the menu

LUNCH | ENGLISH

TEA TIME

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

MINT TEA
GINGER TEA
GINGER & ORANGE TEA

FLORA TEA FLOWERS | 5

All Flora Tea is based on green tea

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 | 3.8
DECAFÉ | 3.8
ESPRESSO | 3.5
ESPRESSO MACCHIATO | 3.6
DOUBLE ESPRESSO | 4.8
FLAT WHITE | 4.9
CAPPUCCINO | 3.9
COFFEE WITH MILK | 3.9
LATTE MACCHIATO | 4
HOT CHOCOLATE | 4
ICED CARAMEL LATTE | 4.5

Soy | Oat | 0.6

SPECIAL COFFEE | 9

TEXEL COFFEE | Jutter
NOT SO IRISH COFFEE | Millstone Whisky from Zuidam
NOT SO ITALIAN COFFEE | Amaretto from Zuidam
NOT SO FRENCH COFFEE | Orange liquer from Zuidam
NOT SO SPANISH COFFEE | Texels Kwartiertje from de Lepelaar

SNACKS FROM CLOSEBY

HAPPAS PLATTER | 34.5
A generously filled platter to share

NIBBLES | 12.5
Selection of the small snacks & the chips

SMALL SNACKS | 4.5 each
choose from;

WASABI NORI CRACKERS
OLIVE MIX
WASABI NUTS
TOMATO | ARTICHOKE | CAPPERAPPLE

CHIPS FROM HOEVE NIEUW BREDA | 4.5
Tzatziki

CHEESE & CHARCUTERIE | 16
Cheeses from Wezenspyk | charcuterie from Goënga | Wadden mustard

RUSTIC BREAD BOARD | 9
Bread from Novalishoeve | whipped and salted butter

OYSTERS | 6 each
Lemon | red wine vinegar | shallot

WADDEN SHRIMP CROQUETTE | 2.95 each
Herb mayonnaise

TEXEL BEEF BITTERBAL | 1.55 each
Waddenmustard

LAMB CROQUETTE | 2 each
Waddenmustard

OYSTER MUSHROOM CROQUETTE | 1.55 each
Truffle mayonnaise

RESTAURANT GUSTA

SOUP

WADDEN CRAB BISQUE | 14
Wadden shrimp | samphire

ROASTED PUMPKIN SOUP | 11
Goat cheese | sage | smoked almonds

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

SALADS

WADDEN SALAD | 18
Wadden Sea shrimp | pickled vegetables | cocktail sauce foam

POLDER SALAD | 16
Black Angus carpaccio | olive oil | pine nuts | rustic cheese from Wezenspyk

FOREST SALAD | 16
Oeuf mayonaise | seaweed caviar | crispy potato

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

SANDWICHES

WADDEN SANDWICH | 17
Sourdough bread from Texelse Branding | pan fried fish from De Oude Vismarkt | green salad | lemon

POLDER SANDWICH | 15
Sourdough bread from Texelse Branding | Black Angus carpaccio | olive oil | pine nuts | rustic cheese from Wezenspyk

FOREST SANDWICH | 15
Sourdough bread from Texelse Branding | celeriac tartare | quail egg | truffle mayonnaise | pickles | shallot

CROQUETTES ON BREAD

3 SHRIMP CROQUETTES ON BREAD | 15
Herbal mayonnaise

3 BEEF BITTERBALLEN ON BREAD | 11
Wadden mustard

3 OYSTER MUSHROOM CROQUETTES ON BREAD | 11
Truffle mayonnaise

LAMB CROQUETTE ON BREAD | 12
Wadden mustard

BURGERS

KIMCHI BURGER | 18
Lettuce | tomato | pickles | pan fried onion | homemade burger sauce
Option: blue cheese + 5 or Wezenparel cheese + 2

BLACK ANGUS BURGER | 19
Lettuce | tomato | pickles | pan fried onion | homemade burger sauce
Option: blue cheese + 5 or Wezenparel cheese + 2

SIDE DISHES

BOUTIQUE FRIES | 6
From Hoeve Nieuw Breda | homemade mayonnaise

SALTED BABY POTATOES | 6
From Bert Keijser | butter

MIXED SALAD | 6
Vinaigrette

CAN BE ORDERED VEGETERIAN
CAN BE ORDERED VEGAN

Please inform us of any dietary requirements or allergies

CONSIOUS CHOICE

TEXEL QUARK | 7.5
Homemade granola | jam from het Voedselbos

SMOOTHIE | 5.5
Varying flavor

SWEETS

HOMEMADE ICECREAM | 3 per scoop
Chocolate | vanilla | strawberry | tonka bean saffron | crème fraîche | rum-soaked raisins

CHOCOLATE CAKE | 8
Half slice | 5

APPLE CUSTARD CAKE | 6

FORESTFRUIT CHEESECAKE | 7

Scoop of ice cream +3
Whipped cream +0.75

THERE'S MORE TO ENJOY

See what else we have to offer & reserve online

HIGH TEA | Homemade treats & fresh tea
HIGH COCKTAIL | Cocktail tree with pairing bites
HIGH WINE | 4 course surprise menu with winepairing

A LA CARTE DINER | Fresh from the countryside
FIEN DINING | 5-course surprise fine dining menu

scan & reserve