


STARTERS

OYSTERS OF THE WADDEN WITH SALTY POTATO With salty potato garnish <i>Drink suggestion: Simonsig Kaapse Vonkel Brut of G&T Texel</i>	3.50p.s.
NICOLA AT THE WADDEN Salad with Nicola potato baked in peel, lobster, Wadden Sea shrimps, smoked halibut, dried Texel ham from butcher Boschma, prawn crackers and sea fennel <i>Drink suggestion: Betwus Wijndomein Blanc de Noir</i>	14.50
 TOUR ALONG THE FIELD(S) SALAD Potato salad for a connoisseur. Delicacy potato 'Opperdoeze ronde', potato croutons & Violet Queen potato chips, field salad, Texel Shiitake and cheese mousse <i>Drink suggestion: Domaine de Grangeneuve Grenache, Syrah of Jasmine with Love, Flora Tea</i>	12.00
POTATO FEED PIEMONTESE BEEF TARTARE Piemontese beef tartare fed with feed potatoes from our own farm. Crisp of Texel rustic old cheese, pickled egg yolk and truffle mayonnaise <i>Drink suggestion: Maison Barboulot Pinot Noir of TX Goudwit</i>	12.00
 FABULA & POLDER CARROT Roasted Fabula potato with home-grown smoked carrot tartare, sea buckthorn espuma, horseradish cream, pine nuts, granny smith and mackerel <i>Drink suggestion: Ermita Veracruz Verdejo Viñas Jóvenes of Texels Springtij</i>	12.00
 VIOLET QUEEN WITH ASPARAGUS Creme brûlée with Texel asparagus, crisps from our own Violet Queen and North Holland 'Opperdoeze ronde' potato. Carrot cream, fennel, balsamic gel and raw pickled pork ham <i>Drink suggestion: J. Lohr Winery Cypress Chardonnay</i>	12.00
ENTREMENT & SOUPS	
SHORE CRAB BISQUE Bisque of shore crab with Wadden Sea Shrimp, sea fennel and a potato crostini. <i>Drinksuggestie:</i>	7.00
SILTY & SWEET LAMB BOUILLON Sweet potato grown on salty soil in a broth with Texel lamb attorney, lamb ham, and fermented garlic <i>Drink suggestion: Simonsig Chenin Blanc</i>	7.00
 SWEET POTATO & PUMPKIN Soup of salty-bottomed sweet potato with butternut squash, smoked free-range chicken, Texel shiitake, zucchini spirelli and Texel goat cheese <i>Drink suggestion: Cabriz Encruzado Reserva</i>	7.00
 SPICY POTATO Spicy Roseval potato soup with Wadden Sea shrimp, kaffir lime and coconut <i>Drink suggestion: Von der Leyen Riesling Trocken of, Flying Snow Flora Tea</i>	7.00
VIOLET QUEEN PORK BELLY Puree of Violet Queen potato with gently cooked pork belly from farm Bland & Berg, celeriac truffle cream, sea buckthorn espuma, red cabbage salad and balsamic gravy <i>Drinksuggestion: Wijndomein de Koen Samen Rood of Texels Tripel</i>	9.50

MAIN DISHES

SPUNTA TONGUE ROLLS	24.50
Spunta towers and Violet Queen potato cream with sole fillet filled with North Sea crab salad with sous vide cooked leeks, tomato salsa, celery and a foam of short crab bisque <i>Drink suggestion: Simonsig Chenin Blanc</i>	
FARMER WEEVER	22.50
Weever with pea-mint cream, different types of beet, fennel, roasted salty sweet potato from Texel and beurre blanc <i>Drink suggestion: Louis Jadot Couvent des Jacobins Chardonnay of Masterpiece cocktail</i>	
POLDER TEXEL LAM	27.50
Steak, shank and sweetbreads of Texel lamb from the polder with carrot cream, baby corn, broad beans, baby new potatoes, sea lavender, pistachio crumble and sea buckthorn port gravy <i>Drink suggestion: Rocca delle Macie Chianti Classico of Texels Skuumkoppe</i>	
ANNABEL ROSSINI ••	32.50
Tournedos with foie gras, celeriac cream, bimi, carrot, Annabel potato, balsamic onion, pistachio crumble and Madeira truffle gravy <i>Drink suggestion: Tenuta Sant'Antonio Valpolicciella Ripasso Monti Garbi</i>	
HERMES PORK RACK	22.50
Hermes potato mousseline, Sous vide cooked pork rack, chutney from our home-grown red onion, broad beans, polder carrot, baby corn, Texel mustard crumble and sage sauce <i>Drink suggestion: Joan Sardà Cabernet Sauvignon of Texels Bock</i>	
 KUMERA CELERY	21.50
Roasted salty sweet potato, Violet Queen cream with roasted celeriac, pea-mint cream, broad beans, baby corn, sea lavender and polder carrot beurre blanc <i>Drink suggestion: Louis Jadot Couvent des Jacobins Chardonnay</i>	
 OVERSEAS VEGETABLE GARDEN	21.50
Pearl barley with rustic cheese from Wezenspyk, fried North Holland Brussels sprouts, baby corn, polder carrot, home grown Violet Queen potato, beet skin and hollandaise sauce <i>Drink suggestion: J. Lohr Winery Cypress Chardonnay</i>	

SIDES

Home grown roasted potatoes with homemade mayonnaise	4.00
Homegrown baked sweet potato with sea salt and sour cream	4.00
Tick Texel fries from the Fabula potato with homemade mayonnaise	4.00
Warm polder vegetables	4.00
Green field salad	4.00

•• If you have a hotel reservation including dinner, there is a supplement of €10.00 on this dish.

DESSERTS

UBE GROUND SWELL Potato sponge cake from Ube potatoes and Texel Jutter with different structures of coffee and caramel <i>Drink suggestion: Château de la Peyrade Muscat de Frontignan of Espresso Martini</i>	9.00
POTATOGIN Almond macaron filled with potato-pulled TX Gin-chocolate mousse with a vanilla panna cotta and various preparations of milk, white and ruby chocolate <i>Drink suggestion: De Moya Gloria Dulce Monastrell of Heart's Desire Flora Tea</i>	9.00
SWEET POTATO WAFFLE Sweet potato waffle with sea buckthorn jelly, ice cream from Texel skier, Texelstroom gel, sea buckthorn gel and a hoornderring cookie crumble <i>Drink suggestion: Wijndomein de Koen Nagenieten of Fruity Summer G&T</i>	9.00
CHEFS DESSERT SELLECTION Chef's selection of the dessert menu <i>Drink suggestion: Wijndomein de Koen Nagenieten</i>	9.00
CHEESE • Selection of Texel cheeses from Wezenspyk farm and Dutch cheeses with homemade potato patty bread <i>Drink suggestion: Taylor's 10 year Old Tawny Port</i>	12.50

FRIANDISES WITH POTATO TWIST

Five friandises of your choice with Texel branding coffee or flora tea	7.50
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If you would like a vegan dessert, we will make a surprise dessert to taste for you

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- *If you have booked a dinner with your overnight stay, there is a supplement of €5.00 on this dish*

