

- COLD -

✓ 🌿 **CEVICHE** 11.50
of Dutch yellowtail with floral green pea, fennel, sea vegetables, squidmayonnaise and sea buckthorn pearls
Wine suggestion: Fuedo Montoni Grillo Della Timpa

SHRIMP COCKTAIL 17.50
with Granny Smith apple, lime, beetroot breadcrisp and slightly warmed cocktail sauce
Wine suggestion: Jérémie Huchet Chapeau Chenin

TARTARE 12.50
of Black Angus beef with foamy celeriac, pine nuts, egg yolk and a crips of potato and rustiek cheese from Wezenspyk
Wine suggestion: Maison Barbulot Pinot Noir

✓ 🌿 **MELON** 12
with crispy and pickled pork ham from Boschma, crayfish, beetroot mayonnaise and salty fingers
Wine suggestion: M. By Montgravet

- CARPACCIO OF -

TEXEL BLACK ANGUS 12.50
with pine nuts, balsamic mayonnaise and rustiek cheese from Wezenspyk
Wine suggestion: Domaine De Grangeneuve L'Initiale H

COD FILLET 12.50
with Wadden clams, colored carrotstrings, sea fennel and a squid prawncracker
Wine suggestion: White and Sea Colombard Sauvignon

✓ 🌿 **CAPRESE** 12.50
with tomatoes, crostini of sourdough bread, soft Dutch mozzarella, pistachio and dried basil
Wine suggestion: Guillaume & Virginie Philip MIP Collection Rosé

- CHEF'S TASTING -

*from 2 persons 15.50 p.p.**

A richly filled étagère with carpaccio, soup, potatosalad from our own farm, Eijerland-se goose breast, seafood and a Waddenbitterbal

Wine suggestion: Gustave Lorentz Sylvaner Réserve

- SOUPS & ENTREMETS -

BISQUE 8
with fresh crayfish, rice cracker, sprouts, and seaweed gel
Wine suggestion: J. Lohr Winery Cypress Chardonnay

LAMB BROTH 7.50
with fresh thyme, lamb shank, fennel and green peas
Wine suggestion: Rocca Delle Macie Chianti Classico

✓ 🌿 **WATERCRESS VELOUTÉ** 8.50
with radish, razor shell, shrimps, clams, seaweed, saffron cream, cress and cranberry from the Slufter
Wine suggestion: Louis Jadot Couvent Des Jacobins Chardonnay

PORK BELLY 11
slowly cooked, from the neighbours with “lamb” chorizo, gnocchi, radish and crispy musterd paper
Wine suggestion: De Moya Maria Bobal

- CLASSICS -

TOURNEDOS ROSSINI 37^{..}
from Texel Piemontese cattle with foie gras and truffle served with parsnik, celeriac, chicory, balsamic onion, potato and Madeira gravy
Wine suggestion: Baron De Ley Reserva

FRESH SOLE 47.50 ^{***}
from the North Sea with lemon, browned butter, and remoulade sauce
Wine suggestion: Gustave Lorentz Sylvaner Réserve

- WARM -

NORTH SEA COD 25.50
with parsnip cream, coloured beet, leek, Violet Queen potato and fresh beurre blanc sauce
Wine suggestion: J. Lohr Winery Cypress Chardonnay

SALTY LAMB 29.50
rack and pulled lamb served with barley, beetroot, fennel, corn, peas, crispy onionring and sea buckthorn port gravy
Wine suggestion: Rocca Delle Macie Chianti Classico

BLACK ANGUS ABERDEEN BURGER 16
with home-grown onion, Texel mushrooms, Wezenparel cheese from Wezenspyk, fried egg and smokey bbq sauce
Beer suggestion: Texels Skuumkoppe

✓ 🌿 **VEGA BURGER** 16
based on quinoa en vegetables, served with sea vegetables and seaweed tzatziki
Beer suggestion: Texels Springtij

✓ 🌿 **CELERIAC** 23.50
grilled with barley from Alkmaar in carrotjuice with soybeans, peas, shiitake, yellow cauliflower and chimichurri
Wine suggestion: Cabriz Encruzado Reserva

✓ 🌿 **RATATOUILLE** 23.50
the classic way with Texel pasta, sheepcheese , paprika coulis, mushrooms and Tomasu-garlic oil
Wine suggestion: Guillaume & Virginie Philip MIP Collection Rosé

BLACK ANGUS ABERDEEN BEEF FFROM THE WEST COAST OF TEXEL 32.50 ^{..}

Changing part of the cow, served with beef stew and with grilled celeriac, potato, green peas, parsnip cream and gravy of balsamic onion

Wine 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. "Available in limited quantity".

- SIDES -

THICK FRIES 4.25
from our own farm Nieuw Breda with homemade mayonnaise

JACKET SWEET POTATO 4.25
with crème fraîche and cresses

BABY POTATOES 4.25
from potatoes of Bert Keyser with homemade mayonnaise

GREEN SALAD 4.25
from Frank's vegetable garden

WARM VEGGIES 4.25
from Frank's vegetable garden

- DESSERT -

🌿 **OP SIEN TESSELS** 10.50
crêpes with a soufflé of sea buckthorn and orange syrup, Hongerpunt crumble, bourbon vanilla-ice and liquid cheesecake
Wine suggestion: Wijndomein de Koen Nagenieten

DELIGHTFUL CHOCOLATE 10.50
cannelloni of fruity cranberry with white chocolate bros, white chocolate ice cream, dutch ‘bittersweet’cookies and basilsyrup
Wine suggestion: Viu Manent Noble Sémillon

TX BRANDING 10.50
tiramisu made of Texelse Branding coffee, home made macaroons, coffee ice cream and Texels kwartiertje
Wine suggestion: Gonzales Byass Nectar Pedro Ximénez

SKIER PANNA COTTA 10.50
from the Texel dairy farm with red fruit, strawberry ice cream, chocolate crumble, blackcurrant gel and cress
Wine suggestion: Wijndomein de Koen Nagenieten

DESSERT TASTING 14.50 ^{p.p} *from 2 persons*
richly filled étagère with crème bruleé, cannelloni, cheesecake, and ice cream of the day
Wine suggestion: De Moya Gloria Dulce Monastrell

CHEESE 13.50^{*}
Texel and Dutch cheeses with dried fruits, nutbread and caramelized nut blend
Wine suggestion: Taylor's 10 year old Tawny Port

FRIANDISES 12.50
coffee, Legend tea or Flora tea with 5 home made sweets of your choice (special coffee + 5)

COUPE IJS 7
3 scoops of ice cream of your choice: a special ice cream of the day, vanilla-, rum raisin-, chocolate-, coffee-, ruby chocolate-, strawberry-, yoghurt- and nut ice cream

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

1 SCOOP OF ICE CREAM 2
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

FLORA FLOWER TEA

LILY FAIRY green tea, lily & jasmin 4.75
JASMIN WITH LOVE green tea & jasmin 4.75
HEART'S DESIRE green tea, rose and lily 4.75
AROMATIC MAYFLOWER green tea, lily & osmanthus 4.75
SUMMER LOVE green tea, carnation & osmanthus 4.75
ORIENTAL BEAUTY green tea, marigold, & jasmin 4.75
FLYING SNOW green tea, marigold & cocos 4.75
FLOWER LOVER green tea, marigold, amaranth & jasmin 4.75

COFFEE

COFFEE 3.25
DECAFÉ 3.25
ESPRESSO 3.25
ESPRESSO MACCHIATTO 3.30
DOUBLE ESPRESSO 4.20

CAPPUCCINO 3.40
LATTE MACCHIATO 3.60
HOT CHOCOLATE 4
whipped cream + 0.75

SPECIAL COFFEE

TEXELSE COFFEE Jutter 8.25
IRISH COFFEE Jameson 8.25
ITALIAN COFFEE Amaretto 8.25
SPANISH COFFEE Tia Maria 8.25
FRENCH COFFEE Grand Marnier

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 LIKEUR 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

EILANDFRUIT 4
fruit liqueur from the Bonte Belevenis, apple, pumpkin, rosehip and berries

ME GUSTA

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 1963 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 & Elise

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 foodculture. We are blessed to work together with more than 40 farmers and producers on the island.

