

FRESH FROM THE COUNTRYSIDE IN OUR RESTAURANT

GUSTA

Full of love and passion. Powerful in its simplicity, purely as nature has given it to us. Fresh daily from our backyard. The fields and the dune area. Dishes structured like the rings of an onion. From the core outwards, own cultivation, Texel, the Netherlands and beyond. Ingredients brought together into one dish.

This is how Arnoud & Gusta Marie Langeveld, founders of Hoeve Nieuw Breda and later Boutique Hotel Texel, have always pursued life. That is why they started the Hoeve Nieuw Breda guest house next to their farm in 1965. Days were spent in the fields and in the kitchen to provide guests with the purest potatoes and vegetables from our own cultivation and from the nearby area.

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

Robin Mosk
Chef



Esmee van Exel
Restaurant manager Gusta



We are proud to call ourselves a Genuine Texel product promoter and Dutch Cuisine restaurant. In this way we contribute to the objective of Dutch Cuisine: to promote the Dutch kitchen -and foodculture. We are blessed to work together with more than 40 farmers and producers on the island

APERITIFS

SPARKLING WINE

LA TORDERA SPUMANTE EXTRA DRY 7.50 | 37.50

Veneto, Italy

A pleasant fresh, fruity and exciting sparkling wine. Aromas of peach, pineapple and ripe apple. It is a perfect combination between fruitiness and a fresh mousse, which makes it a perfect fit for everyone!

CAVES GALES CUVÉE PREMIERE ROSÉ BRUT 9 | 45

Moselle, Luxemburg

A really festive dry rosé bubble. Salmon pink of colour with a delicate mousse and tempting aromas of strawberry, raspberry and red berry. Mainly fresh and juicy in taste, where the red fruits are beautifully balanced.

SIMONSIG KAAPSE VONKEL BRUT 9 | 45

Stellenbosch, Zuid-Afrika

The South-African answer to champagne! Elegant, fresh and floral with aromas of peach, fresh apple and pear. The taste is joyfull with a more intense mousse, the taste contains citrus and raspberry.

MOCKTAIL

VIRGIN HOUSE APERITIF 7.50

sparkling with a secret bartender syrup

SHIRLEY TEXEL 7.50

spicy classic cocktail with ginger beer and a Texel strawberry twist

VIRGIN HUGO 7.50

with flavours of the island, Texel elderflower and an alcoholfree sparkling wine

COCKTAIL FAVORITES

HOUSE APERITIF 10

sparkling with a secret bartender syrup

G&T TEXEL 12.50

tastefull TX gin with elderflower tonic, samphire and grapefruit

TX NEGRONI 10

strong, dry and bittersweet combination of TX gin, campari and Martini Rosso

TO START WITH

OYSTERS 3.75 each

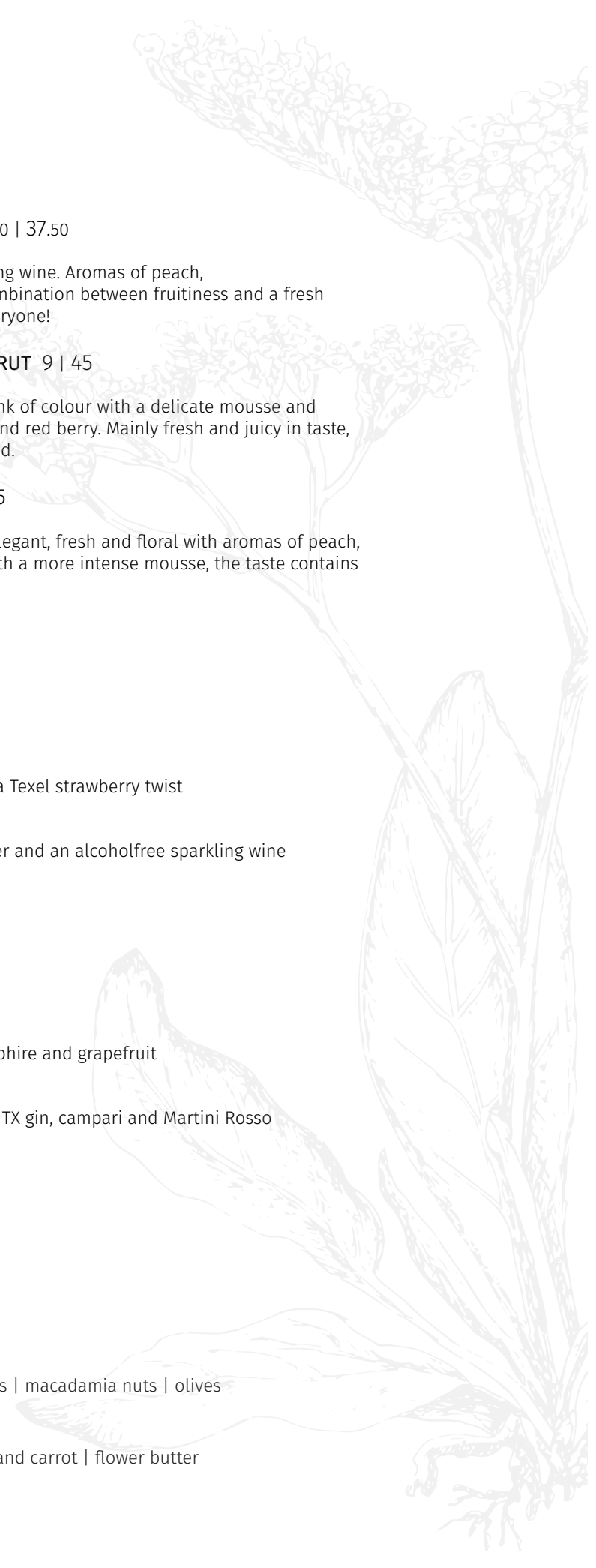
sea buckthorn pearls | samphire | lemon

NIBBELS 7.50

farm chips | seaweed tzatziki | nori crackers | macadamia nuts | olives

HOME MADE BREADROLLS 7.50

four breadrolls assorti of potato, beetroot and carrot | flower butter



STARTERS

HAM & MELON 13

Dutch watermelon | Texel lamb ham | hazelnut | Texel sourdough | beetroot | balsamic
wine suggestion: *Cabriz Encruzado Reserva*

DUTCH YELLOWTAIL KINGFISH 12.50

Texel carrot | celeriac | herbal oil | green mini asparagus | Texel mustard | green pea | fennel | shiso
wine suggestion: *Feudo Montoni Grillo della Timpa*

THINLY SLICED TEXEL BLACK ANGUS ABERDEEN 13.50

smoked mayonnaise | basil | pine nuts | cress | capers | Texel Rustiek cheese
wine suggestion: *Barón de Ley Reserva Tres Viñas*

TEXEL BLACK ANGUS ABERDEEN BEEF TARTARE 14.50

celeriac | own truffle potato | quail egg | pearl onion | shiso | duck liver
wine suggestion: *Maison Barboulot Pinot Noir*

WADDEN SHRIMP COCKTAIL 17.50*

apple | wakame | salad | cocktail sauce | Texel carrot
wine suggestion: *Caves Gales Cuvée Première Rosé Brut*

WILD SEABASS TARTARE 12.50

salty fingers | saffron crème fraîche | citrussalad | beetroot
wine suggestion: *J. Lohr Cypress Chardonnay*

CHEF'S TASTING - from 2 persons 17.50 per person*

richly filled etagère with different elements from the above dishes, a nice combination of fish, meat and vegetarian

wine suggestion: *Beau-Charmois Chardonnay*

SOUP & ENTREMETS

CAPPUCCINO FROM BEACH CRAB BISQUE 9.50

garlic | wasabi | white chocolate | citrussalad | sesame | squid ink mayonnaise | Dutch crayfish | Wadden shrimp | lobster oil

wine suggestion: *Simonsig Kaapse Vonkel Brut*

BEETROOT BOUILLION 8

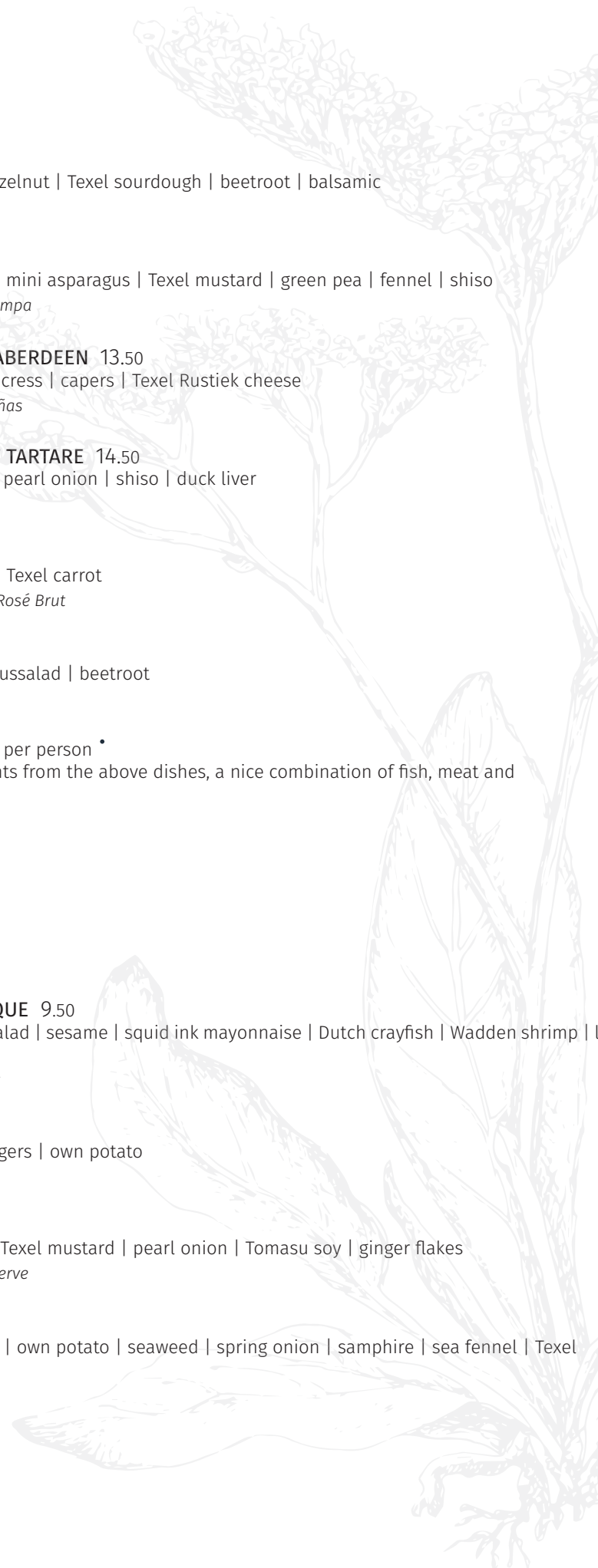
Texel lamb filet | crème fraîche | salty fingers | own potato
wine suggestion: *Cabriz Rosé*

TEXEL SMOKED EEL 13.50

oystermushroom | soybeans | beetroot | Texel mustard | pearl onion | Tomasu soy | ginger flakes
wine suggestion: *Gustave Lorentz Sylvaner Réserve*

SURF & TURF 14.50

Texel pork belly | scallop | Dutch crayfish | own potato | seaweed | spring onion | samphire | sea fennel | Texel mustard
wine suggestion: *Cabriz Encruzado Reserva*



MAIN COURSE

MEAT

TEXEL BLACK ANGUS ABERDEEN ON THE SHOVEL 32.50 **

varying part of the cow | beef stew | sweet potato | chicory | mini asparagus | salsify | greenpea | apple syrup
wine suggestion: Nanit Natural Wine Bobal

TEXEL LAMB 29.50

stew | filet | sweetbread | sparerib | own potato | fennel | greenpea | spring onion | samphire | sea buckthorn port gravy
wine suggestion: Rocca delle Macie Chianti Classico

BURGER OF TEXEL BLACK ANGUS ABERDEEN 17

cucumber | red onion | oyster mushroom | egg | Texel Wezenparel cheese | bbq sauce
beer suggestion: Texels Skuumkoppe

PIEMONTESE TOURNEDOS ROSSINI 37**

foie gras | ragout | own truffle potato | truffle gravy
wine suggestion: Barón de Ley Reserva

FISH

WILD SEA BASS FILET 24.50

pumpkin curry | Texel pasta | fennel | greenpea | tomato salsa | dill beurre blanc
wine suggestion: J. Lohr Cypress Chardonnay

WILD HALIBUT 24.50

cauliflower | zucchini | Texel carrot | own truffle potato | seaweed beurre blanc
wine suggestion: Gustave Lorentz Sylvaner Réserve

SOLE 45 ***

Dutch barley | Texel carrot | fennel | lemon | salty fingers | beurre noisette
wine suggestion: Barón de Ley Reserva Tres Viñas



MAIN COURSE

VEGETABLES

- ✓ **DRY AGED BEETROOT** 24.50
beet root | yellow beet | rice cracker | Calvados apple | Dutch mozzarella | walnut | honey | beetroot Tomasu beurre blanc
wine suggestion: Vignamato Rosolaccio Rosso
- ✓ **CAULIFLOWER STEAK** 24.50
cauliflower | topinamboer | Texel carrot | hazelnut | own truffle potato | beurre noisette | egg | chives
wine suggestion: Cabriz Encruzado Reserva
- ✓ **VEGGIE BURGER** 17
sea vegetables | egg | Texel Wezenparel cheese | tzatziki
beer suggestion: Texels Springtij

SIDES

- BOUTIQUE FRIES** 5
homemade from our own farm | ginnnaise
- SWEET POTATO** 5
gin crème fraîche | cresses
- BAKED POTATO** 5
Texel potatoes | homemade ginnnaise
- GREEN FIELD SALAD** 5
from the garden
- WARM VEGGIES** 5.50
mixed veggies from the season



DESSERTS

TARTE TATIN 10.50

apple | caramel | Frangipane | rum raisin

drink suggestion: Calvados

OP SIEN TESSELS 10.50

Texel yoghurt | curd | sea buckthorn | cranberry | granola | Texelstroompje | elderflower

wine suggestion: Wijndomein de Koen Nagenieten

TEXEL BRANDING 10.50

tiramisu | Fryske dúmkes | Texel coffee | meringue | Texels kwartiertje

wine suggestion: Nectar Pedro Ximénez

SUKELAAD 10.50

five colours of chocolate | sugar glass | Texel quadrupel beer

wine suggestion: Wijndomein de Koen Nagenieten

DESSERT TASTING 14.50 per person *

richly filled etagère with different elements of the desserts named above

wine suggestion: Viu Manent Noble Semillón

DUTCH CHEESES 15.50 *

dried fruits | nutbread | caramelized nuts | Wadden jelly | Texel mustard

wine suggestion: Taylor's Late Bottled Vintage Port

FRIANDISES 12.50

five friandises of your choice

with a choice of: Texelse Branding coffee | Flora tea | Legends tea | *special coffee (+5)*

ICE CREAM COUPE 7

three scoops of your choice

vanilla | rum raisin | dark chocolate | Texel coffee | strawberry | Texel yogurt

CAKES

CHOCOLATE CAKE 5.50

dulce de leche | seasalt

APPLE PIE 5.50

chocolate decorations | dried apple

DUINDOORN CHEESECAKE 5.50

meringue | cranberry

with ice cream + 2

with whipped cream + 0.75

🌿 Is vegetarian or can be prepared vegetarian

🌱 can be prepared vegan

- If your booking included dinner, this dish has a 5 euro supplemental charge
- If your booking included dinner, this dish has a 10 euro supplemental charge
- If your booking included dinner, this dish has a 20 euro supplemental charge

