

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

rode en gele biet met robiolacreme, majoraan, mosterdzaad en hazelnoot 14,5

terrinen van kalfspastrami en aardappel met oestercreme, komkommer en dille 14,5

baccala met groene asperges, little gem, zacht gekookt ei, jalapenos en zuurdesem croutons 14,5

mozzarella met bagna cauda, meiraap, artisjokken chips en amandel 14,5

vitello tonnato 16,5

PRIMI

linguine met scheermessen, bottarga en gremolata 16,5 / 22,5

tagliatelle met stoof van rundersukade, gremolata en parmezaanse kaas 16,5 / 22,5

ravioli gevuld met aubergine met gestoofde cherrytomaten, stracciatella en basilicum 16,5 / 22,5

capellini met groene asperges, morilles, eierdooier en parmezaanse kaas 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

roodbaars met nero di seppia, venkelschaaf, courgette, verveine en kappertjes salsa 25,5

lamshaas met lamsworst, peterselie pesto, pimientos de padron, polenta en waterkers 26,5

linzenbeignets met oesterzwam, hangop, little gem en tomatensalsa 23,5

DOLCI

witte chocolade cheesecake met frambozensaus 9,5

aardbeien tartelette met lavendelcreme en yoghurt ijs 9,5

chocolade lava cake met vanille-ijs, gezouten karamel en krokante pinda 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

- red and yellow beet with robiola cream, marjoram, mustard seed and hazelnut 14,5
- terrino of veal pastrami and potato with oyster cream, cucumber and dill 14,5
- baccala with green asparagus, little gem, soft boiled egg, jalapenos and sourdough croutons 14,5
- mozzarella with bagna cauda, turnip, artichoke chips and almonds 14,5
- vitello tonnato 16,5

PRIMI

- linguine with razor clams, bottarga and gremolata 16,5 / 22,5
- tagliatelle with beef brasato, gremolata and parmesan 16,5 / 22,5
- ravioli filled with eggplant with stewed cherry tomatoes, stracciatella and basil 16,5 / 22,5
- capellini with green asparagus, morels, egg yolk and parmesan 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
- redfish with nero di seppia, fennel, zucchini and verbena 25,5
- lamb tenderloin and lamb sausage with parsley pesto, pimientos de padron, polenta and watercress 26,5
- lentil beignets with oyster mushroom, yoghurt curd, little gem and tomato salsa 23,5

DOLCI

- white chocolate cheesecake with raspberry sauce 9,5
- strawberry tartelette with lavender cream and yogurt ice cream 9,5
- chocolate lava cake with vanilla ice cream and peanut crunch 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, 2022, pinot grigio	7,4 / 35
calafe, greco di tufo, campania, 2020, greco	35,5
pontemagno, ori di verdicchio dei castelli di jesi, classico superiore, marche, 2019, verdicchio bianco	7,9 / 38
valdibella, sulle bucce, sicilia, 2022, grillo (oranje)	38
sabbionare, verdicchio dei castelli di jesi, classico superiore, marche, 2021, verdicchio bianco	8,5 / 41,5
pietracupa, benevento, campania, 2021, falanghina	42
mario recchi franceschini, offida pecorino petraiae, marche, 2019, pecorino	49,5
pacherhof, alto adige, 2022, kerner	53
foradori, fontanasanta, dolomiti, 2020, manzoni bianco	55
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

SPANJE

bodegas garciarealo, castilla y leon, 2022, verdejo	6 / 29
finca nueva, briones, rioja, 2020, viura	39

OOSTENRIJK

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

aldinger, rebhuhn, wurttemberg, 2022, riesling	32
horst sauer, lump, escherndorf (bocksbeutel), 2022, silvaner	37,5
neiss, pfalz, 2022, spatburgunder blanc de noir	8 / 38,5
basserman-jordan, pfalz, 2019, riesling kabinett	43,5
emrich-schonleber, nahe, 2022, grauburgunder	47
aldinger, wurttemberg, 2021, spatburgunder rose reserve trocken (rose)	64,5

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FRANKRIJK

chateau vitallis, macon-fuisse, bourgogne, 2022, chardonnay	8,5 / 41,5
louis cheze, collines rhodaniennes, rhone, 2021, marsanne	41,5
champalou, vouvray, loire, 2021, chenin blanc	49
teillier, menetou-salon blanc, loire, 2022, sauvignon blanc	50,5
dominique gruhier, petit chablis, bourgogne, 2022, chardonnay	56,5
maison ambroise, bourgogne, 2022, chardonnay	58,6
willy roulendes, clos moulin aux moines, bourgogne, 2020, aligote	69
domaine de la touraize, en flandre, arbois, jura, 2020, chardonnay	69
francois crochet, sancerre, loire, 2022, sauvignon blanc	69,5
domaine tempier, bandol, provence, 2022, mourvedre, grenache, cinsault (rose)	70,5
eric forest, l'ame forest, pouilly-fuisse, bourgogne, 2021, chardonnay	78
christophe pueyo, vin de france, bordeaux, 2017, semillon (oranje)	78,5
domaine giudicelli, patrimonio, corsica, 2022, vermentinu	92
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, 2021, negroamaro, malvasia nera	28
orlandi contucci ponno, regia specula, 2019, montepulciano d'abruzzo	6,9 / 34
conti zecca, puglia, 2021, primitivo non filtrato	37
boscarelli, prugnolo, rossi di montepulciano, 2022, sangiovese, mammolo	8,2 / 39,5
crissante allesandria, barbera d'alba, piemonte, 2022, barbera	8,4 / 41
scagliola sansi, barbera d'asti 'frem', piemonte, 2020, barbera	49
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, sudtiro, 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
margherita otto, langhe, piemonte, 2021, nebbiolo	71,5
podere della civettaja, toscane, 2020, pinot nero	79
dirupi, valtellina gess superiore, sondrio, lombardia, 2018, nebbiolo	86
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
chiara condello, le lucciole, emilia romagna, 2019, sangiovese	92,5
bricco ernesto, piemonte, 2019, nebbiolo	96,5
castello di verduno, rabaja, barbaresco, piemonte, 2018, nebbiolo	98
cavallotto, bricco boschis, barolo, 2016, nebbiolo	MGM 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

DUITSLAND

eppelmann, rheinhessen, 2020, spatburgunder	8,2 / 39,5
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FRANKRIJK

domaine du bienheureux, le bienheureux no.21, vin de france, rhone, grenache, carignan	38,5
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, 2021, gamay	75
michel faraud, 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
chateau piada, sauternes, 2019, sauvignon blanc, semillon	9
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
v2c dutch dry 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, worcestershoresauce	
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, cremant, frizzante, sinaasappel	
MOCKTAIL	10,5
ginamis, fever-tree tonic, limoen, munt	
SANBITTER NON ALCOLICO	5,5

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sanbitter, frizzante, sinaasappel