

FA. PERELHARRING

CAFÉ RESTAURANT

SPUNTINI

- arancini met pimentmayonaise 8,5
- spiering met rucola 8,5
- oester per stuk / half dozijn 3,9 / 22,5
- olijven 4,5

ANTIPASTI

- wildzwijn en bloedworstpate met pied de mouton vinaigrette, cipolline all'aceto balsamico en krulandijvie 15,5
- stracciatella met geroosterde rode ui, walnotensalsa en granaatappel 15,5
- tete de porc croquettes met spitskool, mierikswortel, shiso blad, mosterdzaad en haringkuit 15,5
- gamba's van de barbecue met pompoencreme, radicchio tardivo en gerookte paprika-knoflook olie 15,5
- vitello tonnato 16,5

PRIMI

- linguine met vongole, gerookte paling bouillon, spaanse peper en peterselie 17,5 / 24,5
- tagliatelle met lamsstoof, gremolata en parmezaan 17,5 / 24,5
- topinamboer ravioli met beurre noisette, eidooier, hazelnoot en parmezaan 17,5 / 24,5
- conchiglie met salciccia, spliterwtencrème, wilde venkel en parmezaan 17,5 / 24,5
- vissoep met rouille en croutons 16,5

SECONDI

- tagliata di manzo van de barbecue met rucola, balsamico en parmezaan 28,5
- op zuurdesem gebakken kabeljauw met baccala, schorseneren en guindilla salsa 27
- kwartel van de barbecue met aubergine, puntarelle en mandarijn salmoriglio 28
- artisjoksformato met zolfini bonencreme, gefrituurde artisjok, tuinbonen en krulandijvie 24,5

DOLCI

- selectie van kazen 15,5
- witte chocolade cheesecake met frambozensaus 10,5
- chocolade lavacake met advocaatijns en amandel 11
- panna cotta met rabarber, rabarbersorbet en roze peper meringue 11
- sgroppino (citroensorbet, vodka, prosecco) 9
- koffie met roomtruffels 9

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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 / 21,5
- olives 4,5

ANTIPASTI

- wild boar and blackpudding pate with pied de mouton vinaigrette, cipolline all'aceto balsamico and scarola 15,5
- stracciatella with roasted red onion, walnut salsa and pomegranate 15,5
- tete de porc croquettes with pointed cabbage, horseradish, shiso leaf, mustard seed and herring roe 15,5
- prawns from the barbecue with pumpkin cream, radicchio tardivo and smoked paprika-garlic oil 15,5
- vitello tonnato 16,5

PRIMI

- linguine with clams, smoked eel broth, red pepper and parsley 17,5 / 24,5
- tagliatelle with lamb stew, gremolata and parmesan 17,5 / 24,5
- jerusalem artichoke ravioli with beurre noisette, egg yolk, hazelnut and parmesan 17,5 / 24,5
- conchiglie with salsiccia, split pea cream, wild fennel and parmesan 17,5 / 24,5
- fish soup with rouille and croutons 16,5

SECONDI

- tagliata di manzo from the barbecue with arugula, balsamic and parmesan 28,5
- cod grilled on sourdough bread with baccala, salsify and guindilla salsa 27
- quail from the barbecue with eggplant, puntarelle and mandarin salmoriglio 28
- artichoke sformato with zolfini bean cream, deep fried artichokes, broad beans and frisee lettuce 24,5

DOLCI

- selection of cheeses 15,5
- white chocolate cheesecake with raspberry sauce 10,5
- chocolate lavacake with 'advocaat' icecream and almond 11
- panna cotta with rhubarb, rhubarb sorbet and pink pepper meringue 11
- sgroppino (lemon sorbet, vodka, prosecco) 9
- coffee with chocolate truffles 9

F.A. PEKELHARRING

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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	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
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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
emrich-schonleber, monzinger kabinet, nahe, 2022, riesling	48,5
emrich-schonleber, nahe, 2023, grauburgunder	52,5
wagner stempel, neu bamberg, rheinessen, 2018, riesling	60
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
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
dominique gruhier, petit chablis sur les clos, bourgogne, 2022, chardonnay	59,5
maison ambroise, cote-d' or, bourgogne, 2022, chardonnay	60,5
domaine juhepie, les monts de juhepie, anjou, loire, 2018, chenin blanc	62,5
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 francois 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, 2023, 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
frattelli alessandria, speciale, verduno, piedmonte, 2023, pelaverga	52,5
loacker schwarhof, ihlderhof, st. magdalener classico, sudtirol, 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, 2021, 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, 2019, nebbiolo	94
dirupi, valtellina gess superiore, sondrio, lombardia, 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
margherita otto, barolo, piemonte, 2019, nebbiolo	124

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SPANJE

sovinedos ruiz jimenez, osoti crianza, rioja, 2020, tempranillo, garnacha

8,5 / 41,5

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

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

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