

# FA. PEKELHARRING

CAFÉ RESTAURANT

## SPUNTINI

olives	3,5
oysters	per oyster 3,4 / half a dozen 19,5
fried white bait with lemon	7,5
arancini (fried saffron risotto balls) and piment mayonnaise	7,5
homemade charcuterie	14,5

## ANTIPASTI

vitello tonnato	12,5
fish antipasto (changes daily)	13,5
fried flower sprouts with porcini, kohlrabi and tete de moine	12,5
burrata with red onion, walnut salsa and pomegranate	12,5
soup of pumpkin with smoked feta, pickled chili pepper and granola of seeds	9,5
fish soup with rouille and croutons	11,5 / 14,5

## PRIMI

linguine with lobster, bisque and parsley	17,5 / 21,5
tagliatelle with ragu and parmesan cheese	15,5 / 19,5
buckwheat conchiglie with pesto of turnip tops, smoked almonds and goat cheese	14,5 / 18,5
ravioli with buffalo ricotta, sorrel, spring onion and pecorino	16 / 20

## SECONDI

tagliata di manzo with rocket lettuce, balsamic vinegar and parmesan cheese	22,5
fried mackerel with cockles, pancetta, split peas and celery	21,5
red beet with apple glaze, horseradish, little gem and smoked pecan	19,5
oxtail with roasted parsnip, purslane and salsa verde	22
grilled quail with sweet potato, puntarelle, tangerine and bergamot-salmoriglio	22
turbot with artichokes, anchovy, string beans, cherry tomatoes and potato crisps	21,5

## CONTORNI

roasted potatoes	4,5
mixed salad	4,5
rocket lettuce with balsamic vinegar and parmesan cheese	4,5