

## TO START

Oysters from the Wadden with red onion from our own farm in wine vinegar and lime per piece 3.50  
*Drink suggestion: Simonsig Kaapse Vonkel Brut or G&T Texel*

✓ Potato, carrot and beet bread rolls with pesto, tapenade and flower butter 9.00

✓ Chips from our own farm with seaweed tzatziki, macadamia nuts and nori crackers 9.00

## APPETIZER

Ceviche of dorade fillet from Den Oever with Wadden shrimp, green apple, citrus, rettich and radishes  
° This can also be ordered vegan with celeriac and cucumber 10.50  
*Drink suggestion: HāHā Sauvignon Blanc*

Tartare of Black Angus beef with a crisp of slow food cheese, sweet and sour garnishes, 65°C egg yolk and truffle mayonnaise 12.00  
*Drink suggestion: Maison Barboulot Pinot Noir*

✓ Melon varieties with pickled pork ham from Boschma, honey thyme and labne from Texel skyr 11.00  
*Drink suggestion: Frysling Frysante Rosé*

## CARPACCIO OF...

...Texel Black Angus with rustic old cheese from Wezenspyk, purple potato paper, fine salad, pine nuts, basil and Savora mayonnaise 12.00  
*Drink suggestion: Domaine de Grangeneuve Grenache*

...smoked North Sea halibut fillet with seaweed, radish, cucumber, white balsamic and Caviar Oscietra 11.50  
*Drink suggestion: Betwus Wijndomein Blanc de Noir*

✓ ...beets from Frank's vegetable garden with labne form Texel skyr, pistachio nuts and aged balsamic vinegar 11.00  
*Drink suggestion: Maison Barboulot Pinot Noir*

### **TASTING OF TEXELS MEADOW LAMB FROM BUTCHER GOËNGA FOR 2 PERSONS 14.50 p.p.**



Here fore we use the whole animal. A richly filled platter with lamb stock, dried ham, mini croquette, Wezenspyk Orekees, dry sausage, thinly sliced lamb, salad & potato bread

The Texel sheep breed is world famous for its exceptionally good lambs and is wonderfully tender. The taste of real Texel lamb is superior due to the excellent natural conditions, such as salty soil and fresh sea

## SOUPS & ENTREMENT

Beach crab bisque with Wadden Sea shrimps, wasabi-dried nori and Crostini 7.50  
*Drink suggestion: Simonsig Chenin Blanc*

Spicy lamb broth with fresh thyme stewed lamb, lamb ham and black garlic 7.00  
*Drink suggestion: Rocca delle Macie Chianti Classico*

✓ Seaweed broth with scallops, Texel pasta, sea buckthorn from the Slufter and vegetables from the sea 8.00  
*Drink suggestion: Ramón Roqueta Macabeo*

Slow cooked pork belly from the neighbors with black pudding, calvados apple and old balsamic vinegar 11.00  
*Drink suggestion: Joan Sardà Cabernet Sauvignon of Texels Tripel*

## MAIN DISHES

### CLASSICS

Tournedos Rossini from Texel Piemontese cattle with foie gras and truffle 35.00 ●●

*Drink suggestion: Barón de Ley Reserva Rioja*

Or

Fresh sole from the Wadden Sea with remoulade sauce 45.00 ●●●

*Drink suggestion: Von der Leyen Riesling Trocken*



North Sea cod from the Texel fleet with carrots from our own farm, Texel pasta, zucchini, sea vegetables, lime and beurre blanc with Tomasu soy 24.50

*Drink suggestion: J. Lohr Winery Cypress Chardonnay*

Salty lamb consisting of rack, attorney and sweetbreads with fennel, garlic, tomato and delicate mustard gravy 27.50

*Drink suggestion: Rocca delle Macie Chianti Classico*

 Piemontese beef burger with home-grown onions, Texel mushrooms, Wezenparel cheese and fried egg 12.50

*°This can also be ordered vega(n) with a vegetable burger*

*Drink suggestion: Texels Skuumkoppe*

 Pearl couscous with baked sweet potato, oyster mushroom from the Texel mushroom farm in soya, spring onions with parsnip and grated slow food cheese 22.50

*Drink suggestion: Cabriz Encruzado Reserva*

 "Mille feuille" of cooked beetroot with mushrooms, blue cheese sauce, mustard crumble and honey thyme 22.50

*Drink suggestion: Maison Barboulot Pinot Noir*

### SIDES 4.00 p.st.

Thick fries from our own farm with mayonnaise

Jacket sweet potato from 'T Landje with crème fraîche

Baby potato from Bert Keyser potatoes with mayonnaise

Warm vegetables from Frank's vegetable garden

Green salad from Frank's vegetable garden

### BLACK ABERDEEN ANGUS BEEF FROM THE WEST COAST OF TEXEL 32.50 ●●

Daily changing part of the beef. The animal is used from head to tail.

Served with a cream of roasted celeriac, Texel shiitake, caramelized chicory, confit potato, balsamic onions and a full gravy.

*Drink suggestion: Tenuta Sant'Antonio Valpolicella Ripasso Monti Garbi*

These beautiful animals ensure the preservation of the Texel dunes and walk in the areas from the boat to the lighthouse. They are unique and exclusively prepared in our kitchen.



●● If you have booked a dinner with your overnight stay, there is a supplement of 10.00 on this dish

●●● If you have booked a dinner with your overnight stay, there is a supplement of 20.00 on this dish

 Can be ordered vegetarian

 Can be ordered vegan

## DESSERTS

Dôme Blanche "in our own way" with various chocolates, bourbon vanilla ice cream and warm dark chocolate sauce 11.00

*Drink suggestion: De Moya Gloria Dulce Monastrell or Heart's Desire Flora Tea*

Texelse Branding coffee crème brûlée with dulce de leche, meringue, pecan ice cream and caramelized white chocolate crumble 9.50

*Drink suggestion: La Cilla Barbadillo, Pedro Ximénez*

Tarte tatin with rum and raisin ice cream, caramel and cinnamon apples 9.00

*Drink suggestion: House aperitif with almond flavor or Legends Black Tea Chai*

 On Sien Texels with yoghurt from the Texel dairy farm, sea buckthorn berries, cranberry and Hoorndering 9.50

*Drink suggestion: Château de la Peyrade Muscat de Frontignan*

Texel and Dutch cheeses with fresh figs, dried fruit, kletzen bread and mixed nuts caramel 13.50 •

*Drink suggestion: Taylor's 10 year Old Tawny Port*

(Special•) Coffee or flora tea with 5 sweets of your choice from our sweets assortment 12.50 (17.50 •)

## ICE CREAM AND CAKE

Coupe ice cream with 3 scoops of ice cream of your choice: vanilla, boerenjongens, chocolate, coffee, ruby, strawberry, yoghurt, pecan 6.00

Chocolate cake with caramel sea salt 4.50

Apple pie with chocolate garnishes 4.50

Sea buckthorn cheesecake with cranberries 4.50

Whipped cream 0.75

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• If you have booked a dinner with your overnight stay, there is a supplement of 5.00 on this dish