit pappardelle 135

rabbit ragout with white wine, tomato and bacon, homemade pappardelle pasta

slow roasted pork belly 198

served with braised red cabbage, buttered mash and an apple cider and mustard sauce

bouillabaisse 130 | 230

traditional seafood stew with prawns, mussels and fish in a saffron broth

slow roasted deboned lamb neck 198

served on minted mashed potatoes, tempura fresh green beans and a red wine jus

starters

soup of the day 75

ask your waiter for details about our homemade soup

chicken livers (free-range) 98

pan-fried in a spicy cream, bacon and wholegrain mustard sauce
served on toasted ciabatta

asian trio 98

crispy pork belly in a pineapple chilli sauce, vegetable spring rolls and
a panko prawn (can be ordered separately)

panko prawns each 35

prawn tails, deep fried with a panko (japanese crumbs) crust

avocado salad (sq) 90

salad leaves topped with parmesan shavings, avocado, cucumber and
pine nuts dressed with our balsamic vinaigrette

beef carpaccio 85

topped with a caper dressing, red onion, rocket and parmesan

crispy patagonian calamari 98 | 190

deep-fried in a spicy paprika crust served with rocket, lemon aioli and
spicy tomato salsa

fish cakes 85 | 135

crumbed and deep fried served with rocket, lemon butter sauce
and tomato concasse

main meals

line fish 205

pan-fried with leek and spring onion mash, green beans and a caper, tomato and cucumber salsa

seared norwegian salmon (fresh when available) 205

pan-seared (underdone in the middle) with leek and spring onion mash, green beans and a caper, tomato and cucumber salsa

sticky ginger pork fillet 175

served on roasted sweet potato, steamed greens and a soya, ginger and lemon dressing

lamb shank 198

slow-roasted with tomato, onion and white wine and served with cauliflower mash

beef fillet trinchado 185

with marinated olives, creamy mash potato and green beans

chinese braised oxtail 195

slow-cooked in sherry, lemongrass and star anise served with basmati rice and steamed greens

malabar chicken and prawn curry 220

a fragrant indian curry served on basmati rice with traditional sambals and a poppadom

lamb curry 198

cubed lamb shoulder on the bone in a cape malay tomato curry served with basmati rice, sambals and a roti

lamb loin chops 205

flame-grilled and served with crispy onion rings and a choice of chips, mashed potato, grilled vegetables or mixed salad

moroccan chicken breast 190

marinated in moroccan style marinade & served with cous cous

steaks

chalmar beef flame-grilled and served with crispy onion rings and a choice of chips, mashed potato, grilled vegetables, mixed salad, baby potatoes or cauliflower rice

sirloin	250g	175
	350g	205
fillet	200g	190
	300g	235
t-bone	500g	210
rump	250g	175
	350g	205
rib-eye	250g	215
	350g	270
sirloin on the bone	600g	205
pepper crusted served with creamy brandy sauce		
fillet	250g	205
sirloin	250g	190
sauces served on the side		25
creamy green peppercorn and brandy, creamy mushroom, creamy brandy, creamy cider mustard, monkey gland, béarnaise (room temperature)		
butters served on the steak		25
chili and garlic, black pepper and blue cheese, mustard and herb		
gourmet burger stack		115
250g minced rump burger stacked on toasted brioche with homemade tomato chutney, cheddar cheese, mushroom sauce & crispy bacon		
side orders		
side salad		30
vegetable bowl for two		30
chip bowl small/large		25/30
new baby potatoes in herb butter		25
onion rings		25

desserts

vanilla crème brulee	65
a classic, served with a tuile & sugar work	
chocolate fondant	80
baked couverture chocolate fondant with chantilly cream (20 minute wait)	
homemade waffle	75
topped with vanilla ice-cream, toasted pecans and a rum butterscotch sauce (30 minute wait)	
berry meringue trifle	65
layers of berry compote, french meringue and whipped vanilla cream	
cheese platter	95
local blue cheese, mature cheddar and brie served with cape preserves and crackers	
chocolate mousse	65
served with berry compote and vanilla ice cream	
choc-mint-cookie dessert drink	65
peppermint liqueur, nachtmusik, amarula, vanilla ice cream and chocolate	
chocolate tart	70
with berry compote, chantilly cream and praline soil	
slow baked vanilla cheesecake	75
served with passion fruit preserve	
apple pie	70
served with fresh cream or vanilla ice cream	

..... for the little ones

barbeque chicken burger 60
served with chips

crumbed chicken strips 60
served with chips and mayonnaise

pasta 50
served with homemade tomato sauce and cubed feta cheese on the side

fillet steak kebab 85
served with mashed potato and onion rings

deep fried calamari 65
served with chips, creamy lemon butter sauce

steak and chips 85
delicious steak of the day

margherita pizza 65

..... dessert

chocolate brownie 45
served with a scoop of vanilla ice cream

ice-cream & chocolate sauce 35
traditional dessert, still an all-time favourite

double thick milkshake 35
ask about flavours available

wood-fired pizza

we offer authentic thin base pizza, baked in our wood fired oven. all our pizzas are freshly made to order. you are welcome to "build" your own pizza from the toppings available. we also do take away pizza.

bianca		55
olive oil, salt and italian herbs		
bianca & garlic		60
tomato and garlic		60
tomato, garlic & chili		65
	20cm	30cm
margherita	65	85
tomato, mozzarella cheese and italian herbs		
romana	75	95
tomato, anchovies, mozzarella cheese and italian herbs		
viennese	75	95
tomato, mozzarella cheese, chorizo and italian herbs		
capricciosa	80	105
tomato, mozzarella cheese, mushroom, artichokes and italian herbs		
regina	75	95
tomato, mozzarella cheese, ham, mushroom and italian herbs		
henri's special	75	95
monkey gland sauce, mozzarella cheese, ham and fresh tomato		
hawaiian	75	95
tomato, mozzarella cheese, ham and pineapple		
italiano	98	125
tomato, mozzarella cheese, parma ham and rocket		
extra toppings		
mozzarella, ham, mushroom, bacon, feta, salami, black olives, capers, anchovies, avocado, pepperdews, chorizo, parma ham, sundried tomato		25
onion, chili, green pepper, garlic, pineapple, rocket, rosa tomato, fresh basil		15

Henri's welcomes you

we trust that you find every comfort while dining with us

- please inform your waiter of any special dietary requirements.
we use nuts in some of our dishes
- please be patient, our dishes are prepared to order
- a service charge is not included. it is customary to add a minimum of 10% onto the bill
10% will automatically be added to all tables of 8 or more
- no individual bills will be run
- we do catering for private functions
- we regretfully do not accept cheques
- gift vouchers are available. ask your waiter for further details
- all our prices are inclusive of 15% VAT

we hope that your time with us meets your expectations. if it has, please tell your family and friends. if not, please tell us. your feedback and input is sincerely appreciated.

many thanks