

RESTAURANT GUSTA

Simple and powerful, pure as nature has given us.

With love and passion: That is where Gusta finds its origins.

Every day we cook with what the environment offers us: fresh products from our own vegetable garden, from the Texel fields and the dune area.

Our dishes are constructed like the rings of an onion;
from the core outwards.

From our own cultivation, to Texel suppliers, further to the Netherlands,
and sometimes beyond. Always with one goal: bringing together pure ingredients
into honest, tasty dishes.

This philosophy is rooted in the life's work of Arnoud and Gusta Marie Langeveld.

As founders of Hoeve Nieuw Breda and later

Boutique Hotel Texel, they lived from a deep connection with nature and their guests.

In 1965, next to their farm, they started a small guesthouse: Hoeve Nieuw Breda.

Days were filled with working on the (is)land and in the kitchen, where they spoiled
their guests with potatoes and vegetables from their own field and other products that
beautiful Texel has to offer.

That dedication lives on to this day, and we strive to create that same natural
connection between people, nature and taste.

Let yourself be seduced by Gusta's passion and taste the island in every dish.

Esmee van Exel
Restaurant manager



Paul Witte
Chef kok

CONSCIOUS CHOICE

TEXEL QUARK | 5.5  

Homemade granola | cranberry | sea buckthorn

SMOOTHIE | 5  

Changing flavour

GUSTA'S ETA"SHARE"

HIGH TEA INCLUSIVE | 29.5 p.p. 

Soup | savory sandwiches | sweets

Including Legends Tea, Flora Tea & fresh tea

SAVORY ETAGÈRE | 14.5 p.p. 

Soup | sandwiches | wrap

SWEET ETAGÈRE | 12.5 p.p. 

Smoothie | cakes | friandises

SWEETS

HOME MADE ICE CREAM | 7

Three scoops of your choice:

Vanilla | chocolate | strawberry | rum raisin | black pepper | sea buckthorn

CHOCOLATE CAKE | 5.5

APPLE CAKE | 5.5

SEA BUCKTHORN CHEESECAKE | 5.5

Scoop of ice cream | + 2

Whipped cream | + 0.75



Vegetarian or can be ordered vegetarian



Can be ordered vegan

WADDEN

BEACH CRAB BISQUE | 10.5

Wadden shrimp | samphire

WADDEN SALAD | 17.5

Tuna | shrimp | sea vegetables | chipotle cocktail sauce

WADDEN SANDWICH | 16.5

Tuna | shrimp | sea vegetables | chipotle cocktail sauce

3 SHRIMP CROQUETTES ON SOURDOUGH BREAD | 12.5

Chipotle cocktail sauce

POLDER

LAMB BROTH | 9.5

Lamb shoulder | asparagus | sea vegetables

POLDER SALAD | 15.5

Black Angus carpaccio | truffle mayonnaise | pine nuts | rustic cheese from Wezenspyk

3 BEEF BITTERBALLS ON SOURDOUGH BREAD | 10.5

Sea buckthorn wadden mustard

POLDER SANDWICH | 14.5

Black Angus carpaccio | truffle mayonnaise | pine nuts | rustic cheese from Wezenspyk

BLACK ANGUS BURGER | 17

A hamburger from Texel's Black Angus Aberdeen | potato bun | egg | oyster mushroom | Wezenparel cheese from Wezenspyk | truffle mayonnaise

CHIPS AND BLACK ANGUS STEW | 9.5

Texel Black Angus Aberdeen | Boutique fries from our own potatoes | sweet and sour vegetables | home-made mayonnaise

FOREST

CLEAR GAZPACHO | 9.5

Marinated tomato | crostini | pickled shallot

FOREST SALAD | 14.5

Green asparagus | Texel sheep cheese from the Waddel | sweet and sour vegetables

3 OYSTER MUSHROOM CROQUETTES ON SOURDOUGH BREAD | 10.5

Truffle mayonnaise

FOREST SANDWICH | 14.5

Green asparagus | Texel sheep cheese from the Waddel | sweet and sour vegetables

VEGGIE BURGER | 17

A hearty vegetable burger | potato bun | oyster mushroom | Wezenparel cheese from Wezenspyk | egg | chipotle cocktail sauce

* All soups and salads are served with rustic bread & whipped butter

SIDE DISHES

BOUTIQUE FRIES | 5

From our own potatoes with homemade mayonnaise

SALTY POTATOES | 5

From Bert Keijser with butter

MIXED SALAD | 5

With vinaigrette

SNACKS

CRACK A CAN | 4.5 PER CAN

- Wasabi nori crackers
- Olives
- Artichoke | tomato | capers apple
- Wasabi nuts
- Puffed corn
- Macadamia ras el hanout

NIBBLES | 9

Homemade potato chips | macadamia nuts | artichoke | olives | tomato

SNACK PLATE | 32.5

Richly filled platter with a selection of snacks from "close by" >>

FROM CLOSE BY

CHIPS FROM YOUR OWN COUNTRY | 3.5

Truffle mayonnaise

VEGETABLE GARDEN | 7.5

Tzatziki | olive crumble

CHEESE PLATTER | 9

Selection of cheeses from Wezenspyk | sea buckthorn Wadden mustard | nutbread | grapes

SAUSAGE PLATTER | 9

Selection of charcuterie from Goenga | sea buckthorn Wadden mustard | grapes

CHEESE & SAUSAGE PLATTER | 11

Cheeses from Wezenpyk | charcuterie from Goenga | sea buckthorn Wadden mustard | nutbread | grapes

RUSTIC BREAD PLATTER | 7.5

Bread from Novalishoeve with stored butter

SHRIMP CROQUETTES | 1.95 p.s.

Chipotle cocktail sauce

BEEF BITTERBALLS | 1.35 p.s.

Sea buckthorn Wadden mustard

OYSTER MUSHROOM CROQUETTES | 1.35 p.s.

Truffle mayonnaise

WADDEN OYSTERS | 5 p.s.

- Sea buckthorn pearls & samphire
- Sambai & spring onion
- Lemon & shallot vinaigrette

HOT DRINKS

LEGENDS TEA | 3

Earl grey cornflower | English breakfast | sencha green tea | black tea chai | black tea pomegranate | original rooibos | white tea jasmine

VERSE THEE | 4.5

Fresh mint tea
Ginger tea
Ginger & orange tea

FLORA TEA | 4.75

All flora tea is on green tea basis

LILY FAIRY | lily & jasmine
JASMINE WITH LOVE | jasmine
HEARTS 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 | 3.5
DECAFÉ | 3.5
ESPRESSO | 3.5
ESPRESSO MACCHIATO | 3.55
DOUBLE ESPRESSO | 4.8
CAPPUCCINO | 3.8
LATTE | 3.8
LATTE MACCHIATO | 3.9
HOT CHOCOLATE | 4
ICED CARAMEL LATTE | 4.5

Soya | oat milk | 0.6

SPECIAL COFFEES | 8.75

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