




- TO START WITH -


OYSTERS 3.75 each
sea buckthorn pearls | samphire | lemon

NIBBELS 7.50
farm chips | seaweed tzatziki | nori crackers | macadamia nuts | olives

HOME MADE BREADROLLS 7.50
four breadrolls assorti of potato, beetroot and carrot | flower butter

- STARTERS -

 HAM & MELON 13
Dutch watermelon | Texel lamb ham | hazelnut | Texel sourdough | beetroot | balsamic
wine suggestion: Cabriz Encruzado Reserva

 DUTCH YELLOWTAIL KINGFISH 12.50
Texel carrot | celeriac | herbal oil | green mini asparagus | Texel mustard | green pea | fennel | shiso
wine suggestion: Casa de Vila Verde Galodoro Alvarinho



THINLY SLICED TEXEL BLACK ANGUS ABERDEEN 13.50
smoked mayonnaise | basil | pine nuts | cress | capers | Texel Rustiek cheese
wine suggestion: Barón de Ley Reserva Tres Viñas

TEXEL BLACK ANGUS ABERDEEN BEEF TARTARE 14.50
celeriac | own truffle potato | quail egg | pearl onion | shiso | duck liver
wine suggestion: Maison Barboulot Pinot Noir

WADDEN SHRIMP COCKTAIL 17.50
apple | wakame | salad | cocktail sauce | Texel carrot
wine suggestion: Caves Gales Cuvée Première Rosé Brut

WILD SEABASS TARTARE 12.50
salty fingers | saffron crème fraîche | citrussalad | beetroot
wine suggestion: J. Lohr Cypress Chardonnay

CHEF'S TASTING 17.50 per person •
from 2 persons
richly filled etagère with different elements from the above dishes, a nice combination of fish, meat and vegetarian
wine suggestion:

 Is vegetarian or can be prepared vegetarian
 can be prepared vegan

- If your booking included dinner, this dish has a 5 euro supplemental charge
- If your booking included dinner, this dish has a 10 euro supplemental charge
- If your booking included dinner, this dish has a 20 euro supplemental charge

- SOUP & ENTREMETS -

CAPPUCCINO FROM BEACH CRAB BISQUE 9.50

garlic | wasabi | white chocolate | citrussalad | sesame | squid ink mayonnaise | Dutch crayfish | Wadden shrimp
lobster oil

wine suggestion: Simonsig Kaapse Vonkel Brut

✓🌿 BEETROOT BOUILLION 8

Texel lamb filet | crème fraîche | salty fingers | own potato

wine suggestion: Cabriz Rosé

✓🌿 TEXEL SMOKED EEL 13.50

oystermushroom | soybeans | beetroot | Texel mustard | pearl onion | Tomasu soy | ginger flakes

wine suggestion: Gustave Lorentz Sylvaner Réserve

✓🌿 SURF & TURF 14.50

Texel pork belly | scallop | Dutch crayfish | own potato | seaweed | samphire | sea fennel | Texel mustard | Texel
carrot

wine suggestion: Cabriz Encruzado Reserva

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- MAIN COURSE -

MEAT

TEXEL BLACK ANGUS ABERDEEN ON THE SHOVEL 32.50
varying part of the cow | beef stew | sweet potato | chicory | mini asparagus | salsify | greenpea | apple syrup
wine suggestion: Tenuta Sant'Antonio Valpolicella Ripasso Monti Garbi

TEXEL LAMB 29.50
stew | filet | neck | sparerib | own potato | fennel | greenpea | spring onion | samphire | sea buckthorn
port gravy
wine suggestion: Rocca delle Macie Chianti Classico

BURGER OF TEXEL BLACK ANGUS ABERDEEN 17
cucumber | tomato | red onion | oyster mushroom | egg | Texel Wezenparel cheese | bbq sauce
beer suggestion: Texels Skuumkoppe


PIEMONTESE TOURNEDOS ROSSINI 37 **
foie gras | ragout | own truffle potato | truffle gravy
wine suggestion: Barón de Ley Reserva

FISH

WILD SEA BASS FILET 24.50
pumpkin curry | Texel pasta | fennel | greenpea | tomato salsa | dill beurre blanc
wine suggestion: J. Lohr Cypress Chardonnay

WILD HALIBUT 24.50
cauliflower | zucchini | Texel carrot | own truffle potato | seaweed beurre blanc
wine suggestion: Gustave Lorentz Sylvaner Réserve

SOLE 47.50 ***
Dutch barley | Texel carrot | fennel | lemon | salty fingers | beurre noisette
wine suggestion: Barón de Ley Reserva Tres Viñas

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- MAIN COURSE -

VEGETABLES

- ✓🌿 DRY AGED BEETROOT 24.50
beet root | yellow beet | rice cracker | Calvados apple | Dutch mozzarella | walnut | honey | Texel pasta | beetroot
Tomasu beurre blanc
wine suggestion: Vignamato Rosolaccio Rosso
- ✓🌿 ROASTED CAULIFLOWER 24.50
cauliflower | topinamboer | Texel carrot | hazelnut | own truffle potato | beurre noisette | egg | chives
wine suggestion: Cabriz Encruzado Reserva
- ✓🌿 VEGGIE BURGER 17
sea vegetables | egg | Texel Wezenparel cheese | tzatziki
beer suggestion: Texels Springtij

SIDES

- BOUTIQUE FRIES 5
homemade from our own farm | mayonnaise
- SWEET POTATO 5
gin crème fraîche | cresses
- BAKED POTATO 5
Texel potatoes | homemade mayonnaise
- GREEN FIELD SALAD 5
from the garden
- WARM VEGGIES 5.50
mixed seasonal veggies

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- DESSERTS -

TARTE TATIN 10.50

apple | caramel | Frangipane | rum raisin

drink suggestion: Calvados

OP SIEN TESSELS 10.50

Texel yoghurt | curd | sea buckthorn | cranberry | granola | Texelstroompje | elderflower

wine suggestion: Wijndomein de Koen Nagenieten

TEXEL BRANDING 10.50

tiramisu | Fryske dúmkes | Texel coffee | meringue | Texels kwartiertje

wine suggestion: Nectar Pedro Ximénez

SUKELAAD 10.50

five colours of chocolate | sugar glass | Texel quadrupel beer

wine suggestion: Wijndomein de Koen Nagenieten

DESSERT TASTING 14.50 p.p. •

from 2 persons

richly filled etagère with different elements of the desserts named above

wine suggestion: Viu Manent Noble Semillón

DUTCH CHEESES 15.50 •

dried fruits | nutbread | caramelized nuts | Wadden jelly | Texel mustard

wine suggestion: Taylor's Late Bottled Vintage Port

FRIANDISES 12.50

five friandises of your choice

with a choice of: Texelse Branding coffee | Flora tea | Legends tea | *special coffee (+5)*

ICE CREAM COUPE 7

three scoops of your choice

vanilla | rum raisin | dark chocolate | Texel coffee | strawberry | Texel yogurt

- CAKES -

CHOCOLATE CAKE 5.50

dulce de leche | seasalt

APPLE PIE 5.50

chocolate decorations | dried apple

SEA BUCKETHORN CHEESECAKE 5.50

meringue | cranberry

scoop of ice cream + 2

whipped cream + 0.75

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- WARM DRINK -

LEGENDS TEA 3

EARL GREY CORNFLOWER
ENGLISH BREAKFAST
SENGHA GREEN TEA
BLACK TEA CHAI
BLACK TEA POMGRANATE
ORIGINAL ROOIBOS
WHITE TEA JASMINE

HERBAL TEA 4.50

FRESH MINT TEA
GINGER TEA
GINGER AND ORANGE TEA

FLORA FLOWER TEA 4.75

LILY FAIRY green tea, lily and jasmine
JASMINE WITH LOVE green tea and jasmine
HEART'S DESIRE green tea, rose and lily
AROMATIC MAYFLOWER green tea, lily and osmanthus
SUMMER LOVE green tea, carnation and osmanthus
ORIENTAL BEAUTY green tea, marigold and jasmine
FLYIING SNOW green tea, marigold and coconut
FLOWER LOVER green tea, marigold, amaranth and jasmine

COFFEE

COFFEE 3.50
DECAFÉ 3.50
ESPRESSO 3.50
ESPRESSO MACCHIATO 3.55
DOUBLE ESPRESSO 4.80
CAPPUCCINO 3.80
LATTE MACHIATTO 3.90
HOT CHOCOLATE 4
ICED CARAMEL LATTE 4.50
soy / oat 0.60

SPECIAL COFFEE 8.75

TEXELS COFFEE Jutter
IRISH COFFEE Jameson
ITALIAN COFFEE Amaretto
SPANISH COFFEE Tia Maria
FRENCH COFFEE Grand Marnier

