

# FA. PEKELHARING

CAFÉ RESTAURANT

## SPUNTINI

arancini met pimentmayonaise 8,5

spiering met rucola 8,5

oester per stuk / half dozijn 3,6 / 21,5

olijven 4,5

## ANTIPASTI

gefrituurde topinamboer met topinamboercreme, gepocheerd ei en parmezaankrokant 14,5

burrata met radicchio en saor, ansjovis en pijnboompitten 14,5

kalfstong met linzencreme, crostino met merg en ingelegde cantharellen 15,5

baccala met knolselderij, dille, verveine en hazelnoot 15

vitello tonnato 14

## PRIMI

farro met porcini, spinazie en pecorino 16,5 / 21

bloedworstravioli met garnalenbisque en lavas 17,5 / 22,5

linguine met scheermessen, spaanse peper, peterselie en bottarga 16,5 / 21

tagliatelle met wildzwijnstoof en parmezaan 16,5 / 21

vissoep met rouille en croutons 15,5

## SECONDI

tagliata di manzo van de barbecue met rucola, balsamico en parmezaanse kaas 24,5

boudin blanc van konijn en zolderspek met mosselen, gebrande prei, lamsoor en IJwit 24,5

rode poon met zolfini bonen cassoulet, palingbouillon, zeekraal, bleekselderij en salsa verde 24

pompoensformato met taleggiocreme, ingelegde pompoen en krokant van pompoenpitten 23

## DOLCI

witte chocolade cheesecake met frambozensaus 8,5

tarte tatin van vijgen met yoghurtijs 8,5

chocolade marquise met peer en amandel 8

sgroppino (citroensorbet, vodka, prosecco) 8,5

koffie met roomtruffels 7,5

## CONTORNI

gemengde salade 5,5

geroosterde aardappeltjes 5

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## SPUNTINI

- arancini with spicy mayonaise 8,5
- fried white bait with arugula 8,5
- oyster each / half a dozen 3,6 / 21,5
- olives 4,5

## ANTIPASTI

- fried jerusalem artichoke with jerusalem artichoke cream, poached egg and crisp of parmesan 14,5
- burrata with radicchio en saor, anchovies and pine nuts 14,5
- tongue of veal with lentil cream, crostino with marrow and pickled chantarelles 15,5
- baccala with celeriac, dill, verbena and hazelnuts 15
- vitello tonnato 14

## PRIMI

- farro with porcini, spinach and pecorino 16,5 / 21
- black pudding ravioli with shrimp bisque and lovage 17,5 / 22,5
- linguine with razor clams, chili pepper, parsley and bottarga 16,5 / 21
- tagliatelle with wild boar stew and parmesan 16,5 / 21
- fish soup with rouille and croutons 15,5

## SECONDI

- tagliata di manzo from the barbecue with arugula, balsamic and parmesan 24,5
- boudin blanc of rabbit and smoked bacon with mussels, roasted leek, sea lavender and white beer 24,5
- red mullet with zolfini beans cassoulet, eel broth, samphire, celery and salsa verde 24
- pumpkin sformato with taleggio cream, pickled pumpkin and crisp of pumpkin seeds 23

## DOLCI

- white chocolate cheesecake with raspberry sauce 8,5
- tarte tatin with figs and yogurt ice cream 8,5
- chocolate marquise with pear and almond 8
- sgroppino (lemon sorbet, vodka, prosecco) 8,5
- coffee with chocolate truffles 7,5

## CONTORNI

- side salad 5,5
- roasted potatoes 5

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## MOUSSEREND

edgard schaller, cremant d'alsace, 2019, pinot blanc, riesling, pinot gris	8 / 48
delot, blanc de noir, reserve brut, champagne, pinot noir	64,5
michel lenique, blancs de reserve, champagne, chardonnay	79,5

## WIT

### ITALIE

giran kellerlei, alto adige, 2021, pinot grigio	7,4 / 35
calafe, greco di tufo, campania, 2019, greco	35,5
valdibella, sulle bucce, sicilia, 2020, grillo (oranje)	38
sabbionare, verdicchio dei castelli di jesi superiore, le marche, 2020, verdicchio bianco	8,6 / 41,5
pietracupa, benevento, campania, 2020, falanghina	42
filadoro 'santari', campania, 2018, fiano	52
pacherhof, alto adige, 2021, kerner	53
reale, 'aliseo', costa amalfi, campania, 2020, biancolella, pepella	53
foradori, fontanasanta, 2020, manzoni bianco	55
gump hof, weissburgunder, praesulis, isarco valley, alto adige, 2020, pinot bianco	55
romeo rossi, friuli venezia giulia, 2020, sauvignon blanc	62,5
fruske, medeazza, trieste, 2019, malvasia	63,5
vie di romans, friuli, 2020, 'dessimis' pinot grigio	73
girolamo russo, 'nerina', etna bianco, sicilia, 2020, carricante, cataratto, grecanico, inzolia	79,5
italo cescon, 'madre', veneto, friuli venezia giulia, 2017, manzoni bianco	80,5

### SPANJE

bodegas garciarealo, castilla y leon, 2021, verdejo	5,8 / 27
finca nueva, briones, rioja, 2019, viura	39
castell d'age, l'essencia', penedes, 2019, xarel-lo	8,4 / 40,5

### OOSTENRIJK

leth, wagram, 2019, gruner veltliner	48
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### DUITSLAND

emrich-schonleber, nahe, 2021, riesling trocken	36
horst sauer, lump, escherndorf (bocksbeutel), 2020, silvaner	37,5
neiss, pfalz, 2021, spatburgunder blanc de noir	38,5
basserman-jordan, pfalz, 2019, riesling kabinet (restsuiker)	43,5
emrich-schonleber, nahe, 2019, grauburgunder	47
aldinger, wurttemberg, 2019, spatburgunder rose reserve trocken (rose)	64,5

### FRANKRIJK

les vigneron du narbonnais, languedoc-roussillon, 2021, cabernet franc, grenache (rose)	5,2 / 25
chateau de la presle, touraine, loire, 2020, sauvignon blanc	32,5
michel et romain pornay, macon-bussieres, bourgogne, 2021, chardonnay	7,6 / 35,5
louis cheze, collines rhodaniennes, rhone, 2020, marsanne	41,5
domaine vigneau-chevreau, clos de rougemont vouvray sec, loire, 2021, chenin blanc	46,5
willy roulandes, clos moulin aux moines, bourgogne, 2018, aligote	53
joannes violot-guillemard, pommard, bourgogne, 2019, pinot beurrot	53,5
francois crochet, sancerre, loire, 2020, sauvignon blanc	57,5

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chateau de villeneuve, saumur, les cormiers, 2006, chenin blanc	60,5
christophe pueyo, vin de france, bordeaux, 2017, semillon (oranje)	78,5
devevey, '18 lunes', hautes cotes de beaune, bourgogne, 2019, chardonnay	78,5
vincent et sophie morey, chassagne-montrachet, bourgogne, 2020, chardonnay	92

## ROOD

### ITALIE

conti zecca, donna marzia rosso, salento, puglia, 2018, negroamaro, malvasia nera	24
orlandi contucci ponno, regia specula, 2018, montepulciano d'abruzzo	6,4 / 30
conti zecca, puglia, 2019, primitivo non filtrato	37
piovene porto godi, toari di villaga, vincenza, veneto, 2021, tai rosso	39
scagliola sansi, barbera d'asti 'frem', piemonte, 2018, barbera	9,7 / 47
pfannenstielhof, st magdalener, alto adige, 2021, vernatsch, lagrein	48
tenuta di castellaro, ypsilon, lipari, 2020, alicante, nero d'avola, corinto	48,5
cantine carpentiere, castel del monte, puglia, 2014, nero di troia riserva	49,5
francesco brigatti, 'mottfrei', colline novaresi, piemonte, 2018, nebbiolo	52,5
girolamo russo, etna rosso 'a rina, sicilie, 2019, nerello mascalese	62
colombera e garella, bramaterra, masserano, biella, piemonte 2018, nebbiolo, vespolina	66
dirupi, valtellina gess superiore, sondrio, lombardia, 2018, nebbiolo	86
cantina del pino, barbaresco, piemonte, 2014, nebbiolo	89
guido porro, 'lazzairasco', barolo, piemonte, 2018, nebbiolo	89,5
ca 'rugate, amarone della valpolicella, veneto, 2016, corvina, corvinone, rondinella	90
castello di verduno, rabaja, barbaresco, piemonte, 2016, nebbiolo	98
podero scopetone, brunello di montalcino, toscane, 2012, sangiovese	105

### SPANJE

osoti, rioja crianza, 2017, tempranillo, garnacha, mazuelo	8,2 / 39,5
mas igneus, reneixer negre, priorat, 2017, garnacha, carignan, cabernet sauvignon	44,5

### DUITSLAND

bruder dr becker, rheinessen, 2020, spatburgunder	7,9 / 38,5
dr heger, baden, mimus erste lage, 2017, spatburgunder	74,5

### FRANKRIJK

anthony thevenet, beaujolais-villages, 2020, gamay	8,9 / 44
gilles robin, papillon, crozes-hermitage, rhone, 2018, syrah	46
jacky blot, domaine de la butte, haut de la butte, bourgueil, loire, 2018, cabernet franc	56,5
willy roulendes, clos moulin aux moines, bourgogne, 2020, pinot noir	59,5
christophe pueyo, 'la fleur garderosé', saint-emilion grand cru, bordeaux, 2015, cabernet franc, merlot	74
jean foillard, cote du py, morgon, beaujolais, 2019, gamay	75
michel faraud, domaine du cayron, gigondas, cotes du rhone, 2010, grenache, mourvedre, cinsault	77,5
devevey, 'pertuisots', beaune 1er cru, bourgogne, 2019, pinot noir	105

## DESSERT

sabbionare donatella paoloni, le marche, 2018, verdicchio passito 'poesia' (wit)	9,9
francois giboin, cognac, l'hermitage, pimeau des charentes, merlot (rood)	6,8
huisgemaakte limoncello	6,5
espresso martini	10,5

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## COCKTAILS

<b>HENDRICK'S GT</b>	<b>10,5</b>
fever-tree tonic, komkommer, zwarte peper, cellery bitters	
<b>BOBBY'S GT</b>	<b>10,5</b>
fever-tree tonic, sinaasappel, kruidnagel, orange bitters	
<b>THE SPICY CHEF</b>	<b>10,5</b>
dutch courage gin, aranciata rossa, tabasco, limoen	
<b>NEGRONI</b>	<b>10,5</b>
bobby's gin, campari, carpano antica formula rosso vermouth	
<b>ESPRESSO MARTINI</b>	<b>11,5</b>
ketel one vodka, kahlua, doppio, suikersiroop	
<b>BLOODY MARY</b>	<b>10,5</b>
ketel one vodka, big tom, citroen, tabasco, worcestershiresauce	
<b>WHISKEY SOUR</b>	<b>11,5</b>
maker's mark bourbon, citroensap, eiwit, angostura bitters	
<b>AMARETTO SOUR</b>	<b>11,5</b>
gozio amaretto, citroensap, eiwit, angostura bitters	
<b>DARK 'N STORMY</b>	<b>10,5</b>
goslings dark rum, limoen, gingerbeer, angostura bitters,	
<b>MOSCOW MULE</b>	<b>10,5</b>
ketel one vodka, limoen, gingerbeer, peychaud bitters	
<b>SPRITZ</b>	<b>10,5</b>
berto aperitivo, prosecco, frizzante, sinaasappel	
<b>MOCKTAIL</b>	<b>10,5</b>
ginamnis, fever-tree tonic, limoen	