

FA. PERELHARRING

CAFÉ RESTAURANT

SPUNTINI

arancini met pimentmayonaise 8,5

spiering met rucola 8,5

oester per stuk / half dozijn 3,7 / 21,5

olijven 4,5

ANTIPASTI

geitenkaascreme met doperwten, aardappel, cantharellen vinaigrette en pompoenpit granola 14,5

gamba's met pompoencreme, roodlof en gerookte paprika-knoflook vinaigrette 14,5

kalfssukade van de barbecue met bagna cauda, little gem en gefrituurde rode ui 14,5

baccala met krokante polenta, gepocheerd ei, venkel, rode ui, jalapenos en haringparels 14,5

vitello tonnato 16,5

PRIMI

linguine met gamba's, mosselen, tomaat, lamsoor en gremolata 16,5 / 22,5

tagliatelle met geitenstoof, gremolata en parmezaan 16,5 / 22,5

ravioli gevuld aubergine met saus van cherrytomaat, stracciatella en basilicum 16,5 / 22,5

gnocchi met gerookte forel, citroenboter, andijvie en bottarga 16,5 / 22,5

vissoep met rouille en croutons 15,5

SECONDI

tagliata di manzo van de barbecue met rucola, balsamico en parmezaanse kaas 26,5

heilbot gegaard in saffraan beurre blanc met peperonata, venkel en paleta iberica 25,5

gegrild piepkuiken met cavolo nero, in ganzenvet gebakken krieltjes en salmoriglio 26,5

gefrituurde en gevulde courgettebloemen, kikkererwten, rode en gele biet en rucola-pecan pesto 23,5

DOLCI

witte chocolade cheesecake met frambozensaus 9,5

hangop met blauwe bessen, kletskep en dragon 9,5

ricotta-amandeltaart met perzik parfait 10,5

sgroppino (citroensorbet, vodka, prosecco) 8,5

koffie met roomtruffels 8,5

FA. PERELHARINO

CAFÉ RESTAURANT

SPUNTINI

- arancini with spicy mayonaise 8,5
- fried white bait with arugula 8,5
- oyster each / half a dozen 3,7 / 21,5
- olives 4,5

ANTIPASTI

- goat cheese cream with peas, potato, chantarelle vinaigrette and pumpkin seed granola 14,5
- prawns with pumpkin cream, red chicory and smoked paprika-garlic vinaigrette 14,5
- braised veal from the barbecue with bagna cauda, little gem and fried red onion 14,5
- baccala with crispy polenta, poached egg, red onion, jalapenos, fennel and herring pearls 14,5
- vitello tonnato 16,5

PRIMI

- linguine with prawns, mussels, tomatoes, sea lavender and gremolata 16,5 / 22,5
- tagliatelle with stew of goat, gremolata and parmesan 16,5 / 22,5
- ravioli filled with eggplant with sauce from cherry tomato, stracciatella and basil 16,5 / 22,5
- gnocchi with smoked trout, lemon butter, andive and bottarga 16,5 / 22,5
- fish soup with rouille and croutons 15,5

SECONDI

- tagliata di manzo from the barbecue with arugula, balsamic and parmesan 26,5
- halibut poached in saffron beurre blanc with peperonata, fennel and paleta iberica 25,5
- grilled spring chicken with cavolo nero, baby potatoes baked in goose fat and salmoriglio 26,5
- fried and stuffed zucchini flowers with chickpeas, red and yellow beet and aragula-pecan pesto 23,5

DOLCI

- white chocolate cheesecake with raspberry sauce 9,5
- yogurt curd with blueberries, gingersnap and tarragon 9,5
- ricotta-almond cake with peach parfait 10,5
- sgroppino (lemon sorbet, vodka, prosecco) 8,5
- coffee with chocolate truffles 8,5

F.A. PERELHARING

CAFÉ RESTAURANT

MOUSSEREND

edgard schaller, cremant d'alsace, pinot blanc, riesling, pinot gris	8,5 / 48
delot, blanc de noir, reserve brut, cotes d'epernay, cote des blancs, champagne, blanc de noir	64,5
michel lenique, blancs de reserve, celles-sur-ource, aube, champagne, chardonnay, pinot noir, pinot meunier	79,5
vouette & sorbee, fidele, blancs de noir, champagne, pinot noir	99,5

WIT

ITALIE

giran kellerlei, alto adige, 2023, pinot grigio	7,4 / 35
calafe, greco di tufo, campania, 2021, greco	37
pontemagno, ori di verdicchio dei castelli di jesi, classico superiore, marche, 2020, verdicchio bianco	7,9 / 38
valdibella, sulle bucce, sicilia, 2023, grillo (oranje)	40
pietracupa, benevento, campania, 2022, falanghina	42
sabbionare, verdicchio dei castelli di jesi, classico superiore, marche, 2021, verdicchio bianco	8,7 / 43
vicara, airales, monferrato, piemonte, 2022, chardonnay, sauvignon blanc, cortese	43,5
mario recchi franceschini, offida pecorino petraiae, marche, 2020, pecorino	49,5
pacherhof, alto adige, 2023, kerner	58
gump hof, weissburgunder, praesulis, isarco valley, alto adige, 2022, pinot bianco	66,5
keber edi, collio bianco, friuli, 2021, friulano, malvasia, ribolla gialla	75
vie di romans, 'dessimis', friuli, 2022, pinot grigio	79,5
girolamo russo, nerina, etna bianco, sicilia, 2022, carricante, cataratto, grecanico, inzolia	79,5
italo cescon, madre, veneto, friuli venezia giulia, 2021, manzoni bianco	80,5

SPANJE

bodegas garciarealo, castilla y leon, 2023, verdejo	6 / 29
finca nueva, briones, rioja, 2021, viura	39

OOSTENRIJK

weingut leth, scheiben, 1e lage, wagram, 2021, gruner veltliner	48
---	----

DUITSLAND

aldinger, rebhuhn, wurttemberg, 2022, riesling	34
horst sauer, lump, escherndorf (bocksbeutel), 2022, silvaner	37,5
neiss, pfalz, 2022, spatburgunder blanc de noir	8,5 / 41,5
emrich-schonleber, nahe, 2023, grauburgunder	52,5
aldinger, wurttemberg, 2020, spatburgunder rose reserve trocken (rose)	64,5

FA. PEKELHARRING

CAFÉ RESTAURANT

FRANKRIJK

bernard et olivier coste, solis lumen, languedoc, 2023, grenache, cinsault (rose)	5,8 / 27
louis cheze, collines rhodaniennes, rhone, 2022, marsanne	41,5
chateau vitallis, macon-fuisse, bourgogne, 2023, chardonnay	8,7 / 43
champalou, vouvray, loire, 2022, chenin blanc	49
domaine teiller, menetou-salon blanc, loire, 2022, sauvignon blanc	52
la mariota, orange tacsum, roussillon, 2022, muscat (oranje)	58
maison ambroise, bourgogne, 2021, chardonnay	58,5
dominique gruhier, petit chablis sur les clos, bourgogne, 2022, chardonnay	59,5
domaine tempier, bandol, provence, 2022, mourvedre, grenache, cinsault (rose)	70,5
domaine de la touraize, en flandre, arbois, jura, 2021, chardonnay	72
christophe pueyo, vin de france, bordeaux, 2017, semillon (oranje)	78,5
francois crochet, sancerre, loire, 2022, sauvignon blanc	83,5
eric forest, l'ame forest, pouilly-fuisse, bourgogne, 2022, chardonnay	81
domaine de la touraize, terres bleues, arbois, jura, 2020, savagnin	83,5
domaine giudicelli, patrimonio, corsica, 2022, vermentinu	92
vincent et sophie morey, chassagne-montrachet, bourgogne, 2022, chardonnay	108
jean francios ganevat, cuvee florine, cotes du jura blanc, 2018, chardonnay	128,5

ROOD

ITALIE

conti zecca, donna marzia rosso, salento, puglia, 2021, negroamaro, malvasia nera	28
orlandi contucci ponno, regia specula, 2019, montepulciano d'abruzzo	7,9 / 38
boscarelli, prugnolo, rossi di montepulciano, 2023, sangiovese, mammolo	8,2 / 39,5
conti zecca, puglia, 2022, primitivo non filtrato	40,5
crissante allesandria, barbera d'alba, piemonte, 2022, barbera	8,4 / 41
cantina del pino, barbera d'asti, piemonte, 2022, barbera	43,5
tenuta di castellarò, ypsilon, lipari, 2021, nero d'avola, corinto	50,5
loacker schwarzhof, ihlderhof, st. magdalener classico, sudtirool, alto adige, 2021, schiava	53,5
cantine carpentiere, castel del monte, puglia, 2015, nero di troia riserva	55
castello tricerchi, rosso di montalcino, toscane, 2022, sangiovese	56
monteraponi, chianti classico, siena, toscane, 2022, sangiovese, canaiolo	66
girolamo russo, etna rosso 'a rina, sicilie, 2021, nerello mascalese	67
margherita otto, langhe, piemonte, 2022, nebbiolo	71,5
podere della civettaja, toscane, 2020, pinot nero	79
roberto sarotto, 'villa aurora', barbaresco riserva, 2001, nebbiolo	87
cantina del pino, barbaresco, piemonte, 2017, nebbiolo	89
guido porro, lazzairasco, barolo, piemonte, 2018, nebbiolo	94
dirupi, valtellina gess superiore, sondrio, lombardia, 2019, nebbiolo	96
castello di verduno, rabaja, barbaresco, piemonte, 2018, nebbiolo	98
podere scopetone, brunello di montalcino, toscane, 2016, sangiovese	105
margherita otto, barolo, piemonte, 2019, nebbiolo	124

SPANJE

joan d'anguera, les maiols, montsant, 2021, garnacha	8 / 39
vinedos ruiz jimenez, osoti crianza, rioja, 2020, tempranillo, garnacha	8,5 / 41,5

F.A. PEKELHARING

CAFÉ RESTAURANT

DUISSLAND

basserman-jordan, pfalz, 2020, spatburgunder	9,3 / 44,5
dr heger, baden, mimus erste lage, 2018, spatburgunder	86

FRANKRIJK

la mariota, le vol des etourneaux, roussillon, 2022, grenache, carignan, syrah	48
dominique gruhier, bourgogne, epineuil, 2022, pinot noir	58
domaine des closiers, saumur-champigny, loire, 2021, cabernet franc	66
aurelien verdet, bourgogne 'en luteniere', 2022, pinot noir	68
jean foillard, cote du py, morgon, beaujolais, 2022, gamay	85
devevey, pertuisots, beaune 1er cru, bourgogne, 2020, pinot noir	105

DESSERT

francois giboin, cognac, l'hermitage, pimeau des charentes, merlot	6,8
chateau piada, sauternes, 2019, sauvignon blanc, semillon	9
huisgemaakte limoncello	8
espresso martini	11,5

vraag ons naar andere digestieven, likeuren of sterke dranken!

vraag ons naar andere digestieven, likeuren of sterke dranken!

COCKTAILS

PALOMA

fever tree grapefruit, tequila, limoen, peychauds bitters 11,5

HENDRICK'S GT 11,5

fever-tree tonic, komkommer, zwarte peper, cellery bitters

BOBBY'S GT 11,5

fever-tree tonic, sinaasappel, gebrande kruidnagel, orange bitters

NEGRONI 11,5

bobby's gin, campari, carpano antica formula rosso vermouth

ESPRESSO MARTINI 12,5

ketel one vodka, kahlua, doppio

BLOODY MARY 11,5

ketel one vodka, big tom, citroen, tabasco, worcestershiresauce

WHISKEY / AMARETTO / NEGRONI SOUR 12,5

maker's mark / gozio amaretto / negroni, eiwit, citroen

MOSCOW MULE / DARK 'N STORMY 11,5

ketel one vodka / goslings rum, limoen, gingerbeer

BERTO SPRITZ 10,5

berto aperitivo, cremant, frizzante, sinaasappel

F.A. PEKELHARRING

CAFÉ RESTAURANT

MOCKTAIL	10,5
ginamis, fever-tree tonic, limoen, munt	
SANBITTER NON ALCOLICO	5,5
sanbitter, frizzante, sinaasappel	