

FA. PEKELHARRING

CAFÉ RESTAURANT

ANTIPASTI

- Oysters per piece / half a dozen 3,4 / 19*
- Terrine de campagne with roasted onion 12,5
- Sea bass tartare in lime juice with cockles, pumpkin, polenta and fig leaf oil 13,5
- Autumn vegetables with mozzarella, root celery sauce and pecan 12,5
- Fish soup with rouille and croutons 11,5
- Vitello tonnato 12,5

PRIMI

- Mezze rigatone with fennel sausage, eggplant and beluga lentils 14 / 18
- Riso nero with seppia, prawns, celery and gremolata 15 / 19,5
- Linguine with porcini a la carbonara and parmesan 14,5 / 18,5
- Ravioli with pumpkin, taleggio cream, baby spinach and hazelnut 15 / 19,5

SECONDI

- Tagliata di manzo with rocket lettuce, balsamic and parmesan 21
- Duck breast with chinese cabbage and jus with pickled blueberries 20,5
- Fried skate wing with cauliflower and razor clams vinaigrette 20,5
- Deep fried artichokes with romesco sauce, red onion, frisee lettuce and almond 19,5

CONTORNI

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

DOLCI

- Sgroppino (lemon sorbet, vodka, prosecco) 7,5
- White chocolate cheese cake with raspberry sauce 7,5
- Poached pear with chocolate icecream and almonds 8
- Apple tarte tatin with sea buckthorn berry icecream 8
- Coffee with chocolate truffles 7,5

Antipasti, secondi and dolci 38,5

Antipasti, primi, secondi and dolci 47,5

*as antipasti in menu +7