

**FRESH FROM
THE FIELD
TO OUR
RESTAURANT**

RESTAURANT GUSTA

natuurlijke verbinding



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



PROUD OF OUR ISLAND & PRODUCTS

DUTCH CUISINE

We are proud to call ourselves a 'Echt Texels product' promoter and Dutch Cuisine restaurant.

With this we contribute to the objective of Dutch Cuisine: promoting the Dutch kitchen and food culture.

ECHT TEXELS PRODUCT

That is why we work with over 40 Texel suppliers and island products.

'Echt Texels Product' is an association that promotes the sale and consumption of Texel products.

The trademark of 'Echt Texels Product' guarantees the honest island quality



Here you will find
our tastemakers

**Together we ensure a
sustainable, short chain
This is how we keep the
island beautiful
& liveable**



Vegetarian or can be ordered vegetarian



Can be ordered vegan

Do you have any dietary requirements or allergies? Please let us know!

We also have a nice wine suggestion for each dish, let the sommelier advise you

APPETIZERS

OYSTERS FROM THE WADDEN | 5 PC

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

RUSTIC BREAD BOARD | 7.5

Bread from 'Novalishoeve' with whipped butter

STARTERS

SHRIMPS | 17.5

Granny Smith | brioche | sweet and sour vegetables | chipotle cocktail sauce

SEA BASS NICOISE | 14.5

Edamame | tomato | herbal lettuce | olive | egg

FILET AMERICAIN OF TEXEL BLACK ANGUS | 14.5

Brioche | shallot | capers | qual egg

CARROT TARTE TATIN | 14.5

Orange | carrot sorbet | black lemon | kaffir lime

TEXEL BEETROOT | 12.5

Sheep cheese from 'de Waddel' | foam of whey | furikake

CHEF'S TASTING | 17.5

Richly filled etagère with various elements from the above dishes | from 2 persons

ENTREES

LAMB BROTH | 9.5

Lamb shoulder from Texel lamb | mustard seed | sea vegetables

GAZPACHO | 9.5

Marinated tomato | cracker of sourdough | pickled shallot

BEEF SHOULDER | 13.5

Oyster mayonnaise | radish | samphire | home-grown potato

MAIN COURSES

WADDEN

WHAT THE WADDEN SEA BRINGS US | 27.5

Leek | mille-feuille from home-grown potatoes | grilled courgette from our neighbour Frank | leek beurre blanc

COD FISH | 27.5

Mashed potatoes with capers and lemon | Texel seasonal vegetables | samphire | hollandaise

SOLE | 47.5

Leek | mille-feuille from home-grown potatoes | grilled courgette from our neighbour Frank | leek beurre blanc

POLDER

THREE PARTS OF THE LAMB | 32.5

Three preparations of the Texel lamb | Sea lavender | sweet potato | samphire | mustard gravy

BLACK ANGUS | 32.5

Miso mashed potatoes | spinach | oyster mushroom from 'Novalishoeve' | 'Groente van Zoet' conical cabbage | bordelaise sauce

BURGER | 17

A firm hamburger from Texel Black Angus Aberdeen | potato bun | egg | oyster mushroom from 'Novalishoeve' | Wezenparel cheese from 'Wezenspyk' | truffle mayonaise

FORREST

TEXEL BEAN | 22.5

Lupin beans from farmer Lap | yellow curry | roasted carrot | coconut foam | papadum

BBQ CONICAL CABBAGE | 22.5

Conical cabbage from 'Groente van Zoet' | cream of butter beans, spinach and nasturtium | sourdough crumble

VEGETABLEBURGER | 17

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

SIDE DISHES

BOUTIQUE FRIES | 5

From our own potato with homemade mayonnaise

POTATOES | 5

From 'Bert Keijser' with butter

TEXEL BEETROOT | 6.5

Wadden goat cheese | walnut

MIXED SALAD | 5

Vinaigrette

TEXEL PASTA | 5.5

Oyster mushroom from 'Novalishoeve' | olive oil

DESSERTS

OP SIEN TESSELS | 10.5

Strawberry from 'het Voedselbos' | sabayon | sea buckthorn sorbet | samphire

CHOCOLATE PEANUT SURPRISE | 10.5

Limoncello | chili | caramel

ACCORDING TO THE SEASON | 10.5

Peach | vanilla ice cream | raspberries | almonds

HOME MADE ICE CREAM | 7.5

Three scoops of your choice:

vanilla | chocolate | strawberry | rum & raisin | black pepper | sea buckthorn

DESSERT TASTING | 14.5 p.p

For those who can't decide. An etagère built with different elements of the above desserts | from 2 persons

FRIANDISES | 12.5 ☞

Five friandises of your choice with a choice of: 'Texelse Branding' coffee | Flora tea | Legends tea | special coffee (+5)

FROM THE CHEESEROLLEY | 17.5

Dutch cheeses | nutbread | marmalade | Texel mustard

CAKE

CHOCOLATE CAKE | 5.5

Dulce de leche | seasalt

APPLE PIE | 5.5

Chocolate decorations | cinnamon sugar

SEA BUCKETHORN CHEESECAKE | 5.5

Meringue | lemoncurd

Scoop of ice cream | + 2.5

Whipped cream | + 0.75

HOT DRINKS

LEGENDS TEA | 3

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

FRESH TEA | 4.5

Fresh mint tea
Ginger tea
Ginger & orange tea

FLORA TEA | 4.75

LILY FAIRY | lilly & jasmine
JASMINE WITH LOVE | jasmine
HEARTS DESIRE | rose & lilly
SUMMER LOVE | carnation & osmanthus
FLYING SNOW | marigold & coconut
FLOWER LOVER | marigold & amaranth & jasmine
AROMATIC MAYFLOWER | lilly & osmanthus
ORIENTAL BEAUTY | marigold & jasmine

All flora tea is based on green tea

COFFEE

COFFEE | 3.8
DECAF | 3.8
ESPRESSO | 3.5
ESPRESSO MACCHIATO | 3.85
DUBBLE ESPRESSO | 4.8
CAPPUCCINO | 3.9
LATTE | 3.9
LATTE MACCHIATO | 4
HOT CHOCOLATE | 4
ICED CARAMEL LATTE | 4.5

Soy milk | oat milk | 0.6

COFFEE SPECIALS | 8.75

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

**"EVERY BITE
TAKES YOU HOME"**