

FLORA FLOWER TEA

LILY FAIRY green tea, lily & jasmin 4.50

JASMIN WITH LOVE green tea & jasmin 4.50

HEART'S DESIRE green tea, rose and lily 4.50

AROMATIC MAYFLOWER green tea, lily & osmanthus 4.50

SUMMER LOVE green tea, carnation & osmanthus 4.50

ORIENTAL BEAUTY green tea, marigold, & jasmin 4.50

FLYING SNOW green tea, marigold & cocos 4.50

FLOWER LOVER green tea, marigold, amaranth & jasmin 4.50

COFFEE

COFFEE 2.80

DECAFÉ 2.80

ESPRESSO 2.80

ESPRESSO MACCHIATO 2.85

DOUBLE ESPRESSO 3.75

CAPPUCCINO 3.10

LATTE MACCHIATO 3.30

HOT CHOCOLATE 4

Whipped cream +0.75

SPECIAL COFFEE

TEXELSE COFFEE Jutter 6.50

IRISH COFFEE Jameson 6.50

DUTCH COFFEE Caramol 6.50

ITALIAN COFFEE Amaretto 6.50

SPANISH COFFEE Tia Maria 6.50

FRENCH COFFEE Grand Marnier 6.50

TEXELS

JUTTER KRUIDENBITTER 4

a soft, friendly, slightly sweet taste

TEXELSE ADVOCAAT 4.50

prepared with almond brandy, free-range eggs and sugar

SCHEEPSBITTER 4

a storm-resistant herbal drink made with sea fennel from the Wad

TEXELS STRANDLOPERTJE 4

soft caramel liqueur with a fresh bite of green apple and sweet ginger

TEXELS KWARTIERTJE 4

a full, soft coffee mocha liqueur with delicious coffee and spices

WADLOPER 4

spicy, slightly sweet, with an after bitterness of angelica

TESSELTJE 4

a spicy likorette with flavors of almond, clove and cinnamon

TEXELSE DUIT 4

in honor of 600 years of the city, the Texel Slijterij released this rum liqueur

TESSELSCHADE KRUIDENLIKEUR 4

traditionally drawn, flavors of almond, clove and cinnamon

CRANBERRY LIQUOR 4

liqueur of unsprayed cranberries, elderberries and herbs

SLUFTER SLOKKIE 4

flavors of orange, citrus and bergamot

KEES BOONTJE 4

a herbal liqueur based on brown rum

ISLANDFRUIT 4

fruit liqueur from the Bonte Belevenis, apple, pumpkin, rosehip and berries

Enjoy an island lifestyle where every moment is used to make life more beautiful.

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 pension Hoeve Nieuw Breda. Days were spent in the fields and in the kitchen providing their guests with the tastiest potatoes and vegetables.

Today, the cultivation of our own farm Hoeve Nieuw Breda still reigns supreme in the local cuisine, where they form the basis together with the other products from the island and country. We call this the "onion philosophy," where the innermost ring of the onion, the heart, is closest to us, and we work out from here.

An example of strength and simplicity, family warmth and cosiness, love and passion for the product. Together with our team, we are blessed to work with the most beautiful (island) products to create surprising dish combinations.

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

Robin & Flise

Chef & Restaurant manager



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 food culture.

We are blessed to work together with more than 39 small farmers and producers of the most beautiful products on the island.

DINNER



- TO START -

OYSTERS FROM THE WADDEN 3.⁵⁰ each

with red onion from our own farm in red wine vinegar and lemon

🌿🍃 BREAD 9

potato- carrot- & beet bread rolls with pesto, tapenade and flower butter

CHIPS 7.⁵⁰

chips from our own farm with seaweed tzatziki, macadamia nuts, olives and nori crackers

- COLD -

🌿🍃 CEVICHE 10

of dorade fillet from Den Oever with Wadden shrimp, green apple, citrus and radish

TARTARE OF BLACK ANGUS BEEF 12

with a crisp of slow food cheese, sweet and sour garnishes, 65°C egg yolk and truffle mayonnaise

🌿🍃 MELON 11

varieties with pickled pork ham from Boschma, honey thyme and labneh from Texel skyr

- CARPACCIO FROM -

TEXEL BLACK ANGUS 12

with Rustiek cheese from Wezenspyk, purple potato paper, fine salad, pine nuts, basil and Savora mayonnaise

NORTH SEA HALIBUT 11.⁵⁰

with seaweed, radish, cucumber, white balsamic and caviar

🌿🍃 BEETS 11

from Frank's vegetable garden with labneh form Texel skyr, pistachio nuts and aged balsamic vinegar

- SOUPS AND ENTREMANTS -

BISQUE 7.⁵⁰

Beach crab bisque with Wadden Sea shrimp, wasabi-dried nori and Crostini

SPICY LAMB BROTH 7

with fresh thyme stewed lamb, lamb ham, ras el hanout oil and black garlic

🌿🍃 SEAWEED 8

broth with scallops, Texel pasta, sea buckthorn from the Slufter and vegetables from the sea

SLOW COOKED PORK BELLY 11

from the neighbors with black pudding, calvados apple and aged balsamic vinegar

- TASTING OF MEADOW LAMB FROM BUTCHER GOËNGA -

from 2 persons 14.⁵⁰ p.p. *

For this tasting we use the whole animal. A elaborate platter with lamb stock, dried ham, mini croquette, dried sausage, thinly sliced lamb, sheep cheese, 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 air.

- CLASSICS -

TOURNEDOS ROSSINI 35 **

from Texel Piemontese cattle with foie gras and truffle

FRESH SOLE 45 ***

from the North Sea with roasted lemon, butter gravy and remoulade sauce

- HOT -

NORTH SEA COD 24.⁵⁰

from the Texel fleet with carrots from our own farm, tagliatelle, zucchini, sea vegetables, lime and beurre blanc with Tomasu soy

SALTY LAMB 27.⁵⁰

rack of lamb, neck meat and sweetbreads with fennel, garlic, tomato and delicate mustard gravy

BLACK ANGUS ABERDEEN BURGER 15

with home-grown onions, Texel mushrooms, Wezenparel cheese and fried egg

🌿🍃 VEGGIE BURGER 15

with sea vegetables, fried egg, Wezenparel cheese and seaweed tzatziki

🌿🍃 PEARL COUSCOUS 22.⁵⁰

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

🌿🍃 RED BEET MILLE FEUILLE 22.⁵⁰

beetroot with mushrooms, blue cheese sauce, mustard crumble and honey thyme

BLACK ANGUS ABERDEEN 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, fermented potato, balsamic onions and a full gravy

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. "Available in limited quantity".

- SIDES -

THICK FRIES 4

from our own farm Nieuw Breda with homemade mayonnaise

JACKET SWEET POTATO 4

from 'T Landje of Marieke with crème fraîche

WARM VEGGIES 4

from Frank's vegetable garden

BABY POTATOES 4

from potatoes of Bert Keyser with homemade mayonnaise

GREEN SALAD 4

from Frank's vegetable garden

- DESSERT -

DÔME BLANCHE 11

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

TEXELSE BRANDING 9.⁵⁰

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

TARTE TATIN 9

from Jonagold apples with rum raisin ice cream, caramel and cinnamon apples

🌿🍃 OP SIEN TESSELS 9.⁵⁰

with yoghurt from the Texel dairy farm, sea buckthorn berries, cranberry and Hoorndering

DESSERT TASTING 12.⁵⁰

a selection of the desserts listed above

CHEESE 13.⁵⁰ *

Texel and Dutch cheeses with fresh figs, kletzen bread and mixed nuts caramel

SPECIAL COFFEE 17.⁵⁰ *

with 5 sweets of your choice from our sweets assortment

FLORA TEA 12.⁵⁰

tea flower, with 5 sweets of your choice from our sweets assortment

COUPE ICE CREAM 6

3 scoops of ice cream of your choice: vanilla, rum raisin, chocolate, coffee, ruby, strawberry, yoghurt, pecan

CHOCOLATE CAKE 4.⁵⁰

with dulce de leche and sea salt

APPLE PIE 4.⁵⁰

with chocolate garnish

SEA BUCKTHORN CHEESECAKE 4.⁵⁰

with meringue, cranberries and sea buckthorn

WHIPPED CREAM 0.⁷⁵

🌿 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.