

- HEALTHY WOOLNESS -

🌿🌱 QUARK ‘GET YOUR PROTEINS’ 4.50
from the Texel dairy farm with home baked granola, cranberry and sea buckthorn

🌿 SMOOTHIE VEGGIE ORANGE ‘DETOX YOUR BODY’ 3.50
with carrot, mango, bell pepper, celery, ginger and coconut

🌿 SALAD ‘BRAIN BALANCE’ 17.50
with sweet potato, avocado, walnut, celery, pomegranate, onion, cucumber and cresses

- SOUP-

BEACH CRAB BISQUE 8
with Wadden shrimps and wasabi-dried nori

LAMB BOULLION 7.50
with lamb ham and cresses

🌿🌱 POTATO MUSTARD SOUP 7.50
with vegetable bread croutons, cresses and green herb oil

our soups are serverd with bread and butter

- SALADS -

FIELD SALAD FISH 15.50
with smoked salmon, shrimps, sea vegetables, croutons, citrus and bisque mayonnaise

FIELD SALAD BEEF 15.50
with little gem, chicken, bacon, egg, Rustiek cheese, croutons, anchovies and caesar dressing

FIELD SALAD VEGGIE 14.50
with beetroot, balsamic onion, mozzarella, croutons, basil oil and cresses

our salads are serverd with bread and butter

- SANDWICHES -

SMOKED SALMON 12.50
on multigrain sourdough bread with lettuce, Wadden shrimps, sea vegetables, citrus, pistachio and seaweed tzatziki

CARPACCIO 12.50
on multigrain sourdough bread with lettuce, pesto, pine nuts, basil and Rustiek cheese

🌿🌱 VEGGIE 12.50
on multigrain sourdough bread with lettuce, beetroot, labneh, balsamic onion, oystermushrooms in soysauce, cashew nuts and basil oil

- WADDENCROQUET -

3 SHRIMP CROQUETTES 9.50
on carrot rolls with bisque mayonnaise

3 BEEF BITTERBALLS 9.50
on potato rolls with waddenmustard mayonnaise

🌿🌱 3 BEETROOT CROQUETTES 9.50
on beetroot rolls with seaweed tzatziki

- WADDEN BURGERS -

BLACK ANGUS ABERDEEN 16
with home-grown onion, Texel mushrooms, tomato, fried egg, Wezenparel cheese and smokey bbq sauce

🌿🌱 VEGGIE BURGER 16
based on quinoa and vegetables, served with fried egg, Wezenparel cheese, sea vegetables and seaweed tzatziki

🌿 is vegetarian or can be prepared vegetarian

🌿 is vegan or can be prepared vegan

- COLD CLASSICS -

STEAK TARTARE 12.50
of Black Angus beef with parsnik, pine nuts, egg yolk and a crisp of potato and Rustiek cheese from Wezenspyk

- WARM CLASSICS-

TOURNEDOS ROSSINI 37
from Texel Piemontese cattle with foie gras, truffle and Madeira gravy

FRESH SOLE 47.50
from the North Sea with lemon, butter gravy and remoulade sauce

- SIDES -

THICK FRIES 4.25
from our own farm Nieuw Breda with homemade mayonnaise

JACKET SWEET POTATO 4.25
with crème fraîche and cresses

WARM VEGGIES 4.25
from Frank’s vegetable garden

BABY POTATO 4.25
from potatoes of Bert Keyser with homemade mayonnaise

GREEN SALAD 4.25
from Frank’s vegetable garden

- DESSERTS -

DESSERT TASTING 14.50 p.p. from 2 persons
richly filled etagère with crème brûlée, crêpe, cannelloni, liquid cheesecake and ice special of the day

CHEESES 13.50
Texel’s and Dutch cheeses with dried fruits, nut bread and caramelised nuts

FRIANDISES 12.50
coffee, Legend tea or Flora tea with 5 home made sweets (special coffee +5)

🌿 ICE CREAM COUPE 7
3 scoups of your choice; Vanilla-, rum raisin-, dark chocolate-, coffee, nuts-, strawberry-, yoghurt- or ice cream special of the day

🌿 CHEF’S TASTING
15.50 p.p. from 2 persons

A richly filled étagère with carpaccio, potato salad from our own farm, goose breast from Eijerland, seafood, a Waddenbitterbal and soup