

F.A. PEKELHARING

CAFÉ RESTAURANT

SPUNTINI

arancini met pimentmayonaise 8,5

spiering met rucola 8,5

oester per stuk / half dozijn 3,7 / 22,5

olijven 4,5

ANTIPASTI

buffelmozzarella met bagna cauda, roodlof en amandel 14,5

dungesneden runderlende met morille-vinaigrette, mayonaise, parmezaankrokant en tuinkers 14,5

tartaar van dorade in limoensap en palingbouillon met pompoen, bosui, vijgenblad olie en krokante polenta 14,5

oertomaten met gembervinaigrette, limoenblad-olie en pindakrokant 12,5

vitello tonnato 14,5

PRIMI

linguine met scheermessen, zeekraal, gepekeld citroen en bottarga 17,5 / 22,5

tagliatelle met salsiccia, pancetta, verse tomatensaus, basilicum en parmezaan 17,5 / 22,5

ravioli gevuld met fontina met ingelegde witte asperges, paddestoelenjus en zuurdesem pangrattato 17 / 21,5

gnocchi met baccala, tomatensaus, taggiasche olijven, ingelegde spaanse peper en gremolata 17 / 21,5

vissoep met rouille en croutons 15,5

SECONDI

tagliata di manzo van de barbecue met rucola, balsamico en parmezaanse kaas 24,5

gebakken schol met inktvis, kokkels, rode paprika, venkel, taggiasche olijven, saffraan nage en aioli 24,5

boudin blanc van konijn en zolderspek met mosselen, lamsoor, gebrande prei en witbier 24,5

gevulde courgettebloem met buffelricotta, caponata, pijnboomspitten en basilicum 23

DOLCI

witte chocolade cheesecake met frambozensaus 8,5

pruimen tarte tatin met amandel en duindoornbessensorbet 9,5

chocolade ganache taart met gekarameliseerde vijgen en kersensorbet 9,5

sgroppino (citroensorbet, vodka, prosecco) 8,5

koffie met roomtruffels 7,5

FA. PERELHARRING

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SPUNTINI

- arancini with spicy mayonaise 8,5
- fried white bait with arugula 8,5
- oyster each / half a dozen 3,7 / 22,5
- olives 4,5

ANTIPASTI

- buffalo mozzarella with bagna cauda, red chicory and almond 14,5
- thinly sliced beef sirloin with morille-vinaigrette, mayonnaise, crisp of parmesan and cress 14,5
- sea bream tartare in lime juice and eel broth with pumpkin, spring onion, fig leaf oil and crispy polenta 14,5
- heirloom tomatoes with ginger vinaigrette, lime leaf oil and peanut crisp 12,5
- vitello tonnato 14,5

PRIMI

- linguine with razor clams, samphire, pickled lemon and bottarga 17,5 / 22,5
- tagliatelle with salsiccia, pancetta, fresh tomato sauce, basil and parmesan 17,5 / 22,5
- ravioli filled with fontina with fermented asparagus, mushroom gravy and sourdough pangrattato 17 / 21,5
- gnocchi with baccala, tomato sauce, taggiasche olives, pickled chili pepper and gremolata 17 / 21,5
- fish soup with rouille and croutons 15,5

SECONDI

- tagliata di manzo from the barbecue with arugula, balsamic and parmesan 24,5
- fried plaice with squid, clams, red pepper, fennel, taggiasche olives, saffron nage and aioli 24,5
- boudin blanc of rabbit en smoked bacon with mussels, sea lavender, burnt leek and white beer 24,5
- zucchini flower filled with buffalo ricotta with caponata, pine nuts and basil 23

DOLCI

- white chocolate cheesecake with raspberry sauce 8,5
- plum tarte tatin with almond and sea buckthorn berry sorbet 9,5
- chocolate ganache pie with caramelized figs and cherry sorbet 9,5
- sgroppino (lemon sorbet, vodka, prosecco) 8,5
- coffee with chocolate truffles 7,5

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MOUSSEREND

edgard schaller, cremant d'alsace, 2019, 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, 2022, pinot grigio	7,4 / 35
calafe, greco di tufo, campania, 2020, greco	35,5
valdibella, sulle bucce, sicilia, 2022, grillo (oranje)	38
sabbionare, verdicchio dei castelli di jesi superiore, le marche, 2021, verdicchio bianco	8,5 / 41,5
pietracupa, benevento, campania, 2021, falanghina	42
vicara, airales, monferrato, piemonte, 2021, chardonnay, sauvignon blanc, cortese	43,5
mario recchi franceschini, offida pecorino petraiae, le marche, 2019, pecorino	49,5
pacherhof, alto adige, 2022, kerner	53
filadoro 'santari', campania, 2018, fiano	54,5
foradori, fontanasanta, dolomiti, 2020, manzoni bianco	55
romeo rossi, friuli venezia giulia, 2020, sauvignon blanc	62,5
fruske, medeazza, trieste, 2019, malvasia	63,5
gump hof, weissburgunder, praesulis, isarco valley, alto adige, 2021, pinot bianco	65
vie di romans, friuli, 2021, 'dessimis' pinot grigio	73,5
girolamo russo, nerina, etna bianco, sicilia, 2020, carricante, cataratto, grecanico, inzolia	79,5
italo cescon, madre, veneto, friuli venezia giulia, 2018, manzoni bianco	80,5
vie di romans, friuli, 2021, MGM 'dessimis' pinot grigio	127

SPANJE

bodegas garciarealo, castilla y leon, 2022, verdejo	6 / 29
finca nueva, briones, rioja, 2019, viura	39
castell d'age, l'essencia, penedes, 2019, xarel-lo	40,5

OOSTENRIJK

weingut leth, scheiben, 1e lage, wagram, 2022, gruner veltliner	48
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DUISSLAND

aldinger, rebhuhn, wurtemberg, 2022, riesling	32
horst sauer, lump, escherndorf (bocksbeutel), 2021, silvaner	7,6 / 37,5
neiss, pfalz, 2021, spatburgunder blanc de noir	7,9 / 38,5
basserman-jordan, pfalz, 2019, riesling kabinet (restsuiker)	43,5
emrich-schonleber, nahe, 2022, grauburgunder	47
aldinger, wurtemberg, 2020, spatburgunder rose reserve trocken (rose)	64,5

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les vigneron du narbonnais, languedoc-roussillon, 2022, cabernet franc, grenache (rose)	5,8 / 27
chateau vitallis, macon-vinzelles, bourgogne, 2022, chardonnay	8,5 / 41,5
louis cheze, collines rhodaniennes, rhone, 2021, marsanne	41,5
chateau de coulaine 'les pieds rotis', chinon, loire, 2022, chenin blanc	50
teillier, menetou-salon blanc, loire, 2022, sauvignon blanc	50,5
domaine de la touraize, en flandre, arbois, jura, 2020, chardonnay	69
willy roulandes, clos moulin aux moines, bourgogne, 2018, aligote	69
francois crochet, sancerre, loire, 2022, sauvignon blanc	69,5
domaine tempier, bandol, provence, 2022, mourvedre, grenache, cinsault (rose)	70,5
paul ginglinger, grand cru eichberg, alsace, 2020, riesling	77,5
christophe pueyo, vin de france, bordeaux, 2017, semillon (oranje)	78,5
vincent et sophie morey, chassagne-montrachet, bourgogne, 2021, chardonnay	94,5
stephane montez, chanson, monteillet, condrieu, 2016, viognier	98,5

ROOD

ITALIE

conti zecca, donna marzia rosso, salento, puglia, 2019, negroamaro, malvasia nera	26
orlandi contucci ponno, regia specula, 2019, montepulciano d'abruzzo	6,4 / 30
conti zecca, puglia, 2020, primitivo non filtrato	37
boscarelli, prugnolo, rossi di montepulciano, 2022, sangiovese, mammolo	7,7 / 37,5
crissante allesandria, barbera d'alba, piemonte, 2021, barbera	8,4 / 41
scagliola sansi, barbera d'asti 'frem', piemonte, 2022, barbera	49
cantine carpentiere, castel del monte, puglia, 2015, nero di troia riserva	49,5
tenuta di castellaro, ypsilon, lipari, 2020, 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, 2021, sangiovese	56
monteraponi, chianti classico, siena, toscane, 2020, sangiovese, canaiolo	63,5
girolamo russo, etna rosso 'a rina, sicilie, 2020, nerello mascalese	64,5
colombera e garella, bramaterra, masserano, biella, piemonte 2018, nebbiolo, vespolina	66
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
dirupi, valtellina superiore riserva, lombardia, 2017, nebbiolo	88
guido porro, lazzairasco, barolo, piemonte, 2018, nebbiolo	89,5
castello di verduno, rabaja, barbaresco, piemonte, 2016, nebbiolo	98
le salette, amarone della valpolicella classico, la marega, 2017, corvina	99
podere scopetone, brunello di montalcino, toscane, 2015, sangiovese	105
cavallotto, bricco boschis, barolo MGN, 2016, nebbiolo	245

SPANJE

joan d'anguera, les maiols, montsant, 2021, garnacha	8 / 39
vinedos ruiz jimenez, osoti crianza, rioja, 2019, tempranillo, garnacha	8,2 / 39,5
mas igneus, reneixer negre, priorat, 2017, garnacha, carignan, cabernet sauvignon	44,5

DUITSLAND

eppelmann, rheinhessen, 2020, spatburgunder	8,2 / 39,5
dr heger, baden, mimus erste lage, 2018, spatburgunder	79,5

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anthony thevenet, beaujolais-villages, 2021, gamay	44
gilles robin, papillon, crozes-hermitage, rhone, 2021, syrah	46
aurelien verdet, bourgogne 'en luteniere', 2021, pinot noir	62
jacky blot, domaine de la butte, haut de la butte, bourgueil, loire, 2018, cabernet franc	67,5
willy roulendes, clos moulin aux moines, bourgogne, 2020, pinot noir	69
jean foillard, cote du py, morgon, beaujolais, 2020, gamay	75
michel fraud, domaine du cayron, gigondas, cotes du rhone, 2010, grenache, mourvedre, cinsault	77,5
christophe pueyo, saint-emilion grand cru, 2016, cabernet franc, merlot	82
devevey, pertuisots, beaune 1er cru, bourgogne, 2020, pinot noir	105

DESSERT

francois giboin, cognac, l'hermitage, pimeau des charentes, merlot (6,8
huisgemaakte limoncello	6,5
espresso martini	11,5

vraag ons naar andere digestieven, likeuren of sterke dranken!

COCKTAILS

HENDRICK'S GT	10,5
fever-tree tonic, komkommer, zwarte peper, cellery bitters	
BOBBY'S GT	10,5
fever-tree tonic, sinaasappel, kruidnagel, orange bitters	
THE SPICY CHEF	10,5
dutch courage gin, aranciata rossa, tabasco, limoen	
NEGRONI	10,5
bobby's gin, campari, carpano antica formula rosso vermouth	
ESPRESSO MARTINI	11,5
ketel one vodka, kahlua, doppio, suikersiroop\	
BLOODY MARY	10,5
ketel one vodka, big tom, citroen, tabasco, worcestershiresauce	
WHISKEY / AMARETTO / NEGRONI SOUR	11,5
maker's mark / gozio amaretto / negroni, eiwit, citroen	
MOSCOW MULE / DARK 'N STORMY	10,5
ketel one vodka / goslings rum, limoen, gingerbeer	
BERTO SPRITZ	10,5
berto aperitivo, prosecco, frizzante, sinaasappel	
MOCKTAIL	10,5
ginamis, fever-tree tonic, limoen, munt	
SANBITTER NON ALCOLICO	5,5
sanbitter, frizzante, sinaasappel	