BITES PLATTER 32.50

richly filled with homemade potato crisps with seaweed tzatziki, mix of Wadden bitterballs. cheese and sausage, homemade bread rolls with spreads, olives, nuts and veggies

WADDEN OYSTERS 3.75 p/pcs. with red onion in sea buckthorn syrup and lemon

- BITES & SNACKS -

NIBBELS 7.50

crisps from our own potatoes. macadamia nuts. olives and nori crackers

HEALTHY VEGETABLES GARDEN 7.50 with seaweed tzatziki and olive crumble

MACADAMIA NUTS 5 with ras el hanout spices

TEXELS CHEESEPLATTER 9 with sea buckthorn wadden mustard.

homemade nut bread and grapes

SAUSAGE PLATTER 9

with various hams and sausages and sea buckthorn wadden mustard

CHEESE- AND SAUSAGE PLATTER 11 with sea buckthorn Wadden mustard. homemade nut bread and grapes

HOME MADE BREAD ROLLS potato-, carrot- and beetroot bread rolls with spreads

with seaweed tzatziki

mixed olives

WADDEN SHRIMP CROQUETTES 6 pcs. 8 with beach crab bisgue mayonnaise

TX BEEF BITTER BALLS 6 pcs. 8 with wadden mustard mayonnaise

BEETROOT CROQUETTES 6 pcs. 8 with seaweed tzatziki

- HOT DRINKS -

TEA

LEGENDS TEA 3 earl grey cornflower, english breakfast, sencha green tea, black tea chai, black tea pomegranate, original rooibos, white tea jasmine

LICRICE TEA 4.50 FRESH MINT TEA 4.50

GINGER TEA 4.50 GINGER AND ORANGE TEA 4.50

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

WITH TREATS tea (Flora) of your choice, with 5 treats 12.50

COFFEE

COFFEE 3.25 DECAFÉ 3.25 ESPRESSO 3.25

ESPRESSO MACCHIATO 3.30 LATTE MACHIATTO 3.60 DOUBLE ESPRESSO 4.20 CAPPUCCINO 3.40

HOT CHOCOLATE 4

SPECIAL COFFEE 8.25

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

WITH TREATS special coffee of your choice, with 5 treats 17.50

TARTS

CHOCOLATE CAKE 4.50 APPLE PIE 4.50 SEA BUCKTHORN CHEESECAKE 4.50 TEXEL 'HONGERPUNT' 3.50 TEXEL 'HOORNDERRING' 3.50 Whipped cream 0.75

WITH SPREADS 4 pcs. 7.50

CRISPS 3.50

OLIVES 3.50

LUNCH

- HEALTHY WOOLNESS -

- V 📣 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

V **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

V Section 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

V - 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

V 🔸 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
b	is vegan or can be prepared vegan

V 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

- 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