

APPETIZERS

OYSTERS | 5.5 p/st.

Lemon | red wine vinegar | shallot

RUSTIC BREAD | 8

Bread from Novalishoeve | whipped roasted garlic butter

STARTERS

WADDEN

MULLET FILLET CEVICHE | 15

Cucumber | lime | jalapeño | radish | sweet potato

WADDEN SEA SHRIMP | 16

Little gem lettuce | Granny Smith apple | salted cucumber | breadcrumbs

POLDER

TEXEL BLACK ANGUS BEEF STEAK TARTARE | 15

Black garlic | tarragon | sourdough from Texelse Branding

TEXEL SMOKED GOOSE BREAST | 15

Liver pâté | chicory | apple | candied hazelnut

FOREST

MARINATED TOMATO | 13

Ajo blanco | grapes | melon | almond

SUMMER SALAD | 13

Summer vegetables | sheep cheese cream from "de Waddel" | white chocolate and curry plant | dukkah | nasturtium

ENTREES

VELOUTÉ | 10

Leek | celery | parsley & shallot salsa

BEACH CRAB BISQUE | 12

Wadden sea shrimp | chives

MAIN COURSE

WADDEN

FISH AND CHIPS | 25

Boutique fries from Hoeve Nieuw Breda | mixed salad | remoulade sauce

FRESH FROM THE “OUDE VISMARKT” | varying | 29

Ratatouille | preserved lemon

or

Mashed potatoes | summer vegetables | smoked eel and caviar sauce

POLDER

TEXEL LAMB STEAK | 35

Green pea purée | roasted baby carrots | rösti made from local potatoes | Madeira jus

TEXEL BLACK ANGUS STEAK | varying | 32

Baby potatoes | summer vegetables | beurre de Paris

TEXEL BLACK ANGUS BURGER | 18

Lettuce | tomato | pickle | homemade burger sauce

blue cheese + 5

FOREST

KIMCHI BURGER | 18

Lettuce | tomato | pickle | homemade burger sauce

blue cheese + 5

RATATOUILLE | 21

Tomato | aubergine | courgette | bell pepper | onion | garlic

blue cheese + 5

KING OYSTER MUSHROOM | 23

Braised pointed cabbage | sweet potato purée | corn | soy hollandaise

SIDE DISHES

BOUTIQUE FRIES | 6

From Hoeve Nieuw Breda | homemade mayonnaise

SALTED BABY POTATOES | 6

From Bert Keijser | butter

ROASTED SEASONAL VEGETABLES | 6

From the island

MIXED SALAD | 6

Vinaigrette

DESSERTS

HOMEMADE ICE CREAM | 3 PER SCOOP

Vanilla | chocolate | strawberry | Texel honey sorbet | mezcal sorbet (*with alcohol*) | basil yoghurt

MARINATED STRAWBERRIES | 11

Basil yoghurt ice cream | roasted almonds | yoghurt shards

MARGARITA CHEESECAKE | 11

Mezcal tajin sorbet (*with alcohol*)

FIG PANNA COTTA | 8

Texel honey sorbet | verbena broth | lime gel

FRIANDISE | 13

5 homemade friandises with a hot drink, choice of:

Texelse Branding coffee | Legends tea | Flora tea | *special coffee* (+5)

CHEESE | 18

Dutch cheeses | jam | Wadden mustard

CAKE

CHOCOLATE CAKE | 8

Half slice | 5

APPLE CUSTARD CAKE | 6

SEA BUCKTHORN CHEESECAKE | 7

Scoop of ice cream + 3

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 | pure chamomile

FRESH TEA | 4.5

Fresh Mint Tea
Ginger Tea
Ginger Orange Tea

FLORA TEA | 5

All Flora Teas are green tea based

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

COFFEE

COFFEE | 3.8
DECAFÉ | 3.8
ESPRESSO | 3.5
ESPRESSO MACCHIATO | 3.6
DOUBLE 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 or oatmilk | 0.6

SPECIAL COFFEE | 9

TEXEL COFFEE | Jutter
NOT SO IRISH COFFEE | Millstone Whisky from Zuidam
NOT SO ITALIAN COFFEE | Amaretto from Zuidam
NOT SO SPANISH COFFEE | Texels Kwartiertje from the Lepelaar
NOT SO FRENCH COFFEE | Orange liqueur from Zuidam