

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

crudo van dorade met gember-tomatencreme, zeekraal, kaapse kruisbes en limoenbladolie 14,5

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

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

vitello tonnato 16,5

PRIMI

linguine met gamba's, mosselen, tomaat 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 seppia, polpo, zeekraal, saffraan, taggiasche olijven, citroen en peterselie 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

gebakken schol met 'nduja, zolfini bonen, little gem, bleekselderij en ingelegde citroen 25,5

boudin blanc van konijn met scheermessen, prei, lamsoor en saus van witbier 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

vijgen tarte tatin met vijgenblad ijs 9,5

ricotta-amandeltaart met perzik en blauwe bessen-yoghurt ijs 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
- crudo from sea bream with ginger-tomato cream, samphire, cape gooseberry and lime leaf oil 14,5
- braised veal from the barbecue with bagna cauda, little gem and fried red onion 14,5
- baccala with soft boiled egg, crispy polenta, red onion, jalapenos, fennel and herring pearls 14,5
- vitello tonnato 16,5

PRIMI

- linguine with gamba's, mussels, tomatoes 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 seppia, polpo, samphire, saffron, taggiasca olives, lemon and parseley 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
- fried plaice with 'nduja, zolfini beans, little gem, celery and pickled lemon 25,5
- boudin blanc from rabbit with razor clams, leek, sea lavender and sauce from white beer 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
- fig tarte tatin with figleaf ice cream 9,5
- ricotta-almond cake with peach and blueberry-yogurt ice cream 10,5
- sgroppino (lemon sorbet, vodka, prosecco) 8,5
- coffee with chocolate truffles 8,5

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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	35,5
pontemagno, ori di verdicchio dei castelli di jesi, classico superiore, marche, 2020, verdicchio bianco	7,9 / 38
valdibella, sulle bucce, sicilia, 2023, grillo (oranje)	38
sabbionare, verdicchio dei castelli di jesi, classico superiore, marche, 2021, verdicchio bianco	8,5 / 41,5
pietracupa, benevento, campania, 2022, falanghina	42
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	53
gump hof, weissburgunder, praesulis, isarco valley, alto adige, 2022, pinot bianco	65
vie di romans, 'dessimis', friuli, 2022, pinot grigio	73,5
keber edi, collio bianco, friuli, 2021, friulano, malvasia, ribolla gialla	75
girolamo russo, nerina, etna bianco, sicilia, 2022, carricante, cataratto, grecanico, inzolia	79,5
italo cescon, madre, veneto, friuli venezia giulia, 2020, 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
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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
basserman-jordan, kabinet, pfalz, 2019, riesling	43,5
emrich-schonleber, nahe, 2023, grauburgunder	52,5
aldinger, wurttemberg, 2020, spatburgunder rose reserve trocken (rose)	64,5

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FRANKRIJK

bernard et olivier coste, solis lumen, languedoc, 2023, grenache, cinsault (rose)	5,8 / 27
chateau vitallis, macon-fuisse, bourgogne, 2023, chardonnay	8,5 / 41,5
louis cheze, collines rhodaniennes, rhone, 2022, marsanne	41,5
champalou, vouvray, loire, 2022, chenin blanc	49
teillier, menetou-salon blanc, loire, 2022, sauvignon blanc	50,5
maison ambroise, bourgogne, 2021, chardonnay	58,6
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	79,5
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	94,5
stephane montez, chanson, monteillet, condrieu, 2016, viognier	98,5
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	6,9 / 34
conti zecca, puglia, 2022, primitivo non filtrato	37
boscarelli, prugnolo, rossi di montepulciano, 2023, sangiovese, mammolo	8,2 / 39,5
crissante allesandria, barbera d'alba, piemonte, 2022, barbera	8,4 / 41
cantina del pino, barbera d'asti, piemonte, 2022, barbera	43,5
cantine carpentiere, castel del monte, puglia, 2015, nero di troia riserva	49,5
tenuta di castellaro, ypsilon, lipari, 2021, nero d'avola, corinto	50,5
loacker schwarzhof, ihlderhof, st. magdalener classico, sudtirol, alto adige, 2021, schiava	53,5
castello tricerchi, rosso di montalcino, toscane, 2022, sangiovese	56
monteraponi, chianti classico, siena, toscane, 2022, sangiovese, canaiolo	63,5
girolamo russo, etna rosso 'a rina, sicilie, 2021, nerello mascalese	64,5
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	89,5
dirupi, valtellina gess superiore, sondrio, l ombardia, 2019, nebbiolo	96
castello di verduno, rabaja, barbaresco, piemonte, 2018, nebbiolo	98
le salette, amarone della valpolicella classico, la marega, 2017, corvina	99
podere scopetone, brunello di montalcino, toscane, 2016, sangiovese	105

SPANJE

joan d'anguera, les maiols, montsant, 2021, garnacha	8 / 39
vinedos ruiz jimenez, osoti crianza, rioja, 2020, tempranillo, garnacha	8,2 / 39,5

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DUITSLAND

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	75
michel faraud, domaine du cayron, gigondas, cotes du rhone, 2010, grenache, mourvedre, cinsault	77,5
devevey, pertuisots, beaune 1er cru, bourgogne, 2020, pinot noir	105

DESSERT

francois giboïn, 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! **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

MOCKTAIL 10,5

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ginamis, fever-tree tonic, limoen, munt

SANBITTER NON ALCOLICO

5,5

sanbitter, frizzante, sinaasappel