

F.A. PEKELHARING

CAFÉ RESTAURANT

SPUNTINI

arancini met pimentmayonaise 7,5

spiering met rucola 7,5

oester per stuk / half dozijn 3,6 / 21,5

olijven 4,5

ANTIPASTI

courgette met oesterblad, lamsoor, amandelcreme, gepofte boekweit en vijgenbladolie 13,5

burrata met gemarineerde cherrytomaten in dille-olie en gedroogde tomaat 13,5

kalfssukade van de barbecue met bagna cauda, little gem en gefrituurde rode ui 13,5

terrinen van polpo met mosselvinaigrette, venkel en zuurdesemcroutons 13,5

vitello tonnato 14

PRIMI

ravioli gevuld met geitenkaas en prei met saffraanboter en gefrituurde prei 15,5 / 20

mezzigrigatoni met 'nduja, verse tomatensaus, mozzarella en basilicum 15,5 / 20

gnocchi met sprout, zee kraal, citroenboter en peterselie 16,5 / 20,5

tagliatelle met salsiccia, porcinisaus, tuinbonen en parmezaan 16,5 / 20,5

vissoep met rouille en croutons 14,5

SECONDI

tagliata di manzo van de barbecue met rucola, balsamico en parmezaanse kaas 23,5

gegrild piepkuike met broccoli, meiraap en salmoriglio 22,5

rogvleugel met bloemkoolcreme, gefrituurde bloemkool, kokkelvinaigrette en bottarga 23

courgettebloem gevuld met linzen, bieten, muntpesto en yoghurt 21,5

DOLCI

witte chocolade cheesecake met frambozensaus 7,5

hangop met blauwe bessen, klets kop en dragon 7,5

chocolade ganache met kersen, verveine en kersensorbet 7,5

sgroppino (citroensorbet, vodka, prosecco) 7,5

koffie met roomtruffels 7,5

CONTORNI

gemengde salade 4,5

geroosterde aardappeltjes 4,5

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SPUNTINI

- arancini with spicy mayonaise 7,5
- fried white bait with arugula 7,5
- oyster each / half a dozen 3,6 / 21,5
- olives 4,5

ANTIPASTI

- zucchini with oyster leaf, sea lavender, almond cream, puffed buckwheat and fig leaf oil 13,5
- burrata with marinated cherry tomatoes, dill oil and dried tomato 13,5
- braised veal from the barbecue with bagna cauda, little gem and fried red onions 13,5
- terrine of polpo with mussel vinaigrette, fennel and sourdough croutons 13,5
- vitello tonnato 14

PRIMI

- ravioli filled with goat cheese and leek with saffron butter and fried leek 15,5 / 20
- mezzi rigatoni with 'nduja, fresh tomato sauce, mozzarella and basil 15,5 / 20
- gnocchi with smoked brisling, samphire, lemon butter and parsley 16,50 / 20,5
- tagliatelle with salsiccia, porcini sauce, broad beans and parmesan 16,5 / 20,5
- fish soup with rouille and croutons 14,5

SECONDI

- tagliata di manzo from the barbecue with arugula, balsamic and parmesan 23,5
- grilled spring chicken with broccoli, turnip and salmoriglio 22,5
- skate wing with cauliflower cream, deep fried cauliflower, cockle vinaigrette and bottarga 23
- zucchini flower filled with lentils, beetroot, mint pesto and yoghurt 21,5

DOLCI

- white chocolate cheesecake with raspberry sauce 7,5
- yogurt curd with blueberries, gingersnap and tarragon 7,5
- chocolate ganache with cherries, verbena and cherry-sorbet 7,5
- sgroppino (lemon sorbet, vodka, prosecco) 7,5
- coffee with chocolate truffles 7,5

CONTORNI

- mixed salad 4,5
- roasted potatoes 4,5

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MOUSSEREND

edgard schaller, cremant d'alsace, 2019, pinot blanc, riesling, pinot gris	8 / 48
delot, blanc de noir, reserve brut, champagne, pinot noir	64,5
collet, blancs de blancs premier cru, champagne, chardonnay	79,5

WIT

ITALIE

giran kellerlei, alto adige, 2021, pinot grigio	7,4 / 35
calafe, greco di tufo, campania, 2019, greco	7,6 / 35,5
valdibella, sulle bucce, sicilia, 2020, grillo (oranje)	38
sabbionare, verdicchio dei castelli di jesi superiore, le marche, 2020, verdicchio bianco	41,5
pietracupa, benevento, campania, 2020, falanghina	42
filadoro 'santari', campania, 2018, fiano	52
pacherhof, alto adige, 2021, kerner	53
reale, 'aliseo', costa amalfi, campania, 2020, biancolella, pepella	53
foradori, fontanasanta, 2020, manzoni bianco	55
gump hof, weissburgunder, praesulis, isarco valley, alto adige, 2020, pinot bianco	55
romeo rossi, friuli venezia giulia, 2020, sauvignon blanc	62,5
fruske, medeazza, trieste, 2019, malvasia	63,5
vie di romans, friuli, 2020, 'dessimis' pinot grigio	73
girolamo russo, 'nerina', etna bianco, sicilia, 2020, carricante, cataratto, grecanico, inzolia	79,5
italo cescon, 'madre', veneto, friuli venezia giulia, 2017, manzoni bianco	80,5

SPANJE

bodegas garciarealo, castilla y leon, 2021, verdejo	5,8 / 27
finca nueva, briones, rioja, 2019, viura	39
castell d'age, l'essencia', penedes, 2019, xarel-lo	40,5

OOSTENRIJK

leth, wagram, 2019, gruner veltliner	48
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DUITSLAND

emrich-schonleber, nahe, 2021, riesling trocken	36
horst sauer, lump, escherndorf (bocksbeutel), 2020, silvaner	37,5
neiss, pfalz, 2021, spatburgunder blanc de noir	8 / 38,5
basserman-jordan, pfalz, 2019, riesling kabinett (restsuiker)	43,5
emrich-schonleber, nahe, 2019, grauburgunder	47
aldinger, wurttemberg, 2019, spatburgunder rose reserve trocken (rose)	64,5

FRANKRIJK

les vigneron du narbonnais, languedoc-roussillon, 2021, cabernet franc, grenache (rose)	5,2 / 25
chateau de la presle, touraine, loire, 2020, sauvignon blanc	6,9 / 32,5
michel et romain pornay, macon-bussieres, bourgogne, 2021, chardonnay	7,6 / 35,5
louis cheze, collines rhodaniennes, rhone, 2020, marsanne	41,5
domaine vigneau-chevreau, clos de rougemont vouvray sec, loire, 2021, chenin blanc	46,5
willy roulendes, clos moulin aux moines, bourgogne, 2018, aligote	53
joannes violot-guillemard, pommard, bourgogne, 2019, pinot beurrot	53,5
francois crochet, sancerre, loire, 2020, sauvignon blanc	57,5

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chateau de villeneuve, saumur, les cormiers, 2006, chenin blanc	60,5
christophe pueyo, vin de france, bordeaux, 2017, semillon (oranje)	78,5
devevey, '18 lunes', hautes cotes de beaune, bourgogne, 2019, chardonnay	78,5
vincent et sophie morey, chassagne-montrachet, bourgogne, 2020, chardonnay	92

ROOD

ITALIE

conti zecca, donna marzia rosso, salento, puglia, 2018, negroamaro, malvasia nera	24
orlandi contucci ponno, regia specula, 2018, montepulciano d'abruzzo	6,4 / 30
boscarelli 'prugnolo', rossi di montepulciano, 2021, sangiovese, mammolo	7,4 / 35
conti zecca, puglia, 2019, primitivo non filtrato	37
piovene porto godi, toari di villaga, vincenza, veneto, 2021, tai rosso	39
scagliola sansi, barbera d'asti 'frem', piemonte, 2018, barbera	9,7 / 47
pfannenstielhof, st magdalener, alto adige, 2021, vernatsch, lagrein	48
tenuta di castellaro, ypsilon, lipari, 2020, alicante, nero d'avola, corinto	48,5
cantine carpentiere, castel del monte, puglia, 2014, nero di troia riserva	49,5
francesco brigatti, 'motfrei', colline novaresi, piemonte, 2018, nebbiolo	52,5
montevertine, pian del ciampolo, chianti, toscane, 2019, sangiovese, canaiolo, colorino	58,5
girolamo russo, etna rosso 'a rina, sicilie, 2019, nerello mascalese	62
colombera e garella, bramaterra, masserano, biella, piemonte 2018, nebbiolo, vespolina	66
dirupi, valtellina gess superiore, sondrio, lombardia, 2018, nebbiolo	86
cantina del pino, barbaresco, piemonte, 2014, nebbiolo	89
guido porro, 'lazzairasco', barolo, piemonte, 2018, nebbiolo	89,5
ca 'rugate, amarone della valpolicella, veneto, 2016, corvina, corvinone, rondinella	90
castello di verduno, rabaja, barbaresco, piemonte, 2016, nebbiolo	98
podero scopetone, brunello di montalcino, toscane, 2012, sangiovese	105

SPANJE

osoti, rioja crianza, 2017, tempranillo, garnacha, mazuelo	8,2 / 39,5
mas igneus, reneixer negre, priorat, 2017, garnacha, carignan, cabernet sauvignon	44,5

DUITSLAND

bruder dr becker, rheinessen, 2020, spatburgunder	7,9 / 38,5
dr heger, baden, mimus erste lage, 2017, spatburgunder	74,5

FRANKRIJK

anthony thevenet, beaujolais-villages, 2020, gamay	37
willy roulendes, clos moulin aux moines, bourgogne, 2019, pinot noir	55,5
jacky blot, domaine de la butte, haut de la butte, bourgueil, loire, 2018, cabernet franc	56,5
christophe pueyo, 'la fleur garderosé', saint-emilion grand cru, bordeaux, 2015, cabernet franc, merlot	74
jean foillard, cote du py, morgon, beaujolais, 2019, gamay	75
michel faraud, domaine du cayron, gigondas, cotes du rhone, 2010, grenache, mourvedre, cinsault	77,5
devevey, 'pertuisots', beaune 1er cru, bourgogne, 2019, pinot noir	105

DESSERT

sabbionare donatella paoloni, le marche, 2018, verdicchio passito 'poesia' (wit)	9,9
francois giboin, cognac, l'hermitage, pimeau des charentes, merlot (rood)	6,8

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huisgemaakte limoncello
espresso martini

6,5
10,5

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	
DUTCH COURAGE GT	10,5
fever-tree tonic, limoen, peychaud bitters	
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&WHEY	11,5
bulleit rye 12 year, wei, citroensap, suikerwater, limoenrasp	
AMARETTO SOUR	11,5
gozio amaretto, citroensap, eiwit, angostura bitters	
DARK 'N STORMY	10,5
goslings dark rum, limoen, gingerbeer, angostura bitters,	
MOSCOW MULE	10,5
ketel one vodka, limoen, gingerbeer, peychaud bitters	
SPRITZ	10,5
berto aperitivo, prosecco, frizzante, sinaasappel	
MOCKTAIL	10,5
ginamis, fever-tree tonic, limoen	