

FA. PEKELHARING

CAFÉ RESTAURANT

ANTIPASTI

- Pastrami van rundersukade met oestercreme, verse augurk, koolrabi en radijs 13,5
- Burrata met peperonata, kikkererwten, tomatenvinaigrette en zuurdesemcroutons 12,5
- Spitskool van de barbecue met gerookte paling beurre blanc, bottarga en zonnebloempitten 12,5
- Mosselen met gele komkommer, mosselvinaigrette en dille 13,5
- Vitello tonnato 12,5

PRIMI

- Gnocchi met gerookte polpo, tomaat en lamsoor 15,5 / 20
- Topinamboerravioli met beurre noisette, eidooier, hazelnoot en parmezaan 16,5 / 21
- Tagliatelle met kalfsworst, cantharellen, dragon en parmezaan 15,5 / 20
- Linguine met scheermessen, gremolata en tonijnhart 15,5 / 20
- Vissoep met rouille en croutons 11,5

SECONDI

- Tagliata di manzo met rucola, balsamico en parmezaanse kaas 21
- Piepkuiken van de barbecue met cavolo nero, meiraap en salmoriglio 20,5
- Gerookte zwaardvis met bieten, kokkel beurre blanc en klaverzuring 21,5
- Schartongfilet met bloemkool, porcini en waterkers 22,5
- Gefrituurde artisjokken met romesco, rode ui en roodlof 19,5

DOLCI

- Sgroppino (citroensorbet, vodka, prosecco) 7,5
- Witte chocolade cheesecake met frambozensaus 7,5
- Donkere chocolade mousse met meringue, bramen, bramen coulis en verveine 7,5
- Pruimen frangipane met tonkabonenroomijs 7,5
- Koffie met roomtruffels 7,5

CONTORNI

- Gemengde salade 4,5
- Geroosterde aardappeltjes 4,5

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ANTIPASTI

- Brisket pastrami with oyster cream, pickles, kohlrabi and radish 13,5
- Burrata with peperonata, chickpeas, tomato vinaigrette and sourdough croutons 13,5
- Pointed cabbage from the barbecue with eel beurre blanc, bottarga and sunflower seeds 12,5
- Mussels with yellow cucumber, mussel vinaigrette and dill 13,5
- Vitello tonnato 12,5

PRIMI

- Gnocchi with smoked polpo, tomato and sea lavender 15,5 / 20
- Jerusalem artichoke ravioli with beurre noisette, egg yolk, hazelnut and parmesan 16,5 / 21
- Tagliatelle with veal sausage, chantharelles, tarragon and parmesan 15,5 / 20
- Linguine with razor clams, gremolata and tuna heart 15,5/ 20
- Fish soup with rouille and croutons 11,5

SECONDI

- Tagliata di manzo with rocket lettuce, balsamic and parmesan 21
- Spring chicken from the barbeque, cavolo nero, turnip, salmoriglio 20,5
- Smoked swordfish with beetroot, clam beurre blanc and wood sorrel 21,5
- Lemon sole with cauliflower, porcini and watercress 22,5
- Fried artichokes with romesco, red onion and red chicory 19,5

DOLCI

- Sgroppino (lemon sorbet, vodka, prosecco) 7,5
- White chocolate cheesecake with raspberry sauce 7,5
- Dark chocolate mousse with meringue, blackberries, blackberry coulis and verbena 7,5
- Plum frangipane with tonka bean ice cream 7,5
- Coffee with chocolate truffles 7,5

CONTORNI

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

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MOUSSEREND

| | |
|---|--------|
| Chateau de Passavant, Cremant de Loire Brut, 2019 | 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 |
| Girlan Kellerlei, Alto Adige, 2020, Pinot Grigio | 7,2 / 36 |
| Gump Hof, Weissburgunder Praesulis, Isarco Valley, Alto Adige, 2019, Pinot Bianco | 55 |
| 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 / 35 |
| Calafe, Campania, 2018, Greco di Tufo | 35,5 |
| Filadoro 'Santari', Campania, 2018, Fiano | 52 |

SPANJE

| | |
|---|----------|
| Bodegas Garciarealo, Castilla y Leon, 2020, Verdejo | 5,2 / 26 |
| Finca Nueva, Briones, Rioja, 2018, Viura | 38 |

OOSTENRIJK

| | |
|--------------------------------------|----------|
| Leth, Wagram, 2019, Gruner Veltliner | 9,6 / 48 |
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DUITSLAND

| | |
|---|------------|
| Basserman-Jordan, Pfalz, 2019, Riesling Kabinett (Restsuiker) | 43,5 |
| Emrich-Schonleber, Nahe, 2020, Riesling Trocken | 7,3 / 36,5 |
| 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 | 7,6 / 38 |

FRANKRIJK

| | |
|--|------------|
| Christophe Pueyo, Vin de France, Bordeaux, 2017, Semillon (Oranje) | 78,5 |
| Louis Cheze, Collines Rhodaniennes, Rhone, 2019, Marsanne | 38,5 |
| Willy Roulendes, Clos Moulin aux Moines, Bourgogne, 2018, Aligote | 53 |
| Michel et Romain Pornay, Macon-Bussieres, Bourgogne, 2020, Chardonnay | 7,1 / 35,5 |
| Domaine Francoise 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 Viot-Guillemard, Pommard, Bourgogne, 2018, Pinot Beurot | 49,5 |
| Francois Crochet, Sancerre, Loire, 2019, Sauvignon Blanc | 55,5 |
| Chateau de la Presle, Touraine, Loire, 2020, Sauvignon Blanc | 6,7 / 33,5 |

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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 / 27,5

ROOD

ITALIE

Pfannenstielhof, St Magdalener, Alto Adige, 2019, Vernatsch, Lagrein 48,5
Conti Zecca, Puglia, 2018, Primitivo Non Filtrato 7,5 / 37,5
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 / 45
Piovene Porto Godi, Toari di Villaga, Vincenza, 2020, Tai Rosso 7,4 / 37
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 7,1 / 35,5
Orlandi Contucci Ponso, Regia Specula, 2017, Montepulciano d'Abruzzo 6,1 / 30,5
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 7,7 / 38,5

DUITSLAND

Bruder Dr Becker, Rheinessen, 2019, Spatburgunder 7,6 / 38
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
Chateau Tayet, Bordeaux Superieur, 2016, Merlot, Cabernet Sauvignon, Petit Verdot 49,5
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
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" 9,6
Domaine de Baillaury, Banyuls 5 ans d'Age, Grenache Noir, Grenache Gris 6,5
Huisgemaakte Limoncello 6,5

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SPUNTINI

Arancini 7,5

Spiering 7,5

Oesters per stuk 3,4

Oesters half dozijn 19

Brood met olijfolie 4

Sardines piccanti 7,5

Sardines in olijfolie 7,5

Ingelegde bospaddestoelen 4,5

Prosciutto d'Oswaldo 8

Salsichon iberico 6,5

Taggiasche olijven 3

Varkensrillette 6,5

'Nduja 7

PA. PEKELHARING

CAFÉ RESTAURANT

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

Skinny Peach 9,5

Ketel One Vodka Peach & Orange Blossom, Limoen, Angostura Bitters, Frizzante

Espresso Martini 10,5

Ketel One Vodka, Kahlua, Doppio, Suikersiroop

Bloody Mary 9,5

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

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, Angostura Bitters, Gingerbeer

Moscow Mule 9,5

Ketel One Vodka, Limoen, Peychaud Bitters, Gingerbeer

Spritz 8

Berto Aperitivo, Prosecco, Frizzante, Sinaasappel

Mocktail 8

Seedlip, Fever-Tree Tonic, Limoen