

FA. PEKELHARING

CAFÉ RESTAURANT

ANTIPASTI

- Zuppetta met seppia, mosselen, kikkererwten, tomaat en gremolata 13,5
- Kalfstong met bagna cauda, little gem en gefrituurde ui 13,5
- Tarte tatin van ui met gorgonzola, witlof en zonnebloempitten 12,5
- Mozzarella met radicchio en saor, ansjovis en pijnboompitten 13,5
- Vitello tonnato 12,5

PRIMI

- Gnocchi met gerookte spek, prei en kokkels 15,5 / 20
- Tagliatelle met hertenstoof, zilverui en parmezaan 15,5 / 20
- Conchiglie met aubergine, zolfinibonen, tomaat, basilicum en pecorino 15,5 / 20
- Bloedworstravioli met bisque, hollandse garnalen en lavas 17,5 / 21,5
- Vissoep met rouille en croutons 11,5

SECONDI

- Tagliata di manzo met rucola, balsamico en parmezaanse kaas 21,5
- Dorade van de barbecue met pompoen caponata, pompoenpitten en basilicum 21
- Gebakken heilbot met zuurkool, seppia en porcini 21,5
- Aardpeersformato met taleggiocreme, cavolo nero, pied de mouton en hazelnoot 20,5

DOLCI

- Sgroppino (citroensorbet, vodka, prosecco) 7,5
- Witte chocolade cheesecake met frambozensaus 7,5
- Chocolade lava cake met vanille-ijs, gezouten karamel en pinda's 7,5
- Kweepeer crumble met geitenyoghurt-ijs 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

- Zuppetta with seppia, mussels, tomatoes and gremolata 13,5
- Tongue of veal with bagna cauda, little gem and deep fried onions 13,5
- Onion tarte tatin, with gorgonzola, chicory and sunflowerseeds 12,5
- Mozzarella with radicchio en saor, anchovy and pine nuts 13,5
- Vitello tonnato 12,5

PRIMI

- Gnocchi with smoked bacon, leek en cockels 15,5 / 20
- Conghiiglie with eggplant, zolfini beans, tomatoes, basil and pecorino 15,5 / 20
- Black pudding ravioli with bisque, grey shrimps and lovage 17,5 / 21,5
- Tagliatelle with deer stew, pearl onions and parmesan 15,5 /-20
- Fish soup with rouille and croutons 11,5

SECONDI

- Tagliata di manzo with rocket lettuce, balsamic and parmesan 21,5
- Panfried halibut with sauerkraut, seppia and porcini 21,5
- Sea bream from the barbecue with pumpkin caponata, pumpkin seeds and basil 21
- Jerusalem artichoke sformato with taleggio cream, cavolo nero, pied de mouton and hazelnut 20,5

DOLCI

- Sgroppino (lemon sorbet, vodka, prosecco) 7,5
- White chocolate cheesecake with raspberry sauce 7,5
- Chocolate lava cake with vanilla icecream, salted caramel and peanuts 7,5
- Quince crumble with goat yogurt icecream 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

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

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

Wagner Stempel, Rheinessen, 2020, Scheurebe	32
Horst Sauer, Lump, Escherndorf (Bocksbeutel), 2020, Silvaner	35
Emrich-Schonleber, Nahe, 2020, Riesling Trocken	7,5 / 35,5
Neiss, Pfalz, 2020, Spatburgunder Blanc de Noir	7,8 / 37
Basserman-Jordan, Pfalz, 2019, Riesling Kabinett (Restsuiker)	43,5
Emrich-Schonleber, Nahe, 2019, Grauburgunder	49,5
Aldinger, Wurttemberg, 2017, Spatburgunder Rose Reserve Trocken (Rose)	64,5

FRANKRIJK

Les Vignerons du Narbonnais, Languedoc-Roussillon, 2020, Cabernet Franc, Grenache (Rose)	5,5 / 25
Chateau de la Presle, Touraine, Loire, 2020, Sauvignon Blanc	6,9 / 32,5
Michel et Romain Pornay, Macon-Bussieres, Bourgogne, 2020, Chardonnay	7,1 / 33
Louis Cheze, Collines Rhodaniennes, Rhone, 2020, Marsanne	38,5
Domaine Vigneau-Chevreau, Clos de Rougemont Vouvray Sec, Loire, 2019, Chenin Blanc	45,5
Thierry Viot-Guillemard, Pommard, Bourgogne, 2018, Pinot Beurrat	49,5
Willy Roulendes, Clos Moulin aux Moines, Bourgogne, 2018, Aligote	53
Francois Crochet, Sancerre, Loire, 2019, Sauvignon Blanc	55,5
Chateau de Villeneuve, Saumur, Les Cormiers, 2006, Chenin Blanc	58

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Christophe Pueyo, Vin de France, Bordeaux, 2017, Semillon (Oranje)	78,5
Pillot, Chassagne-Montrachet, Cote de Beaune, Bourgogne, 2019, Chardonnay	88,5
Chapelle de Blagny, Meursault-Blagny 1er Cru, Bourgogne, 2015, Chardonnay	117

ROOD

ITALIE

Conti Zecca, Donna Marzia Rosso Salento, Puglia, 2018, Negroamaro, Malvasia Nera	24
Orlandi Contucci Ponno, Regia Specula, 2018, Montepulciano d'Abruzzo	6,4 / 30
Boscarelli 'Prugnolo', Rossi di Montepulciano, 2020, Sangiovese, Mammolo	7,4 / 35
Piovene Porto Godi, Toari di Villaga, Vincenza, 2020, Tai Rosso	36
Marco Porello, Langhe, Piemonte, 2020, Nebbiolo	39,5
Scagliola Sansi, Barbera d'Asti 'Frem', 2018, Barbera	9,2 / 44
Tenuta Di Castellaro, Ypsilon, Lipari, 2018, Alicante, Nero d'Avola, Corinto	48,5
Pfannenstielhof, St Magdalener, Alto Adige, 2019, Vernatsch, Lagrein	48,5
Cantine Carpentiere, Castel del Monte, Puglia, 2014, Nero di Troia Riserva	49,5
Francesco Brigatti, 'Motfrei', Colline Novaresi, 2018, Nebbiolo	52,5
Montevertine, Pian del Ciampolo, Chianti, Toscane, 2019, Sangiovese, Canaiolo, Colorino	58,5
Girolamo Russo, Etna Rosso 'A Rina, Sicilie, 2018, Nerello Mascalese	62
Colombera e Garella, Bramaterra, Masserano, 2017, Nebbiolo, Vespolina	66
Guido Porro, Barolo "Lazzairasco", Piemonte, 2017, Nebbiolo	83
Cantina del Pino, Barbaresco, Piemonte 2014, Nebbiolo	89
Ca'Rugate, Amarone della Valpolicella, Veneto 2016, Corvina, Corvinone, Rondinella	90
Castello di Verduno, Rabaja, Barbaresco, 2016, Nebbiolo	98
Podere Scopetone, Brunello di Montalcino, Toscane, 2012, Sangiovese	110

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, 2017, Spatburgunder	72,5

FRANKRIJK

Anthony Thevenet, Beaujolais-Villages, 2020, Gamay	7,7 / 37
Gilles Robin, Papillon, Crozes-Hermitage, Rhone, 2018, Syrah	48,5
David Butterfield, Monthelie, Beaune, Bourgogne, 2019, Pinot Noir	49
Jacky Blot, Domaine de la Butte, Haut de la Butte, Bourgueil, Loire, 2017, Cabernet Franc	53
Christophe Pueyo, Saint-Emilion Grand Cru, 2015, Cabernet Franc, Merlot	74
Jean Foillard, Cote du Py, Morgon, Beaujolais, 2019, Gamay	75
Michel Faraud, Domaine du Cayron, Gigondas, 2010, Grenache, Mourvedre, Cinsault	77,5

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DESSERT

Sabbionare Donatella Paoloni, Le Marche, 2018, Verdicchio Passito "Poesia"	9,9
Francois Giboin, Cognac, l'Hermitage, Pineau des Charentes, Merlot	6,8
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'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 9

Berto Aperitivo, Prosecco, Frizzante, Sinaasappel

Mocktail 8,5

Seedlip, Fever-Tree Tonic, Limoen