

FA. PEKELHARING

CAFÉ RESTAURANT

ANTIPASTI

Kippenlevermousse met geroosterde en ingelegde pompoen, kruidkoekcrostini en pompoenpitten 12,5

Zachtgegaarde prei met robiola creme, appel vinaigrette en hazelnoot 12,5

Langoustine met prosciutto azijn, venkel, radicchio en gepofte rijst 13,5

Mozzarella met bagna cauda, witlof en amandel 13,5

Vitello tonnato 12,5

PRIMI

Polenta met baccala, tomaat, bleekselderij en taggiasche olijven 15,5 / 20

Linguine met cime di rapa, kokkels, ansjovis en pangrattato 15,5 / 20

Tagliatelle met wildzwijnstoof, bladselderij en parmezaan 15,5 / 20

Geitenkaasravioli met raapstelen en krokante knoflook 15 / 19,5

Vissoep met rouille en croutons 11,5

SECONDI

Tagliata di manzo met rucola, balsamico en parmezaanse kaas 21

Makreel van de barbeque met aubergine, cherrytomaat en salsa verde 21

Op de graat gebakken griet met zolfinibonen, zeekraal en cantharellenvinaigrette 21,5

Pied de mouton, trompette de la mort, farinata, linzencreme, spinazie, gepocheerd ei en parmezaan krokant 20,5

DOLCI

Sgroppino (citroensorbet, vodka, prosecco) 7,5

Witte chocolade cheesecake met frambozensaus 7,5

Chocolade ganache taart met gepocheerde peer, chocolade ijs en amandel 7,5

Appel tarte tatin met duindoornbessensorbet 7,5

Koffie met roomtruffels 7,5

CONTORNI

Gemengde salade 4,5

Geroosterde aardappeltjes 4,5

Antipasti, secondi en dolci 37

Antipasti, primi, secondi en dolci 46,5

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ANTIPASTI

- Chicken liver mousse with roasted and pickled pumpkin, spiced crostini and pumpkin seeds 12,5
- Gently cooked leek with robiola cream, apple vinaigrette and hazelnut 12,5
- Langoustine with prosciutto vinegar, fennel, radicchio and puffed rice 13,5
- Mozzarella with bagna cauda, chicory and almond 13,5
- Vitello tonnato 12,5

PRIMI

- Polenta with baccala, tomato, celery and taggiasca olives 15,5 / 20
- Linguine with cime di rapa, cockles, anchovies and pangrattato 15,5 / 20
- Goat cheese ravioli with turnip greens and crispy garlic 15 / 19,5
- Tagliatelle with wild boar stew, celery and parmesan 15,5 / 20
- Fish soup with rouille and croutons 11,5

SECONDI

- Tagliata di manzo with rocket lettuce, balsamic and parmesan 21
- Pan baked brill with zolfini beans, samphire and chantarelle vinaigrette 21,5
- Mackerel from the barbeque with eggplant, cherry tomatoes and salsa verde 21
- Pied de mouton, trompette de la mort, farinata, lentil cream, spinach, poached egg and crispy parmesan 20,5

DOLCI

- Sgroppino (lemon sorbet, vodka, prosecco) 7,5
- White chocolate cheesecake with raspberry sauce 7,5
- Chocolate ganache cake with poached pear, chocolate icecream and almond 7,5
- Apple tarte tatin with sea buckthorn sorbet 7,5
- Coffee with chocolate truffles 7,5

CONTORNI

- Mixed salad 4,5
- Roasted potatoes 4,5

Antipasti, secondi en dolci 37

Antipasti, primi, secondi en dolci 46,5

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MOUSSEREND

Edgard Schaller, Cremant d'Alsace, Extra Brut, 2019, Pinot Blanc, Riesling, Pinot Gris	8 / 48
Delot, Blanc de Noir Reserve Brut, Champagne	62,5
Michel Lenique, Blancs de Reserve, Champagne	78
Vouette & Sorbee, Blanc de Noir, Champagne	92,5

WIT

ITALIE

Pacherhoff, Alto Adige, 2019, Kerner	49,5
Gump Hof, Weissburgunder Praesulis, Isarco Valley, Alto Adige, 2019, Pinot Bianco	55
Girland Kellerlei, Alto Adige, 2020, Pinot Grigio	7,4 / 35
Foradori, Fontanasanta, 2019, Manzoni Bianco	48,5
Vie di Romans, Friuli, 2014, Piere Sauvignon	63,5
Vie di Romans, Friuli, 2018, "Dessimis" Pinot Grigio	69,5
Ori di Verdicchio dei Castelli di Jesi Classico Superiore, Marche, 2018, Verdicchio	7,4 / 35
Calafe, Campania, 2018, Greco di Tufo	35,5
Filadoro 'Santari', Campania, 2018, Fiano	52

SPANJE

Bodegas Garciarealo, Castilla y Leon, 2020, Verdejo	5,5 / 25
Finca Nueva, Briones, Rioja, 2018, Viura	38

OOSTENRIJK

Leth, Wagram, 2019, Gruner Veltliner	48
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DUITSLAND

Basserman-Jordan, Pfalz, 2019, Riesling Kabinett (Restsuiker)	43,5
Emrich-Schonleber, Nahe, 2020, Riesling Trocken	7,5 / 35,5
Emrich-Schonleber, Nahe, 2019, Grauburgunder	49,5
Wagner Stempel, Rheinessen, 2020, Scheurebe	32
Horst Sauer, Lump, Escherndorf (Bocksbeutel), 2020, Silvaner	35
Neiss, Pfalz, 2020, Spatburgunder Blanc de Noir	7,8 / 37

FRANKRIJK

Christophe Pueyo, Vin de France, Bordeaux, 2017, Semillon (Oranje)	78,5
Louis Cheze, Collines Rhodaniennes, Rhone, 2020, Marsanne	38,5
Willy Roulendes, Clos Moulin aux Moines, Bourgogne, 2018, Aligote	53
Domaine Françoise Andre, Les Vergelesses, Savigny-Les-Beaune, 2011, Chardonnay	98
Chapelle de Blagny, Meursault-Blagny 1er Cru, Bourgogne, 2015, Chardonnay	117
Pillot, Chassagne-Montrachet, Cote de Beaune, Bourgogne, 2017, Chardonnay	88,5
Thierry Violot-Guillemard, Pommard, Bourgogne, 2018, Pinot Beurot	49,5

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Francois Crochet, Sancerre, Loire, 2019, Sauvignon Blanc	55,5
Chateau de la Presle, Touraine, Loire, 2020, Sauvignon Blanc	6,9 / 32,5
Domaine Vigneau-Chevreau, Clos de Rougemont Vouvray Sec, Loire, 2019, Chenin Blanc	45,5
Les Vignerons du Narbonnais, Languedoc-Roussillon, 2018, Cabernet Franc, Grenache (Rose)	5,5 / 25

ROOD

ITALIE

Pfannenstielhof, St Magdalener, Alto Adige, 2019, Vernatsch, Lagrein	48,5
Conti Zecca, Puglia, 2018, Primitivo Non Filtrato	7,7 / 37
Conti Zecca, Donna Marzia Rosso Salento, Puglia, 2018, Negroamaro, Malvasia Nera	24
Cantine Carpentiere, Castel del Monte, Puglia, 2014, Nero di Troia Riserva	49,5
Guido Porro, Barolo "Lazzairasco", Piemonte, 2017, Nebbiolo	83
Cantina del Pino, Barbaresco, Piemonte 2014, Nebbiolo	89
Marco Porello, Langhe, Piemonte, 2020, Nebbiolo	39,5
Scagliola Sansi, Barbera d'Asti 'Frem', 2017, Barbera	9,2 / 44
Piovene Porto Godi, Toari di Villaga, Vincenza, 2020, Tai Rosso	7,6 / 36
Ca'Rugate, Amarone della Valpolicella, Veneto 2015, Corvina, Corvinone, Rondinella	90
Podere Scopetone, Brunello di Montalcino, Toscane, 2012, Sangiovese	110
Monteverdine, Pian del Ciampolo, Chianti, Toscane, 2018, Sangiovese, Canaiolo, Colorino	58,5
Boscarelli 'Prugnolo', Rossi di Montepulciano, 2019, Sangiovese, Mammolo	7,4 / 35
Orlandi Contucci Ponno, Regia Specula, 2018, Montepulciano d'Abruzzo	6,4 / 30
Tenuta Di Castellaro, Ypsillon, Lipari, 2018, Alicante, Nero d'Avola, Corinto	48,5
Girolamo Russo, Etna Rosso 'A Rina, Sicilie, 2018, Nerello Mascalese	62

SPANJE

Osoti, Rioja Crianza, 2017, Tempranillo, Garnacha, Mazuelo	7,9 / 37,5
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DUITSLAND

Bruder Dr Becker, Rheinessen, 2019, Spatburgunder	7,7 / 37
Dr Heger, Baden, Mimus Erste Lage, 2014, Spatburgunder	72,5

FRANKRIJK

Jacky Blot, Domaine de la Butte, Haut de la Butte, Bourgueil, Loire, 2017, Cabernet Franc	53
Domaine Grosbois, Chinon, Loire, 2018, Cabernet Franc	37,5
Christophe Pueyo, Saint-Emilion Grand Cru, 2015, Cabernet Franc, Merlot	74
Regis de Valliere, Bourgogne, 2019, Pinot Noir	48,5
Domaine Bryczek, Morey-Saint-Denis 1er Cru, Bourgogne, 2017, Pinot Noir	108
Anthony Thevenet, Beaujolais-Villages, 2019, Gamay	38
Jean Foillard, Cote du Py, Morgon, Beaujolais, 2019, Gamay	75

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Michel Faraud, Domaine du Cayron, Gigondas, 2010, Grenache, Mourvedre, Cinsault	77,5
Gilles Robin, Papillon, Crozes-Hermitage, Rhone, 2018, Syrah	48,5

DESSERT

Sabbionare Donatella Paoloni, Le Marche, 2018, Verdicchio Passito "Poesia"	9,9
Domaine de Baillaury, Banyuls 5 ans d'Age, Grenache Noir, Grenache Gris	6,5
Huisgemaakte Limoncello	6,5

Vraag ons naar andere digestieven, likeuren of sterke dranken!

SPUNTINI

Arancini	7,5
Spiering	7,5
Oesters per stuk	3,4
Oesters half dozijn	19
Brood met olijfolie	4,5
Sardines piccanti	7,5
Sardines in olijfolie	7,5
Ingelegde bospaddestoelen	6,5
Prosciutto d'Osvaldo	8
Taggiasche olijven	3
'Nduja	7

PA. PEKELHARING

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GIN&TONIC

Hendricks 9,5

Fever-Tree Tonic, Komkommer, Zwarte Peper, Cellery Bitters

Bobby's 9,5

Fever-Tree Tonic, Sinaasappel, Kruidnagel, Orange Bitters

Dutch Courage 9,5

Fever-Tree Tonic, Limoen, Peychaud Bitters

COCKTAILS

Negroni 9,5

Bobby's Gin, Campari, Carpano Antica Formula Rosso Vermouth

Espresso Martini 10,5

Ketel One Vodka, Kahlua, Doppio, Suikersiroop

Bloody Mary 9,5

Ketel One Vodka, Big Tom, Citroen, Tabasco, Worcestershiresauce

Whiskey Sour 10,5

Maker's Mark Bourbon, Citroensap, Eiwit, Angostura Bitters

Amaretto Sour 10,5

Gozio Amaretto, Citroensap, Eiwit, Angostura Bitters

Dark 'n Stormy 9,5

Goslings Dark Rum, Limoen, Gingerbeer, Angostura Bitters,

Moscow Mule 9,5

Ketel One Vodka, Limoen, Gingerbeer, Peychaud Bitters

Spritz 9

Berto Aperitivo, Prosecco, Frizzante, Sinaasappel

Mocktail 8,5

Seedlip, Fever-Tree Tonic, Limoen