# FRESH FROM THE FIELD TO OUR RESTAURANT

RESTAURANT GUSTA

NATUURLIJKE VERBINDING

# APPETIZERS

WADDEN SEA OYSTERS | 6 each
Lemon | red wine vinegar | shallot

BREAD PLATTER | 9
Whipped & salted butter

# STARTERS

## WADDEN

RED GURNARD | 15
Cured in Beetroot | pickled fennel | radish | apple | golden beet purée | frisée

PRAWN COCKTAIL | 16
Cocktail foam | pickled vegetables

## POLDER

HALF-AND-HALF SALAD | 14.5
Salt beef | beef liver | little gem lettuce | pickled onions | Dutch pickled cucumber | sourdough croutons

POLDER CHICKEN RAGOUT | 14.5
Puff pastry | duxelles | shallot | tarragon

## FOREST

CELERIAC TARTARE | 13
Pickle | shallot | quail egg | ponzu | tabasco

OEUF MAYONNAISE | 13
Seaweed caviar | crispy potato bits | chives

# ENTREES

ROASTED PUMPKIN SOUP | 11
Sage | smoked almonds | goat cheese

BEACH CRAB BISQUE | 12
Wadden Sea shrimp | sea vegetables

# MAIN COURSES

## WADDEN

WHOLE SOLE (APPROX. 400 GRAMS) | 39.5
Fries | salad | beurre noisette | capers | lemon

FRESH FROM DE OUDE VISMARKT | 30
Seasonal vegetables | baby potatoes | mustard sauce

or

Braised fennel | spinach | potato rösti | maltaise sauce

## POLDER

LAMB STEW | 32.5
Winter vegetables | baby potatoes

ENTRECOTE FROM GOËNGA BUTCHER'S (CA 150 GRAM) | 33.5
Potato rösti | roasted winter vegetables | entrecote sauce

TEXEL BLACK ANGUS BURGER | 19
Lettuce | tomato | pickle | fried onion | homemade burgersauce
*Blue cheese + 5 or Wezenparel cheese +2*

## FORREST

KIMCHI BURGER | 18
Lettuce | tomato | pickle | fried onion | homemade burgersauce
*Blue cheese + 5 or Wezenparel cheese +2*

RAVIOLI | 22.5
Spinach | ricotta | creamy Jerusalem artichoke | tarragon

POTATO GNOCCHI | 25
Truffle | parsnip | foam of Texel rustic cheese | beech mushroom

# SIDE DISHES

BOUTIQUE FRIES | 6
From Hoeve Nieuw Breda | homemade mayonnaise

SALTED BABY POTATOES | 6
From Bert Keijser | butter

ROASTED SEASONAL VEGETABLES | 6
From the island

MIXED SALAD | 6
Vinaigrette

# DESSERTS

HOMEMADE ICE CREAM | 3 per scoop
Chocolate | vanilla | strawberry | tonka bean | saffron | crème fraîche | rum-soaked raisins

WARM CHOCOLATE FUDGE BROWNIE | 12
Crème fraîche ice cream | olive oil | sea salt

TIRAMISU | 9
Ladyfingers | espresso | De Lepelaar coffee-mocha liqueur

APPLE TARTE TATIN (20-MINUTE PREPARATION TIME) | 12
Rum-soaked raisin ice cream

FRIANDISES | 13
5 homemade friandises with a choice of:
Texelse Branding coffee | Legends tea | Flora tea | special coffee (+5)

CHEESE | 18
Dutch cheeses | nutbread | jam | Wadden mustard

# CAKE

CHOCOLATE CAKE | 8
*Half slice | 5*

APPLE CUSTARD CAKE | 6

FORESTFRUIT CHEESECAKE | 7

Scoop of ice cream + 3
Whipped cream + 0.75

# HOT DRINKS

## LEGENDS TEA | 3

Earl grey cornflower | English breakfast | Sencha green tea | black tea chai | black tea pomegranate | original rooibos | white tea jasmine | chamomile | peppermint & licorice

## FRESH TEA | 4.5

Fresh mint tea
Ginger tea
Ginger orange tea

## FLORA TEA | 5

*All Flora teas are green tea based*

LILY FAIRY | Lily & jasmine
JASMINE WITH LOVE | Jasmine
HEART'S DESIRE | Rose & lily
SUMMER LOVE | Carnation & osmanthus
FLYING SNOW | Marigold & coconut
FLOWER LOVER | Marigold & amaranth & jasmine
AROMATIC MAYFLOWER | Lily & osmanthus
ORIENTAL BEAUTY | Marigold & jasmine

## COFFEE

COFFEE | 3.8
DECAFÉ | 3.8
ESPRESSO | 3.5
ESPRESSO MACCHIATO | 3.6
DOUBLE ESPRESSO | 4.8
FLAT WHITE | 4.9
CAPPUCCINO | 3.9
COFFEE WRAPPED | 3.9
LATTE MACCHIATO | 4
HOT CHOCOLATE | 4
ICED CARAMEL LATTE | 4.5

Soy or oatmilk | 0.6

## SPECIALCOFFEE | 9

TEXEL COFFEE | Jutter
NOT SO IRISH COFFEE | Millstone Whisky from Zuidam
NOT SO ITALIAN COFFEE | Amaretto from Zuidam
NOT SO SPANISH COFFEE | Texels Kwartiertje from De Lepelaar
NOT SO FRENCH COFFEE | Orange liqueur from Zuidam