



# RESTAURANT GUSTA

BOUTIQUE HOTEL TEXEL

*Taste the passion, feel at home & celebrate the day*

Enjoy an island lifestyle where each moment is spent well to make something beautiful out of it. Gusta is surprising, local, tough and warm-blooded at the same time.

Arnoud & Gusta Marie Langeveld, founders of Boutique Hotel Texel, have always pursued this way of life. That is why they started in 1965 next to their farm, with Guesthouse Hoeve Nieuw Breda. Days in and out were spent on the land and in the kitchen to provide their guests with the tastiest potatoes and vegetables.

Today, the harvest of our own farm, Hoeve Nieuw Breda, forms together with other products from our own land, island and land, the base of our local cuisine. We call this the "onion philosophy," where the inner ring of the onion, the heart, represents our own ingredients, is closest to us, and we work towards the outside layers from here.

An example of strength and simplicity, family warmth and coziness, love and passion for the product. Together with my team we work every day with the most beautiful (island) products to design surprising dish combinations. You can taste this in our surprise chef's signature menu based on the nature elements of the island: forest, polder, the mudflats and the four seasons.

Let us seduce you with the passion of Gusta and the flavors of the island.

Robin  
*Chef restaurant Gusta*



*We are proud to call ourselves a Dutch Cuisine restaurant. We thereby contribute to the objective of Dutch Cuisine: promoting Dutch cuisine and food culture.*

# *THE TASTE OF THE ISLAND*

## *FOREST, WAD & POLDER*

### CHEF'S SIGNATURE

Our dishes are inspired by the elements of the island, the seasons, with our own harvest as the basis. The vegetables, meat, fish and shellfish we serving are sustainable and responsible and come from our direct environment.

May my team and I surprise you with the seasonal tastes of the island? Then choose for a 3-, 4- or 5-course chef's signature dinner based on the natural elements of Texel: the Polder, 't wad or the forest.

Robin  
*Chef Restaurant Gusta*

3-course chef's signature - 35.00

4-course chef's signature - 45.00

5-course chef's signature - 55.00

*Can be expanded with an extra course of  
cheese for € 10.00*

3-course wine arrangement - 21.50

4-course wine arrangement - 27.50

5-course wine arrangement - 35.00

*Our chef signature changes daily based up on the theme of the day dishes will be served.  
An experience on it selve.*



---

*Please let us know if you have allergies or dietary requirements.  
This menu changes monthly.*

## **STARTERS**

**TEXEL SUSHI** 12.00  
Open sushi with salty algae, herring, smoked halibut,  
shrimp & cockles  
*Barón de Ley Blanco, Rioja, Spain*

**PIEMONTESE TARTARE** 12.00  
A'la minute grilled Tartare of beef tenderloin with Filet American,  
truffel & Texel mustard  
*Maison Barboulot Pinot Noir, Languedoc, France*

**VEGGIE TARTARE** 11.00  
Tartare of red pepper, sheep cheese, quail egg and fried capers  
*Guillaume & Virginie Philip MIP Classic Rosé, Provence, France*

## **IN-BETWEEN COURSES**

**SHORE CRAB BISQUE** 7.00  
North Sea crab, sea fennel and crispy sourdough bread  
*Simonsig Chenin Blanc, Stellenbosch, South-Africa*

**LAMB BOUILLION** 7.00  
Lamb neck, lamb ham, carrot crostini, fermented garlic and fresh thyme  
*Rocca delle Macie Chianti Classico, Tuscany, Italy*

**OWN HARVEST POTATO SOUP** 7.00  
Potato soup from our own farm with beetroot bread croutons, green garden herbs and  
seaweed oil  
*J. Lohr Winery Cypress Chardonnay, California, USA*

**WADDEN COCKLES & TX PASTA** 9.00  
Foam of Texel sheep cheese, Wadden Sea cockles & TX Pasta  
*Von der Leyen Riesling Trocken, Moselle, Germany*

## MAIN COURSES

<b>BAKED SEABASS</b>	22.50
Baked seabass with potatoes from our own farm, roasted fennel, tomato, lemon and thyme <i>Simonsig Chenin Blanc, Stellenbosch, South-Africa</i>	
<b>TEXEL LAMB</b>	22.50
From the polder, lamb rack, bitterball, procureur with sea buckthorn sauce <i>Rocca delle Maciè Chianti Classico, Italy</i>	
<b>EIJERLANDS PIG</b>	22.50
Pork rack with haricot beans, Texel shiitake and sauce from TX mustard and Eijerland beer <i>Eijerlander beer from the Texelse Brewery</i> <i>Maison Barboulot Pinot Noir Languedoc, France</i>	
<b>TOURNEDOS •</b>	27.50
Tournedos with candied potato, zucchini, celeriac, chicory, balsamic onion and madeira jus <i>Bianchi Famiglia Malbec, Mendoza, Argentina</i>	
<b>TOURNEDOS ROSSINI ••</b>	32.50
Tournedos with candied potato, zucchini, celeriac, chicory, balsamic onion, goose liver and truffle sauce <i>J. Lohr Winery Cypress Zinfandel, California, USA</i>	
<b>RED BEETROOT STEAK</b>	20.50
Served with salsify, fennel salad, haricot beans and balsamic vinegar <i>Maison Barboulot Pinot Noir Languedoc, France</i>	

## SIDES

Roasted potatoes from our own farm with homemade mayonnaise	3.00
Puffed sweet potato with thyme, sea salt and sour creme	3.00
Thick fries with homemade mayonnaise	3.00
Green field salad	2.00

---

• In case you have booked an inclusive dinner a supplement of €5.00 for this dish will be added to your bill

•• In case you have booked an inclusive dinner a supplement of €5.00 for this dish will be added to your bill

All our dishes are served with a small portion of polder vegetables

## DESSERTS

### **SLUFTER SPARKLE**

Sorbet of sea buckthorn with sparkling wine

*Simonsig Kaapse Vonkel Brut, Stellenbosch, South-Africa*

9.00

### **POLDER CLAY**

Bombe with five colors of chocolate

*De Moya Gloria Dulce Monastrell, Valencia, Spain*

9.00

### **NATURE**

Crème brûlée of Jerusalem artichoke, salted caramel ice cream and cotton candy

*Taylor's Late Bottled Vintage Port Douro, Portugal*

9.00

### **CHEESE •**

A selection of Texel cheese from farm Wezenspyk

*Taylor's 10-Year-Old Tawny Port, Douro, Portugal*

12.00

### **LABORA**

Scoop of ice cream from ice cream farm Labora

Vanilla | Strawberry | Ruby | Sea buckthorn sorbet |

Pure chocolate | Caramel seasalt |

2.00

Whipped cream

0.50

## CAKES

Chocolate cake

4.50

Apple pie

4.50

Sea buckthorn cheesecake

4.50

Whipped cream

0.50

## FRIANDISES

Choose five friandises from the friandise trolley,  
served with a coffee or tea after your choice

9.00

The friandises on the trolley represent the tasting  
palet of the chef: Forest, Wadden Sea and the polder