

# Diner at Pelle's

## Flavour bites

Discover our 'flavour bites' – small, delicious dishes made to share before your main course. Why not try something different today? Taste, enjoy and experience together.

### Herring "à la Bokking" • 9 1/2

Toasted tramezzini bread | smoked & salted herring | black caviar | lemon mayo | beetroot crumble

### Tomatino Mussels • 7 1/2

Mussels in a lightly spiced Italian tomato sauce

### Chicken Keftas • 7

Oriental spiced chicken meatballs | chef's spicy tomato sauce

### Gyoza Dumplings • 7 1/2

Japanese dumplings | choice of beef or vegetarian | soy dip

### Ravioli • 9 1/2

Vegetarian ravioli | white wine sauce | fresh herb oil

### House-Smoked Salmon • 9 1/2

Smoked salmon | mango chutney | wasabi crumble | truffle crisps | mango crisp

### Beef tataki • 9 1/2

Thinly sliced beef | Asian marinade | smoked chimichurri | sesame

### Watermelon del mar • 8

Watermelon | basil cream | burrata | pistachio | mango crisp | basil oil

### Bruschetta burrata • 8 1/2

Toasted tramezzini | mango | basil | burrata | mango-lime pearls

## CLASSICS

### Bread with Dips • 7

With garlic sauce & herb butter

### Gluten-free version available • 4 1/2

### Carpaccio di casa • 14 1/2

Carpaccio | truffle mayo | capers | seed mix | Parmesan | rocket

### Tomato Soup • 6 1/2

Homemade | basil | cream | bread

## PELLE'S TIP



Bruschetta burrata

## MAIN COURSES

### Bavette from the Jospers Grill • 26

Beef bavette | smoked chimichurri | seasonal vegetables

Beer pairing: Zundert 8 | Wine pairing: Malbec

### Pelle's Chicken Pot • 22 1/2

Chicken thigh | chorizo | creamy herb sauce | seasonal vegetables

Beer pairing: Ayingen Brauweisse | Wine pairing: Pinot Grigio Blush

### Rib Roast from the Jospers Grill • 25

Pork rib roast | honey-thyme sauce | seasonal vegetables

Beer pairing: Wilderen Goud | Wine pairing: Cabernet Sauvignon & Merlot

### Chef's special • market price

What's sizzling on our Jospers Grill today?

Ask our staff for beer & wine pairings

### Blonde d'Aquitaine Steak from the Jospersgrill • 30

Served with herb butter & seasonal vegetables

Beer pairing: Mooie Madam Dubbel | Wine pairing: Carmenere - Syrah Reserva

### Blonde d'Aquitaine Rib-Eye from the Jospersgrill • 32 1/2

With red wine sauce & seasonal vegetables

Beer pairing: Gulden Draak Quadruple | Wine pairing: Carmenere - Syrah Reserva

### Crispy Sea Bass • 26 1/2

With a crispy herb crust & seasonal vegetables

Beer pairing: Brouwerij 't IJ IJwit | Wine pairing: Grüner Veltliner

### Teriyaki Salmon • 25

Pan-seared salmon | teriyaki sauce | sesame | seasonal vegetables

Beer pairing: Schneider Weisse Hopfenweisse | Wine pairing: Chardonnay

### Schnitzel Pelle's • 21 1/2

Schnitzel | mushrooms | onion | bell pepper | bacon | egg

Beer pairing: Lupulus Blonde Tripel | Wine pairing: Pinot Grigio

### Grilled Satay from the Jospersgrill • 21 1/2

Pork tenderloin or chicken thigh skewers | prawn crackers | satay sauce | seroender

Beer pairing: Kwaremont Blond | Wine pairing: Cabernet Sauvignon & Merlot

### Pelle's Ribs • 21 1/2

Just the way you know and love them

Beer pairing: Jopen Ongelovige Thomas | Wine pairing: Cabernet Sauvignon & Merlot

All mains are served with fries and a fresh salad

## Blonde d'Aquitaine

Discover our honest, locally sourced beef from cows raised in Deuringen. read the full story about our meat and the farmer in our magazine!

## PELLE'S TIP



Rib Roast



Poké bowl salmon

## SUMMER SPECIAL: POKÉ BOWLS

Get into tropical vibes with this Hawaiian classic with rice, carrot, wakame, mango, soybeans, avocado, cherry tomatoes plus your favourite topping:

Salmon • 16 | Chicken • 16 | Tempeh • 16

## SALADS

### Burrata Salad • 18

Fresh salad | creamy burrata | mango | matonell

### Carpaccio Salad • 18 1/2

Fresh salad | beef carpaccio | sun-dried tomato | capers | seed mix | Parmesan | truffle mayo

### Asian Chicken Salad • 17

Fresh salad | chicken thigh marinated in homemade teriyaki | salted peanuts | sesame | bean sprouts

All salads are served with tomato, cucumber, red onion and artisan bread

## VEGETARIAN

### Mediterranean Medley • 19 1/2

Seasonal vegetables | spicy Italian tomato sauce | egg | melted brie

Beer pairing: Rot | Wine pairing: Malbec

### Stuffed Portobello • 18 1/2

Portobello | creamy risotto | melted cheese | seasonal vegetables

Beer pairing: De Koe | Wine pairing: Syrah - Cinsault - Grenache

## PELLE'S BURGERS

### Pelle's beefburger • 17

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

Beer pairing: Gouden Carolus Classic

### Chicken Burger • 17

Chicken burger | lettuce | tomato | pickle | red onion | burger sauce | crispy onion rings | cheddar | bacon | fried egg

Beer pairing: Kallum An-nanas

### Burrata bliss burger • 19

Black Angus burger | burrata | fresh basil | sun-dried tomato | crispy onion rings | balsamic glaze

Also available with a veggie patty

Beer pairing: Othmar Rauch Weizen

### Veggie Burger • 17

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

Beer pairing: Kwaremont Blond



Burrata bliss burger

All burgers are served with fries and Brander mayonnaise

## SMALL EATERS

### Schnitzel • 15

schnitzel | fries | fresh salad

### Sea Bass • 17

crispy herb crust | fries | fresh salad

### Steak • 16 1/2

steak | fries | fresh salad

### Stuffed Portobello • 14

portobello | risotto | friet | fries | fresh salad

## SLIDES

### Warm Vegetables • 3

### Truffle Fries • 6 1/2

### Sautéed Onions & Mushrooms

## SAUCES ON THE SIDE

### Mayonnaise / Curry / Mustard / Ketchup • 0,80

### Apple Sauce • 0,80

### Garlic Sauce • 1,20

### Herb Butter • 1,20

### Peanut Satay Sauce • 2

### Mushroom Sauce • 3

### Pepper Sauce • 3

### Red Wine Sauce • 3

### Honey-Thyme Sauce • 3

## FOR THE LITTLE FOODIES

### Pasta Pelle's • 7 1/2

Pasta | minced meat | tomato sauce | grated cheese

### Mini Pancakes • 7 1/2

Dutch mini pancakes | powdered sugar

### Fries & Snack • 7 1/2

Choice of chicken nuggets, Dutch croquette, or frikandel (local sausage)

### Fries & Frankfurter • 7 1/2

Each kids' meal comes with a token to get an ice cream from our Ice Cream & Chocolate Atelier!

## SWEET KIDS' TREATS

### Sprinkle Sundae • 4

Soft serve | sprinkles | marshmallows | whipped cream

### Candy Canoe • 4

Soft serve | candy | marshmallows | whipped cream

## Tip

Children who run or scream in the restaurant will be sold to the circus



# Desserts at Pelle's

## DESSERTS

### Toffe(e) Banana • 9 1/2

Spiced cake | vanilla cream | sabayon | caramelised banana | Dulce de Leche | buttery crumble

### Pornstar cheesecake • 9 1/2

White chocolate cheesecake | passion fruit crémeux | cherry sauce | torched meringue | MonChou ice cream

### Bieramisu • 9 1/2

Ladyfingers soaked in Kriek beer | mascarpone cream | cherry sauce | cherry truffle | vanilla ice cream

### ChocoCassis • 9

Chocolate brownie | cassis ganache | cassis espuma | dark chocolate shards | cassis ice cream

### Lemon Meringue • 9

Lemon meringue tart | white chocolate ice cream | whipped cream

### Pelle's Dessert Tower • 44

Let us surprise you with a wonderful selection of sweet treats from our Ice Cream & Chocolate Atelier.

4 - 6 personen

## TIP VAN PELLE'S



Pelle's Dessert Tower

## SOFT SERVE DELIGHTS

### Caramel & Nuts • 8

Soft serve | caramel sauce | candied nuts | whipped cream

### Oreo • 7 1/2

Soft serve | chocolate sauce | Oreo crumbles | whipped cream

### Strawberry • 8

Soft serve | strawberry sauce | fresh strawberries (seasonal) | whipped cream

### Lemoncurd • 7 1/2

Soft serve | tangy lemon curd | meringue | whipped cream

## CHOCO TREATS

### Two Chocolates with Coffee • 2

### Chocolate Moment • 3

### Chocolate Platter • 8 1/2

This dish is gluten-free or can be prepared gluten-free upon request

This dish is vegetarian or can be prepared vegetarian upon request

This dish is lactose-free or can be prepared lactose-free upon request

This dish may contain traces of nuts and/or peanuts

This dish contains alcohol