APPETIZERS

OYSTERS FROM THE WADDEN | 5 PC
Lemon | red wine vinegar | shallot

RUSTIC BREAD BOARD | 7.5
Bread from Novalishoeve | whipped beurre noisette

STARTERS

SEA BASS CRUDO | 14.5
Coarse salsa verde | green olives | sweet-sour radish

POLDER TERRINE | 13.5
Texel cranberry compote | lamb's lettuce | pickled shallot | macadamia nuts

TEXEL BLACK ANGUS STEAK TARTARE | 14.5
Egg yolk purée | caper | cornichon | toast

OYSTER MUSHROOM FROM NOVALISHOEVE | 12.5
Sourdough toast from Texelse Branding | porcini créme

ROASTED PUMPKIN SALAD | 12.5
Goat cheese from De Molkerei | walnuts | sage

ENTREES

OVEN-BAKED HALIBUT | 14.5
Fennel salad | orange | radish | dill oil

ONION SOUP | 9.5
Onions from Hoeve Nieuw Breda | Rustiek cheese from Wezenspyk

ROASTED CAULIFLOWER SOUP | 12.5
Truffle | hazelnuts

MAIN COURSES

WADDEN

WHAT THE WADDEN SEA BRINGS US | 28.5
Hollandaise | potato–mustard purée with potatoes from Hoeve Nieuw Breda | Texel seasonal vegetables | wild garlic oil

BUTTER-POACHED HADDOCK | 28.5
Baked potato from Hoeve Nieuw Breda | braised leek | langoustine sauce

MUSSELS | 24.5
Fries from Hoeve Nieuw Breda | salad | cocktail sauce and roasted garlic mayonnaise

POLDER

DUCK BREAST | 29.5
5-spice red cabbage | pumpkin–apple purée | sprouts | port jus

POLDER PIE | 29.5
Texel Black Angus beef | mashed potatoes from Hoeve Nieuw Breda | bone marrow | winter vegetables | Rustiek cheese from Wezenspyk

TEXEL BLACK ANGUS BURGER | 17
Potato bun | Texel mushrooms | beetroot | arugula | roasted garlic mayonnaise
Blue cheese +5

FORREST

KIMCHI BURGER | 17
Potato bun | Texel mushrooms | beetroot | arugula | roasted garlic mayonnaise

CELERIAC STEAK | 22.5
Kale | oyster mushroom from Novalishoeve | celeriac bock beer gravy

GUSTA'S HUTSPOT | 22.5
Roasted carrot | risotto from Hoeve Nieuw Breda potatoes | shallot purée | smoked almonds | Rustiek cheese from Wezenspyk

SIDE DISHES

BOUTIQUE FRIES | 5
From Hoeve Nieuw Breda | homemade mayonnaise

POTATOES | 5
From Bert Keijser | butter

WINTER VEGETABLES | 6.5
Roasted

MIXED SALAD | 5
Vinaigrette

TEXEL PASTA | 5.5
Oyster mushroom from Novalishoeve | olive oil

DESSERTS

HOME-MADE ICE CREAM | 7.5
3 scoops of choice:
Vanilla | chocolate | strawberry | rum raisins | salted caramel

CARAMELIZED WHITE CHOCOLATE MOUSSE | 10.5
Dark chocolate ganache | olive oil | sea salt | white chocolate crumble

ROASTED APPLE | 10.5
Rum raisins | rum raisins ice cream | almond crunch

WARM CHERRIES | 10.5
Salted caramel ice cream | caramel lace cookie | carmel crumble

FRIANDISES | 12.5
Five friandises of your choice with a choice of: Texelse Branding coffee | Flora tea | Legends tea | special coffee (+5)

CHEESE | 17.5
Dutch cheeses | nutbread | marmalade | Texel mustard

CAKE

CHOCOLATE CAKE | 5.5
Dulce de leche | seasalt

APPLE CUSTARD PIE | 5.5
Chocolate decorations | cinnamon sugar

TEXEL QUARK CHEESECAKE | 5.5
Meringue | lemoncurd

Scoop of ice cream | + 2.5
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

FRESH TEA | 4.5

Fresh mint tea
Ginger tea
Ginger & orange tea

FLORA TEA | 4.75

LILY FAIRY | lilly & jasmine
JASMINE WITH LOVE | jasmine
HEARTS DESIRE | rose & lilly
SUMMER LOVE | carnation & osmanthus
FLYING SNOW | marigold & coconut
FLOWER LOVER | marigold & amaranth & jasmine
AROMATIC MAYFLOWER | lilly & osmanthus
ORIENTAL BEAUTY | marigold & jasmine

All flora tea is based on green tea

COFFEE

COFFEE | 3.8
DECAF | 3.8
ESPRESSO | 3.5
ESPRESSO MACCHIATO | 3.85
DUBBLE ESPRESSO | 4.8
FLAT WHITE | 4.9
CAPPUCCINO | 3.9
LATTE | 3.9
LATTE MACCHIATO | 4
HOT CHOCOLATE | 4
ICED CARAMEL LATTE | 4.5

Soy milk I oat milk | 0.6

COFFEE SPECIALS | 9

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

"Every bite
takes you home "