

# FA. PEKELHARING

CAFÉ RESTAURANT

## ANTIPASTI

- Kippenlevermousse met geroosterde en ingelegde pompoen, kruidkoekcrostini en pompoenpitten 12,5
- Zachtgegarde 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
- Linguine met cime di rapa, kokkels, ansjovis en pangrattato 15,5
- Tagliatelle met wildzwijnstoof, bladselderij en parmezaan 15,5
- Geitenkaasravioli met raapstelen en krokante knoflook 15
- 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
- Gebakken griet met zolfinibonen, zeekraal en cantharellen 21,5
- Pied de mouton, trompette de la mort, farinata, linzencreme, spinazie, gepocheerd ei en parmezaan krokant 19,5

## 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
- Linguine with cime di rapa, cockles, anchovies and pangrattato 15,5
- Goat cheese ravioli with turnip greens and crispy garlic 15
- Tagliatelle with wild boar stew, celery and parmesan 15,5
- Fish soup with rouille and croutons 11,5

## SECONDI

- Tagliata di manzo with rocket lettuce, balsamic and parmesan 21
- Rabbit shoulder with fennel sausage, roasted fennel and caper apples 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 19,5

## DOLCI

- Sgroppino (lemon sorbet, vodka, prosecco) 7,5
- White chocolate cheesecake with raspberry sauce 7,5
- Chocolate ganache pie with roasted 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
Girlan Kellerlei, Alto Adige, 2020, Pinot Grigio	7,2 / 36
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, 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 Beurrot	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  
Boscarelli 'Prugnolo', Rossi di Montepulciano, 2019, Sangiovese, Mammolo 7,1 / 35,5  
Orlandi Contucci Ponso, Regia Specula, 2018, Montepulciano d'Abruzzo 6,1 / 30,5  
Tenuta Di Castellaro, Ypsilon, 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  
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  
Michel Faraud, Domaine du Cayron, Gigondas, 2010, Grenache, Mourvedre, Cinsault 77,5  
Gilles Robin, Papillon, Crozes-Hermitage, Rhone, 2018, Syrah 48,5

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## 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

## 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'Oswaldo	8
Taggiasche olijven	3
'Nduja	7

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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 8**

Berto Aperitivo, Prosecco, Frizzante, Sinaasappel

### **Mocktail 8**

Seedlip, Fever-Tree Tonic, Limoen