

Dinner at Pelle's

Why not today?

Discover our 'Delicacies' – small, delightful dishes to share before your main course. Why not try something different today? Taste, enjoy, and share together. You don't have to share them, of course!

Tip from Pelle's: Combine our delicacies with dishes from our snack menu, like Pelle's Nachos!

Iberico ribfingers • 9 1/2

Ribfingers | sauerkraut | crispy bacon bits | beet and sesame crumble

Hidden Mushrooms • 7 1/2

Mushrooms in creamy sauce | melted parmesan 🌱

Smoked Eel • 9 1/2

Eel | sauerkraut | crispy bacon bits | beet and sesame crumble | wasabi cracker

Crispy Baked Brie • 8 1/2

Brie | onion confit | walnut 🌱

Classic Steak Tartare • 9 1/2

Steak tartare | pickled egg yolk | pepper mayonnaise | Tramezzini bread

Carpaccio di Casa • 14

Carpaccio | pepper mayonnaise | fried capers | seed mix | sundried tomato | parmesan | arugula 🌱

House Smoked Salmon • 9 1/2

Salmon from our own smokehouse | pepper mayonnaise | trout roe | crumble | Tramezzini bread 🌱

Flammkuchen Mattonella ham • 9

Crispy crust | crème fraîche | red onion | parmesan | Mattonella ham | arugula

Gyoza • 7

Japanese dumplings | choice of chicken or vegetarian | soy sauce 🌱

Tasting of Duck, Salmon, and Nagelhout • 11 1/2

Smoked duck | smoked salmon | Twents Nagelhout (dried beef) | Tramezzini bread

TIP: A PERFECT WAY TO START!

Plankje Pel • 16 1/2

Twents Nagelhout | aged cheese | mushroom cheese | Mattonella ham | onion confit 🌱

Rustic Bread with Spreads • 6 1/2

Rustic bread | garlic sauce | herb butter 🌱

SOUPS

Tomato Soup from Our Own Kitchen • 6 1/2

Tomato soup | basil | cream | bread 🌱

Artisanal Mustard Soup • 7

With or without fried bacon bits | bread 🌱

TIP FROM PELLE'S



Plankje Pel

Perfect to start with

MAIN COURSES

Steak Tips in Tarragon Sauce • 24 1/2

Steak tips | tarragon sauce | seasonal vegetables

Beer suggestion: *Zundert 8* | Wine suggestion: *Ventisquero Yelcho Camenere Syrah*

Chicken Thigh from the Josper Grill • 21

Chicken thigh | Portuguese marinade | pesto sauce | seasonal vegetables 🌱

Beer suggestion: *Weihenstephaner Vitus* | Wine suggestion: *Oh! by Omérade Rosé*

Grilled Pork Tenderloin Medallions • 24 1/2

Pork tenderloin medallions wrapped in bacon | honey mustard sauce | seasonal vegetables 🌱

Beer suggestion: *Jopen Mooie Nel* | Wine suggestion: *Winzer Krems Grüner Veltliner*

Blonde d'Aquitaine Ribeye from the Josper Grill • 32 1/2

Twentse Blonde d'Aquitaine ribeye | herb butter | seasonal vegetables 🌱

Beer suggestion: *Gulden Draak Quadruple* | Wine suggestion: *Ventisquero Yelcho Camenere Syrah*

Blonde d'Aquitaine Steak with a Twist of Smoked Salmon • 33

Also available as a classic steak option • 29 1/2

Twentse Blonde d'Aquitaine steak | herb butter | house-smoked salmon | seasonal vegetables 🌱

Beer suggestion: *Maallust 1818* | Wine suggestion: *Phebus Malbec*

Braised Beef and Veal Ribeye • 26 1/2

Slow-cooked braised beef | veal ribeye | forest mushroom gravy | seasonal vegetables 🌱

Beer suggestion: *La Trappe Dubbel* | Wine suggestion: *Ventisquero Yelcho Camenere Syrah*

Chef's special • Price varies

What's on our Josper Grill today?

Beer and wine suggestions: *Ask our staff*

Grilled Salmon with Tagliatelle • 25 1/2

Salmon fillet | fresh tagliatelle | burrata | seasonal vegetables

Beer suggestion: *Maisels Weisse* | Wine suggestion: *Condeza de Leganza Verdejo*

Schnitzel Pelle's • 21

Schnitzel | mushrooms | onions | bell pepper | bacon | fried egg 🌱

Beer suggestion: *Berging B5 IPA* | Wine suggestion: *Sartori Pinot Grigio*

Grilled Satay • 21

Skewer of marinated pork tenderloin or chicken thigh | prawn crackers | peanut sauce 🌱

Beer suggestion: *Yellowmoon Exclusive Blond* | Wine suggestion: *Buitenzorg Merlot Cabernet Sauvignon*

Pelle's Spareribs • 23

Just the way you know them 🌱

Beer suggestion: *Jopen Ongelovige Thomas* | Wine suggestion: *Buitenzorg Merlot Cabernet Sauvignon*

Our main courses are served with fries and a fresh salad

Blonde d'Aquitaine

Discover our sustainably sourced beef from cows raised in Deurningen. Read the full story about our meat and the farmer in our magazine!

TIP FROM PELLE'S



Steak with Salmon

VEGETARIAN

Crispy Baked Brie • 19 1/2

Brie | onion confit | seasonal vegetables 🌱

Beer suggestion: *Rocheport 6*

Wine suggestion: *Buitenzorg Merlot Cabernet Sauvignon*

Stuffed Pointed Pepper from the Josper Grill • 20 1/2

Pointed pepper | risotto | seasonal vegetables | melted cheese 🌱

Beer suggestion: *De Koninck Bolleke*

Wine suggestion: *Oh! by Omérade Rosé*

Tagliatelle with Burrata • 20 1/2

Fresh tagliatelle | burrata | seasonal vegetables 🌱

Beer suggestion: *IJwit*

Wine suggestion: *Winzer Krems Grüner Veltliner*

MAALTIJDSALADES

Smoked Duck Salad • 17

Fresh salad | smoked duck | onion confit | balsamic | fried onions 🌱

Goat Cheese Salad • 16

Fresh salad | goat cheese | pear in honey | walnuts 🌱

Garlic Chicken Salad • 16

fresh salad | chicken thigh marinated in honey and garlic | sesame seeds | salted peanuts 🌱

Our salads include: Tomato, cucumber, red onion, and bread

SMALL EATER

Spareribs • 15 1/2

Spareribs | fries | fresh salad 🌱

Grilled Salmon • 17 1/2

Salmon fillet | fries | fresh salad

Veal Ribeye • 17 1/2

Veal ribeye | fries | fresh salad 🌱

Crispy Baked Brie • 15 1/2

Brie | onion confit | fries | fresh salad 🌱

PELLE'S BURGERS

Pelle's Beefburger • 16

Black Angus burger | lettuce | tomato | pickle | red onion | burger sauce | fried onion rings | cheddar | bacon | fried egg

Beer suggestion: *Gouden Carolus Classic*

Chicken Burger • 16

Chicken burger | lettuce | tomato | pickle | red onion | burger sauce | fried onion rings

Beer suggestion: *Lupulus Cryo Pop NEIPA*

Truffle Burger • 17

Black Angus burger | fried mushrooms and onions | fried onion rings | truffle mayonnaise | arugula

Beer suggestion: *Kwaremont Blond*

Veggie Burger • 16

Veggie burger | lettuce | tomato | pickle | red onion | burger sauce | fried onion rings | cheddar | fried egg 🌱

Beer suggestion: *Slaapmutske Bruin*

The burgers are served with fries and Brander mayonnaise

SIDE DISHES

Warm Vegetables • 2 1/2

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Truffle Fries • 6 1/2

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Fried Onions/Mushrooms • 3

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SAUCES

Mayonnaise, curry, mustard of ketchup • 0,80

Applesauce • 0,80

Garlic Sauce • 1,20

Herb Butter • 1,20

Peanut Sauce • 2

Forest Mushroom Gravy • 2

Mushroom Sauce • 3

Creamy Pesto Sauce • 3

Pepper Sauce • 3

Honey Mustard Sauce • 3

- 🌱 This dish is gluten-free or can be made gluten-free on request
- 🌱 This dish is vegetarian or can be made vegetarian on request
- 🌱 This dish is lactose-free or can be made lactose-free on request
- 🌱 This dish contains traces of nuts and/or peanuts
- 🌱 This dish contains alcohol

Kindsmenu

A Treat Paradise for the Little Ones

CHILDREN'S KITCHEN

Pasta Pelle's • 7 1/2

Pasta | minced meat | tomato sauce | grated cheese

Poffertjes (Mini Pancakes) • 7 1/2

Mini pancakes | powdered sugar 🌱

Flammkuchen pizza • 7 1/2

Thin crispy pizza crust | tomato sauce | ham bits | grated cheese

Fries with a snack • 7 1/2

Chicken nuggets | croquette | frikandel

Fries with a Hot Dog • 7 1/2

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All kids receive an ice cream coin with their meal to get an ice cream from our Ice Cream & Chocolate Room!

ICY ADVENTURES

Spikkelsundae • 4

Soft serve | sprinkles | marshmallows | whipped cream

Candy Cup • 4

Sour candy ice cream | sour candy strip | marshmallows | whipped cream



Desserts at Pelle's

DESSERTS

Pelle's Popcorn! • 8 1/2

Biscuit | caramel sauce | popcorn cream | popcorn | salted caramel ice cream

Tiramisu • 8 1/2

Ladyfingers in coffee | mascarpone | coffee caviar | Amaretto chocolate truffle | coffee ice creams 🌱

Dubai-Inspiratie: Katafi Cheesecake • 9 1/2

Homemade cheesecake | katafi | pistachio mousse | blackberry jelly | vanilla ice cream 🌱

Hangop • 9

Drained yogurt | orange compote | honey | walnuts | blackcurrant ice cream 🌱

Filled Chocolate Bomb • 10 1/2

Cake dipped in Gouden Carolus Whisky Infused | 70% dark chocolate mousse | hazelnut | caramel sauce | Pelle's ice cream 🌱

Pecan Toffee Meringue • 8

Meringue | toffee | pecans | vanilla ice cream | whipped cream 🌱

TIPS FROM PELLE'S



Filled Chocolate Bomb

FROM OUR CHOCOLATE ROOM

Two Bonbons with Coffee • 2

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Chocolate Moment • 3

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Chocolate Platter • 8 1/2

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SOFT SERVE CUPS

Sorbet • 8

Lemon ice cream | blackcurrant ice cream | strawberry ice cream | cherry compote | whipped cream 🌱

Dutch Glory • 8

Pecan ice cream | stroopwafel ice cream | brittle biscuits | butter babbler sauce | whipped cream 🌱

SCOOPED ICE CREAM CUPS

Stewed Pear • 7 1/2

Soft serve | stewed pear | meringue | cinnamon | whipped cream 🌱

Caramel & Nuts • 8

Soft serve | sugared nuts | caramel sauce | whipped cream 🌱