



## COFFEE

Coffee	2,35
Cappuccino	2,65
Espresso	2,35
White coffee	2,75
Latte Macchiato	2,75
Hot milk	2,15
Hot chocolate milk	2,25
Portion of whipped cream	0,50
Coffee Bovenwiede	4,50
Vanille coffee with milkfoam	
Coffee Belterwiede	4,50
Hazelnut coffee with milkfoam	
Coffee Beulakerwiede	4,50
Sweet caramelcoffee with milk foam	
Coffee Molengat	4,50
Almond coffee with milk foam	
Irish Coffee, with whiskey	7,50
French Coffee, with Grand Marnier	7,50
Italian Coffee, with Amaretto	7,50

All coffee possible with decaf coffee

## SPARKLING WINE:

Cava Conchi, 375 cl	(pro bottle) 10,50
Spanisch Champaign, sparkling, fruit, fresh	
Moscato Spumante Italy	(pro glass) 3,00
Soft, nutmeggrapes, sweet	
Cielo 9	(pro glass) 3,75
Summers, fresh, sparkling, raspberry, strayberry, berries	

## HOUSEWINE

3,75 pro glass, 19,50 pro bottle

**Heritage Chardonnay, Chili** fruity, easy, soft, ripe fruit, recommended with fish, white meat and vegetarian

**Spätlese Rudesheimer, Germany**  
Riesling and Silvaner grapes, exotic fruit, nectarine, little sweet

**Heritage Rosé, Chili**  
Young, very fruity, strawberries, raspberries, flowers, recommended with pasta and salad

**Heritage Merlot**  
Dark red, black fruit, oaks, easy, round, fruity, perfect meat attendant



## SPECIAL WHITE

**Bergsig Estate, Chardonnay, Zuid-Afrika** (per fles) 28,50

De Bergsig Estate Chardonnay is een heerlijke fruitige witte wijn met aroma's van peren, appel en honing. Een sappige smaak met een een mooie lange afdronk. Deze Chardonnay is op hout gerijpt en heeft nuances van vers gebakken brood.

**Touraine, Sauvignon blanc, France** (pro glass) 5,20  
(pro bottle) 29,50

De Touraine region has an extraordinary mellow climate without wind and an ideal calciferous earth for Sauvignon blanc. Aromas from green apples and rare grass. Recommended by dishes with poultry, salads or goatcheese

**Condessa Eylo, Spain, Verdejo** (pro bottle) 32,50

A 100% Verdejo. The vineyard is on 800 meter above sealevel and the thereforCool summernights contribute to the striking aroma. Perfumed, with clipped boxwood, fennel en grapefruit. Juicy and spicy with generous impressions of lemon and apple in the final.

## SPECIAL RED

**Campo Vides Gran Reserva, Spain** (pro bottle) 28,50

Syrah and Garnacha. 24 months matured wine in American and French oak vessels. Fermented in the peel. Rich aromas of jam and forest fruits supplemented with met red berries and burr, completed with subtle spicy fragrance of vanilla, laurel and pepper. Full body and intens tast. A wine beautifull in balance.

**Domaine de La Baume, Carbernet Sauvignon, Zuid-Frankrijk** (per fles) 29,50

Deze wijn is gemaakt van Cabernet Druiven die afkomstig zijn van oude wijnstokken. Deze donkerrode wijn heeft complexe aroma's van viooltjes, bosbessen, bramen en iets van laurier. De ronde en fluweelzachte smaak is perfect in balans met zijn rijpe tannines en aangename kruidigheid en mooie tonen van chocolade. In de smaak veel fruit en in de invloed van warm eikenhout.

**Sangiovese di Marco, Italy** (pro glass) 5,50  
(pro bottle) 28,50

This 100% Sangiovese Rubicone comes fromt Emilian Romagna. It is very Intense and has aromas of violets and hints of ripe fruit and spices.

## DESSERTWINE

**Heaven on Earth, South-Africa,** (pro glass) 5,50  
*organic and Fairtrade*  
Soft, sweet, pleasant fresh

## WINE MENU



## A la Carte menu



Taste, experience  
and enjoy  
in Giethoorn!

[www.depergola.nl](http://www.depergola.nl)

## WINE MENU

Our wines are every season carefully selected together with Ginette and Bert Eleveld from Eleveld Wines in Steenwijk to make sure that the different wines perfectly fits with our menu.

Ofcourse a nice task to do and we hope that you have that much pleasure while tasting the delicious wines in combination with the dishes as we had with selecting them





## SOUP

<b>Homemade pepper soup</b> with mozzarella	5,50
<b>Gieterse mustard soup</b> with onion and bacon	5,50
<b>Creamy broccoli soup</b> with sun dried tomato	5,50
<b>Chicory soup</b> with mackerel	5,50

*All our soups are served with bread and butter*

## STARTERS

<b>Bread board</b> served with aioli, herb butter, olive oil and tapenade	4,75
<b>Terrine of brie and soft goat cheese</b> with dates, chioggia beet, walnut and honey-pepper dressing	9,50
<b>Carpaccio of beef</b> with pine nuts, arugula, basil dressing and cheese snips	11,50
<b>Steak tartar</b> with a base of mayonnaise, onion and pickle	9,75
<b>Tompouce of salmon</b> consisting of a layer of smoked salmon and a salmon mousse between crispy puff pastry with lettuce and red onion	11,50
<b>Shrimp in filo pastry</b> with chili sauce	6,75

## WHAT CAN YOU DO WITH US?

We arrange also birthdays, familytrips, companytrips, coffeetables, buffets, barbecues with or without any activities.

You can ask for more information or take a look at our website [www.depergola.nl](http://www.depergola.nl) or follow us on Facebook

You can also sign in for our digital newsletter



## SURPRISE MENU FROM OUR CHEF

39,95 euro pro four-start menu

Matching wine arrangement 15,00 euro pp

*Are you allergic for something? Let us know!*



## SALADS

<b>Pieces of steak</b> with sesame seeds teriyaki sauce, onion and mushrooms	12,50
<b>Smoked mackerel</b> with croutons, cherry tomatoes, apple and a mustard dressing	11,50
<b>Lukewarm goat cheese</b> with chioggia beet, walnuts and honey	11,50
<b>Caesar salad</b> with a dressing of lime mayonnaise, cherry tomatoes, Roseval potatoes, marinated chicken, egg, Parmesan cheese and croutons	11,50

*Our salads are served with baguette with butter*

## MEAT

<b>Diamon fillet</b> cut into strips, stir-fried with various vegetables	17,50
<b>Lamb stew</b> with cumin, couscous and fresh vegetables	17,50
<b>Mixed grill</b> diamond tenderloin, pork tenderloin and chicken thigh served with various sauces	19,75
<b>Rib roast</b> with a homemade pepper/cognac sauce	19,50
<b>Pepper steak</b> served with herb butter	18,75

## FISH DISHES

<b>Fried cod</b> with herb crumble with cherry tomatoes and a mustard sauce	19,50
<b>Dorade</b> served with smoked salmon and a basil sauce	17,50
<b>Wok dish prawns</b> with different daily fresh vegetables, ginger-soy sauce and wild rice	16,75
<b>Whole trout</b> and papillote from the oven with steamed vegetables	18,00

## VEGETARIAN DISHES

<b>Stuffed portobello</b> with cream cheese with stir-fried vegetables, served with a soft garlic cream sauce	14,95
<b>Filled filo</b> pastry package, with brie, gorgonzola, dates, pear and walnuts	15,75
<b>Kale wrap</b> filled with different vegetables and grated cheese	15,95

*All our a la carte dishes are served with salad with homemade dressing, warm fresh vegetables, potato trimmings and our famous homemade rhubarb*



## CLASSICS

<b>Chicken thigh sate</b> with atjar salad, sate sauce and seroendeng	14,50
<b>Fried fish</b> parts with ravigottesaus	9,50
<b>Pork schnitzel</b> with bacon, onion and mushrooms	12,50
<b>Burger XL</b> with dried onion, tomato, pickle, lettuce, burger relish	11,50

*Our classics are served with fries and salad*

## PERGOLA SPECIALTY

<b>The tastiest Spareribs of the Netherlands</b> <i>Two times winner of the Spareribs Trophy</i>	19,50
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## CHILDREN'S DISHES

<b>Sandwich</b> with ham or cheese or nutella	2,25
<b>Chicken Nuggets</b> with fries, mayonnaise and apple sauce	6,25
<b>Croquette or Frikandel</b> with fries, mayonnaise and apple sauce	5,75
<b>Dutch mini pancakes</b> with sugar and butter	4,50
<b>Children's pancake</b> with sugar and butter	3,95

## DESSERTS

<b>Brownies</b> with yogurt-forest fruits ice cream, whipped cream and raspberry coulis	6,75
<b>Yogurt in a jar</b> with bastogne crumb and a marmalade of red fruit and rhubarb	6,75
<b>Coconut/pineapple parfait</b> with pina colada cream and chocolate sauce	6,75
<b>Salted caramel ice cream</b> with apple crumble and whipped cream	6,75
<b>French toast of sugar loaf</b> with cinnamon ice cream <i>also delicious with our sugar bread liqueur</i>	6,75
<b>Dessert of the week</b>	5,50
<b>Children's ice cream</b>	4,00
<b>Dessert wine</b>	5,50



*Every friday evening unlimited spareribs, the 1th Saturday of the month "all-you-can-taste" Ask our service employees for more information.*