

STARTERS

9.00

WADDEN SEA SHRIMPS

Wadden Sea shrimps | tomato | wakame | egg | lemon | cocktail sauce | potato crisps

*Wine suggestion: **White & Sea Blanc**, Colombar, sauvignon, Côtes des Gascogne, France*

MACKEREL

Avocado | eel | carrot

*Wine suggestion: **Viu Manent**, Chardonnay Reserva, Colchagua, Chile*

PIEMONTESE HOTSTONE

Beef | hay | potato | TX mustard | corn | vadouvan

*Wine suggestion: **Domaine Sainte Lucie MIP Classic Rosé**, Provence, France*

HAM & MELON

TX dried pork ham | melon | saffron | seaweed | goat cheese

*Wine suggestion: **Hähä**, Sauvignon Blanc, Marlborough, New Zealand*

CAULIFLOWER

Piccalilli | olive | capers | tomato | rocket | samphire

*Wine suggestion: **Kurt Angerer**, Grüner Veltliner, Kamptal, Austria*

SOUP & IN-BETWEEN COURSES

7.50

SHORE CRAB BISQUE

Wadden Sea shrimp | bonito | sourdough | borage

*Wine suggestion: **Viu Manent**, Chardonnay Reserva, Colchagua, Chile*

VEGETABLE- & SEAWEED BOUILLON • vegetarian without lamb

TX lamb neck | pickled lamb sausage

*Wine suggestion: **Kurt Angerer**, Grüner Veltliner, Kamptal, Austria*

TX PASTA • also available as main course

Ravioli | TX sheep cheese | garden herbs

*Wine suggestion: **Tenuta Sant'Antonio**, Soave Fontana, Veneto, Italy*

MAIN COURSES

22.00

GREY MULLET

Broad beans | fennel | tomato salsa | chorizo- & potato croquette

*Wine suggestion: **Hesketh Rules of Engagement**, Pinot Gris, South Australia, Australia*

DOVER SOLE

Wadden cockle | shrimp | mussel | Noilly prat vermouth

*Wine suggestion: **White & Sea Blanc**, Colombard, Sauvignon, Côtes des Gascogne, France*

TASTING OF TEXELS LAMB

Rack | garlic | thyme | sea buckthorn | sea lavender | port wine

*Wine suggestion: **Rocca delle Macie**, Chianti Classico, Tuscany, Italy*

TOURNEDOS • supplement of €5

Annabel potato | white-red chicory | zucchini | TX shiitake | Madeirajus

*Wine suggestion: **Château Tour de Mirambeau Réserve Rouge**, Bordeaux, France*

TOURNEDOS ROSSINI • supplement of €10

Annabel potato | white-red chicory | zucchini | TX shiitake | goose liver | truffles jus

*Wine suggestion: **Cabriz**, Reserva, Dão, Portugal*

VEGETABLE GARDEN

Pearl barley | carrot | radish | broad beans | green asparagus

*Wine suggestion: **Hähã**, Sauvignon Blanc, Marlborough, New Zealand*

SIDE ITEMS

3.00

THICK FRIES WITH HOMEMADE MAYONNAISE

THREE COLOR OVEN POTATO WITH SKINS ON

COOKED VEGETABLES

GREEN SALAD

CHEESE

12.00 • supplement of €5 for half-board guests

Choice of various Texel & “overkantse” cheeses with different garnishes

Port suggestion: Choice of **Graham's** winery, Douro, Portugal

DESSERTS

7.00

TX BRANDING

Coffee | caramel | mascarpone | meringue

Wine suggestion: **Pedro Ximenez de Cosecha**, Montilla-Moriles, Spain

OP SIEN TEXELS

Jutter | sea buckthorn | cranberry | Hoornderring

Wine suggestion: **Château de la Peyrade**, Muscat, Languedoc, France

5 COLORS CHOCOLATE

Ruby | dark | milk | white | orange

Wine suggestion: **Casa de la Ermita Dulce**, Monastrell, Jumilla, Spain

RED FRUIT SOUP

Skier | TX strawberry | blackberry | atsina

Wine suggestion: **Giovanni Almondo "Fosso della Rosa" Brachetto del Roero**, Moscato rosa, Piemonte, Italy

FRIANDISES

7.00

FRIANDISES

Various homemade sweet treasures

Delicious with a fresh garden tea or coffee from Texel branding!

