

**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 real Texel 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

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

APPETIZERS

OYSTERS FROM THE WADDEN | 5 PP

- 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

DUTCH YELLOW TAIL KINGFISH | 14.5

Edamame | tomato | buttermilk | herbal lettuce | olive

BLACK ANGUS OF THE MOMENT | 14.5

Changing starter of the moment made from the Black Angus beef, served with matching garnishes.

CARROT TARTE TATIN | 14.5

Orange | carrot sorbet | black lemon | kaffir lime

TRIPTYCH OF GREEN ASPARAGUS | 14.5

Northsea crab | dried lamb ham | sheepcheese from the Waddel

CHEF'S TASTING | 17.5

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

ENTREES

LAMB BROTH | 9.5

Lamb shoulder | asparagus | sea vegetables

GAZPACHO | 9.5

Marinated tomato | cracker of sourdough | pickled shallot

BEEF SHOULDER | 13.5

Oyster mayonnaise | radish | samphire | potato

MAIN COURSES

WADDEN

COD FISH | 27.5

Miso | sushi rice | broccolini | samphire hollandaise

WHAT DE WADDEN BRING US | 27.5

Leek | potato mille feuille | asparagus | leek beurre blanc

SOLE | 47.5

Leek | potato millefeuille | asparagus | leek beurre blanc

POLDER

THREE PARTS OF THE LAMB | 32.5

Sea lavender | sweet potato | peas | morille

BLACK ANGUS | 32.5

Miso mashed potatoes | spinach | oyster mushroom | conical cabbage | bordelaise sauce

BURGER | 17

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

FORREST

TEXELBEAN | 22.5

Yellow curry | roasted carrot | coconut foam | papadum

BBQ CONICAL CABBAGE | 22.5

Conical cabbage puree | purple conical cabbage | conical cabbage sauce | baby potatoes | sourdough crumble

VEGETABLEBURGER | 17

A hearty vegetable burger | potato bun | egg | oyster mushroom | 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

GREEN ASPARAGUS | 6.5

With lemon and almond

MIXED SALAD | 5

With vinaigrette

TEXEL PASTA | 5.5

With oyster mushroom and olive oil

DESSERTS

OP SIEN TESSELS | 10.5

Strawberry | sabayon | sea buckthorn sorbet | samphire

CHOCOLATE PEANUT SURPRISE | 10.5

Limoncello | chili | caramel

ACCORDING TO THE SEASON | 10.5

Rhubarb | yoghurt crumble | magnolia

HOME MADE ICE CREAM | 7

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

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 | 4.50

Fresh mint tea
Ginger tea
Ginger & orange tea

FLORA FLOWER 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 flower tea is based on green tea

COFFEE

COFFEE | 3.5
DECAF | 3.5
ESPRESSO | 3.5
ESPRESSO MACCHIATO | 3.55
DUBBLE ESPRESSO | 4.8
CAPPUCCINO | 3.8
LATTE | 3.8
LATTE MACCHIATO | 3.9
HOT CHOCOLATE | 4
ICED CARAMEL LATTE | 4.5

Soymilk | oatmilk | 0.6

COFFEE SPECIALS | 8.75

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

**"EVERY BITE
TAKES YOU HOME"**