

4-COURS DINNER MENUE

HENSSLER'S TASTE

p. P. 89.00

Aperitiv recommendation

HENSSLERS'S PLUM KIKK

0.2 L 13.00

GREEN LEAFS

green apple, lime, mint, green shiso

9.50

with Gin 14.00

we recommend

HENSSLER MIX

MAKI, INSIDE-OUT-MAKI,
NIGIRI, SPECIAL SASHIMI,
TEMPURA

from 2 people

p. p. 56.00

Served in two courses:
First of all, tempura with dips,
then sushi.

WINE OF THE MONTH

WEISSBURGUNDER

2023 · dry · Salwey · Baden

0.75 L 49.00 GLAS 0.2 L 13.50



@HENSSLER_RESTAURANT

CLASSIC STARTER

OYSTERSHOOTER	8.50
with spicy tomatosalsa and tobiko crown	
MISO SOUP	8.00
with silk tofu, wakame seaweed and spring lek	
EDAMAME	
classic with maldon salt	8.50
or with spicy miso sauce	9.00
or with truffle ponzu	10.00
CHICKEN SKEWER	
classic yakitori	16.00
spicy yakitori	17.50
LETTUCE WITH PASSION FRUIT DRESSING	14.00
FRIED CALAMARETTI	22.00
endive salad, chilli lime coriander	

TEMPURA

TEMPURA VEGETABLE	18.50
with three kinds of dips	
SPICY TUNA TEMPURA ROLL	19.50
with avocado and homemade mayonnaise	
TEMPURA BLACK TIGER GARNELEN	22.00
with three kinds of dips	

FRESH CLIFF OYSTER

per piece 7.00

pur "On the Rocks" or
with onion ceviche

MAIN COURSE

SPECIAL OF THE DAY	DAILY PRICE
COD „BLACK COD STYLE“ miso-mirin-lackered, sake lime butter	37.00
CHRISPY PORKBELLY teriyaki, pointed Cabbage	32.00
TATAKI VOM US RUMPSTEAK hoi-sin Jus, daikon	52.00

SIDE DISHES

MARINATED RICE	5.50
CUCUMBER WAKAME SALAD	6.00
GRILLED PAK CHOI kimchi sauce	7.00
SPINACH sesame sauce	7.00
CRISPY STRAW POTATOES chili ponzu aioli	7.50
VEGETABLE SALAD apple miso dressing and peanuts	8.00

HENSSLER'S SAUCES

TRUFFELE PONZU BUTTER
TERIYAKI SAUCE · HOME MADE
MAYONAISE
3.50 each

we recommend

HENSSLER MIX

MAKI, INSIDE-OUT-MAKI,
NIGIRI, SPECIAL SASHIMI,
TEMPURA

from 2 people

p. p. 56.00

Served in two courses:
First of all, tempura with dips,
then sushi.

SUSHI MIX

HENSSLER SUSHI MIX	CLASSIC 38.50
Inside-out-Maki, Maki, Nigiri	SPECIAL 46.00
HENSSLER	
SUSHI-SASHIMI MIX	CLASSIC 39.50
Inside-out-Maki, Sashimi, Nigiri	SPECIAL 49.00
PURE SUSHI-SASHIMI MIX	48.00
california roll, maki, nigri, sashimi	

SPECIAL SUSHI ROLLS

HOLIDAY GREEN ROLL VEGGIE	19.00
avocadosashimi, asparagus tempura, onion ceviche, shiso leaf, chilimayonnaise and teriyakisauce	
RED POWER ROLL VEGGIE	19.00
wild broccoli tempura, avocado sashimi, marinated beetroot, Hulk sauce	
CRISPY DUCK ROLL	21.00
crispy duck spring roll, avocado, Hoisin, pickled onions	
ORIGINAL SURF AND TURF ROLL	24.50
grilled beef sashimi, panko shrimp, cucumber, avocado, spicy teriyaki sauce, sour cream and togarashi chips	
OCEAN ROLL	24.50
cucumber, avocado, pepperoni tempura, grilled loup de mer sashimi, edamame, wakame chimmi churri, ponzu sauce	
KIZAMI BEEF ROLL	24.50
avocado, cucumber, asparagus tempura, grilled beef sashimi, Hulk sauce, Kizami wasabi	
KINGFISH ROLL	24.50
avocado, cucumber, leek tempura, hamachi sashimi, dashi cream, mentsuyu radish, pickled honeydew melon	
TUNA SPICE ROLL	24.50
avocado, cucumber, panko shrimp, grilled tuna sashimi, spicy teriyaki, spicy sour cream, avocado tartare	
TUNA SASHIMI ROLL	25.00
pankoshrimp, cucumber, avocado, creamy crabstick and teriyakisauce	
UNAGI BOMB ROLL	25.50
avocado, cucumber, bean tempura, avocado, unagi, unagi sauce, onion ceviche	

CLASSIC SUSHI ROLLS

CALIFORNIA ROLL	16.00
crabstick, avocado, cucumber	HAND ROLL 9.00
CHICKEN TERIYAKI ROLL	17.00
crispychicken, cucumber, avocado, sesame and teriyaki sauce	HAND ROLL 10.50
CRUNCHY ROLL	17.00
tempura gamba, cucumber, avocado, chili mayonaise	HAND ROLL 10.50
HOT TUNA ROLL	18.50
hot tuna tartare and cucumber	HAND ROLL 11.00
LACHS ROLL	18.00
salmon, cucumber and avocado	HAND ROLL 11.00
TUNA ROLL	18.50
tuna, cucumber and avocado	HAND ROLL 12.00

MAKI ROLLS

CUCUMBER MAKI	6.50
AVOCADO MAKI	8.00
SALMON MAKI	12.00
CRISPY SALMON MAKI	13.00
TUNA MAKI	13.00
HOT TUNA MAKI	13.00
UNAGI MAKI	16.00
TUNA TARTAR TRUFFLE PONZU MAKI	17.50

SASHIMI PUR "ON THE ROCKS" WITH PONZU SAUCE

LOUP DE MER SASHIMI	28.00
SALMON SASHIMI	31.00
HAMACHI SASHIMI	34.00
THUNFISCH SASHIMI	36.00
HENSSLER`S SASHIMI MIX	48.00
tuna, salmon, loup de mer and hamachi	

NIGIRI

AVOCADO ONION CEVIECHE, 2 PCS.	8.50
EBI, 2 PCS.	8.50
TEMPURA SHRIMP, 2 PCS.	9.50
SALMON, 2 PCS.	10.50
LOUP DE MER, 2 PCS.	11.00
TUNA, 2 PCS.	11.50
FRIED PEPPER TUNA, 2 PCS.	11.50
HAMACHI, 2 PCS.	12.00
BEEF TRUFFLE PONZU, 2 PCS.	13.00
UNAGI, 2 PCS.	14.00

APERITIF

Our recommendation

HENSSLERS'S PLUM KIKK	13.00
GREEN LEAFS	9.50
green apple, lime, mint, green shiso with Gin	14.00
CRÉMANT DE LOIRE BRUT 0.1 L	12.00
"Blanc de Blanc" 100% Chardonnay	
CRÉMANT DE LOIRE BRUT 0.1 L	12.00
"Rosé" 100% Cabernet Franc	
SHERRY LUSTAU DRY 5 CL	7.50
BELSAZAR - HIGH-CLASS VERMOUTH -	
BELSAZAR BIANCO substantial	5 CL 7,50
BELSAZAR DRY dry and direct	5 CL 7.50
BELSAZAR ROSÉ varied and light	5 CL 6.50
CAMPARI SODA 4 CL	11.00
CAMPARI ORANGE 4 CL	12.00

GIN

SIEGFRIED WONDERLEAF GIN 4 CL	10.50
"ALKOHOLFREI" with Fever Tree Tonic	
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	18.00
highest quality gin of the alpine region. intense fruity, juniper and lemon.	

BEER

GÖSSER BEER WITH LEMONADE 0,33L	6.50
BECK'S BEER 0.33 L	6.50
PILS	
BECK'S BEER 0.33 L	6.50
NON ALCOHOL	
PAULANER 0.33 L	6.50
ORIGINAL MÜNCHNER HELL	

SAKE

SAKE WARM 0.1 L	7.50
SAKE SPECIAL 0.1 L	14.50
SAKE JUNMAI FL. 180 ML	16.50

DIGESTIF

SALWEY 2 CL	12.00
MIRABELLE / RASPBERRY / PEAR	
HELBING KÜMMEL 2 CL	6.00
HELBING AQUAVIT 2 CL	7.00
WODKA 42 BELOW 4 CL	9.00
BORGMANN HERBAL LIQUEUR 4 CL	10.00
GRAPPA MOSCATO RISERVA 2 CL	9.50
SPAN. BRANDY 2 CL	10.00
CARDENAL MENDOZA	
FÜRST BRANDY XO	
VINTAGE 1995 2 CL	16.00

SOFT DRINKS

WATER	0.25 L	4.00
gas or non gas	0.75 L	7.50
COCA-COLA	0.2 L JE	4.50
COCA-COLA LIGHT		
COCA-COLA ZERO · SPRITE		
BITTER LEMON	0.2 L	4.50
SCHWEPPES		
TONIC WATER · GINGER ALE	0.2 L JE	4.50
FEVER TREE		
ORANGINA	0.2 L	4.00
LÜTAUER APPLE SPRITZER	0.33 L	5.50
KLINDWORTH ORANGE JUICE	0.2 L	4.00

HOT DRINKS

ESPRESSO	4.50
DOUBLE ESPRESSO	7.50
CAFÉ CREMA	4.00
CAPPUCCINO	5.50
GREEN TEA	4.50
ORANGE GINGER TEA	4.50
FRESH GINGER TEA	5.00

Since 2014, ingredients that may cause allergens or intolerances must be labeled.

For any questions, please contact our staff or ask for our menu with allergens and intolerances labeled.

All prices in euros include VAT and service.