

MENU

WE RECOMMEND OUR
LUNCH MENU

2 COURSES 25.00
STARTER AND MAIN COURSE

with water and coffee

PLEASE ASK THE
SERVICE STAFF FOR OUR
DAILY CHANGING LUNCH MENU

APERITIF

PLUM-KIKK	9.50
CRÉMANT DE LOIRE BRUT 0.1 L	9.50
"Blanc de Blanc" 100% Chardonnay	
CRÉMANT DE LOIRE BRUT 0.1 L	9.50
"Rosé" 100% Cabernet Franc	
CHAMPAGNE GEOFFROY 0,1 L	12.50
EXPRESSION · BRUT - PREMIER CRU	
CHAMPAGNE CHRISTOPHE MIGNON 0.1L	16.00
ROSÉ BRUT	
SPARKLING GRAPE JUICE 0.1 L	6.00
BELSAZAR - HIGH-CLASS VERMOUTH	
BELSAZAR BIANCO substantial & complex	5 CL 7.50
BELSAZAR DRY dry & direct	5 CL 7.50
BELSAZAR ROSÉ varied & light	5 CL 6.50
SHERRY LUSTAU DRY 5 CL	7.50
CAMPARI SODA 4 CL	6.50
CAMPARI 4 CL	10.00
with fresh squeezed orange juice	
CUBA LIBRE	13.00
Mezan Rum Jamaika X.0 / 4 cl & Fever Tree Cola	

GIN

GIN BOMBAY 4 CL	12.00
with Fever Tree Tonic	
GIN HENDRICKS 4 CL	14.00
with Fever Tree Tonic	
8025 "GENUINE ALPINE GIN" 4 CL	16.00
highest quality gin of the alpine region. intense fruity, juniper + lemon.	

STARTER

MISO SOUP	4.50
OYSTERSHOOTER	5.50
EDAMAME	8.50
CHICKEN SKEWER "YAKITORI"	9.50
TEMPURA VEGETABLES	10.50
ROMANA-ARUGULA SALAD with ponzu dressing, creamy feta cheese and sunflower seeds	11.50
SWEET POTATO CHILI SOUP with marinated avocado salmon tartare	12.50
SPICY TUNA TEMPURA ROLL	12.50
TEMPURA BLACK TIGER SHRIMPS	14.50
GREEN ASPARAGUS COOKED IN FOIL with home-baked focaccia and spicy mentsuyu sauce	15.50
FJORD SALMON SASHIMI with nut butter and ponzu sauce	17.50



MAIN COURSE

FRIED FILLET OF FAROE SALMON "RARE"	28.50
in wakame sesame crust with daily side dish	
TUNASTEAK "RARE" OR "BLACKENED"	34.00
daily side dish	
RIB EYE FROM THE HEATH BEEF "DRY AGED"	31.00
daily side dish	
RUMPSTEAK "BLACK RARE" FROM THE HEATH BEEF "DRY AGED"	37.00
daily side dish	

DESSERT

HOMEMADE ICE CREAM	7.50
COCONUT PARFAIT with passion fruit	10.50
FRIED HONEY VANILLA ICE	10.50

HENSSLER FAVOURITES

HENSSLER HENSSLER MIX

MAKI, INSIDE-OUT-MAKI, NIGIRI,
SPEZIALSASHIMI, TEMPURA

FROM 2 PERSONS

P.P. 39.50



SPECIAL SUSHI ROLLS

SEXY SALMON ROLL 15.50

salmon tartare, crispy crabstick, cucumber, avocado, creamy tobikko, crunchy stuff

SPIDER ROLL 17.50

tempura softshellcrab, cucumber, avocado and masagoaioli

ORIGINAL SURF & TURF ROLL 17.50

blackened beefsashimi, Panko prawn, cucumber, avocado, spicy teriyaki sauce and tobikko

AMAZING EEL ROLL 17.50

crispy baked unagi roll with cucumber, avocado, TNT and unagi sauce

FUNKY GOLDEN TUNA ROLL 18.50

blackened tunasashimi, panko shrimp, cucumber, avocado, wasabi hollandaise, spicy teriyaki sauce and golden tobikko

KING CRUSH ROLL 18.50

grilled hamachisashimi, panko asparagus, cucumber, avocado, truffle ponzusauce, ikura caviar

SUSHI MIX

HENSSLER SUSHI MIX SMALL 19.00

inside-out-maki, maki, nigiri

LARGE 26.00

HENSSLER SUSHI-SASHIMI MIX SMALL 25.50

inside-out-maki, sashimi, nigiri

LARGE 32.50

SUSHI ROLLS

CALIFORNIA ROLL	9.50
crabstick, avocado, cucumber	HAND ROLL 4.50
CHICKEN TERIYAKI ROLL	9.50
crispy chicken, cucumber, avocado, sesame, teriyaki sauce	HAND ROLL 4.50
CRUNCHY ROLL	10.50
tempura gamba, cucumber, avocado, chili mayonnaise	HAND ROLL 5.50
HOT TUNA ROLL	10.50
hot tuna tartare, cucumber	HAND ROLL 5.50
SPICY DUCK ROLL	10.50
crispy duck, cucumber, avocado, spicy sour sauce	HAND ROLL 5.50
SALMON ROLL	11.50
salmon, cucumber, avocado	HAND ROLL 5.50
TUNA ROLL	12.50
tuna, cucumber, avocado	HAND ROLL 6.50

NIGIRI

AVOCADO, 2 PCS.	4.50
EBI, 2 PCS.	6.00
SALMON, 2 PCS.	7.00
TEMPURA SHRIMP, 2 PCS.	7.00
TUNA, 2 PCS.	8.00
FRIED PFEPPER TUNA, 2 PCS.	8.00
UNAGI, 2 PCS.	10.50

MAKI ROLLS

CUCUMBER MAKI	5.00
AVOCADO MAKI	6.00
SALMON MAKI	7.50
TUNA MAKI	8.50
SUSHIBAR SPECIAL MAKI	14.50
crabstick, tuna tartare, cucumber, roasted sour cream, guacamole and lime dashi butter	
STEFFEN'S SPECIAL SALMON MAKI	15.50
marinated avocado salmon tartare, fried salmon sashimi, tomato salsa and truffle ponzu butter	

SASHIMI

LOUP DE MER „ON THE ROCKS“	19.50
FJORD SALMON “STRAIGHT” OR „TATAKI“	19.50
TUNA “STRAIGHT” OR „TATAKI“	21.00
HAMACHI “STRAIGHT” OR „TATAKI“	21.00

Beverages such as foods and drinks could contain additives, dyes and flavor enhancers.

If you have any questions, please contact our staff or ask for our menu with allergens and incompatibilities.

All prices in EURO including tax and service.

BEER

BECK'S BEER 0.33 L EACH 4.50
PILS | GOLD

BECK'S BEER 0.33 L 4.50
NON ALCOHOL

SAKE

SAKE WARM 0.1 L 5.50

SAKE SPECIAL 0.1 L 11.00

DIGESTIF

SALWEY 2 CL 10.00
MIRABELLE / RASPBERRY / PEAR

HELBING KÜMMEL 2 CL 4.00

HELBING AQUAVIT 2 CL 6.00

BORGMANN HERBAL LIQUEUR 4 CL 10.00

GRAPPA MOSCATO RISERVA 2 CL 7.50

SPAN. BRANDY 2 CL 7.50
GRAN DUQUE D'ALBA

COGNAC COURVOISIER XO 2 CL 15.00

THE MADNESS IN THE BOTTLE!
"MY NOBLE BRANDIES STRAIN IN ANY PHASE OF
DRINKING THE BODY BUT ENJOY - IN MODERATION -
BODY AND SOUL"
THE BRANDIES OF HANS REISETBAUER.

REISETBAUER CARROT 2 CL 13.00

REISETBAUER WILLIAMS RED 2 CL 13.00

REISETBAUER APRICOT 2 CL 13.00

REISETBAUER RASPBERRY 2 CL 24.00



SOFT DRINKS

WATER 0.25 L 2.30
gas and non gas 0.75 L 5.00

COCA-COLA · COCA-COLA LIGHT 0.2 L EACH 3.50
SPRITE

FEVER-TREE 0.2 L EACH 3.70
BITTER LEMON · TONIC WATER · GINGER ALE

ORANGINA 0.2 L 3.50

APPLE JUICE 0.2 L 3.50

APPLE SPRITZER 0.2 L 3.50

TOMATO JUICE 0.2 L 3.50

FRESHLY SQUEEZED 0.2 L 4.50
ORANGE JUICE

SPARKLING GRAPE JUICE WITH WATER 0.2 L 7.00

SPARKLING MATCHA-LIME 0.33 L 3.90
FROM SEICHA WITH REFRESHING CHARACTER

HOT DRINKS

ESPRESSO 3.20

DOUBLE ESPRESSO 5.00

CAFÉ CREMA 3.20

CAPPUCCINO 3.80

GREEN TEA 2.20

ORANGE GINGER TEA 2.70

FRESH GINGER TEA 3.50

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