

*Fresh Caught Daily*



CATCH OF THE DAY

IN SEASON

# DINNER

## RESTAURANT OPDUIN

### 3-COURSE DINNER

42,50

#### STARTERS

15,50

**PEAR STEWED IN RED WINE FILLED WITH GOATS CHEESE**   
crumble of walnut and a dip of apple syrup

**AVOCADO WITH LENTILS**   
pistachio, apricots, fresh mint

**SUSTAINABLY CAUGHT TUNA**  
marinated in soy sauce and yuzu juice with a biscuit of sesame

**TARTAR OF SMOKED SALMON**  
crème fraiche, avocado, quail egg and a mayonnaise of wasabi

**OUR TASTING OF TEXEL OYSTERS**  
smoked, gratinated, natural and as a cocktail with Texel gin

**TASTING OF SPANISH HAMS**

**OPDUIN SLOW FOOD; TEXELS LAMBS HAM**  
pulled lambs shank, cauliflower and Texel cheese

**CARPACCIO OF SMOKED TEXEL BEEF STEAK**  
half a pear stewed in red wine filled with goats cheese and a Texel mustard dressing

#### SOUPS

8,00

**TOMATO SOUP**   
with spring onions, pesto and crème fraiche

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with small meat balls, spring onions, pesto and crème fraiche

**TEXEL MUSTARD - CHEESE SOUP**   
with croutons

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with Texel pastrami and croutons

#### VEGETARIAN

18,50

**PUMPKIN WITH CURRY**   
asparagus, yellow beet root, goats cheese, fried ball of beet root, chicory and a red wine - vegetable fond

**PUFFED SWEET POTATO**   
mashed potato, bimi, fennel, sea weed nuggets and a creamy sauce of sea weed

#### FISH

26,50

**SEA BASS FILLET**  
vegetable spaghetti, truffle potato, green asparagus, carrot and cherry tomatoes

**COD FILLET**  
pumpkin puree with marinated beet roots, potato parts, broccoli and celery

#### MEAT

26,50

**TEXEL BEEF STEAK**  
with goats cheese, yellow beet root, chutney of onion, ginger and buck thorn and a mini carrot

**TEXEL LAMB NECK**  
mushrooms, green asparagus, beet root, Texel old cheese, mushroom croquette, red wine sauce with sea weed

**BAKED FILLET OF FREE RANGE HEN**  
truffle potato, mini corn, fennel, chicory and stock of poultry

Just ask your host(ess) for extra vegetables and fries.

#### STREETFOOD

19,50

**SATÉ OF PORC**  
with fries and salad

**GAMBAS**  
with noodles in Teriyaki sauce

**SPARE RIBS**  
with fries and salad

#### DESSERTS

9,00

**TEXEL DESSERT**  
shaved ice of cranberry, mousse of Texel hoornderring and a sauce of buck thorn

**STEWED APPLE PARTS WITH HAZEL NUT CRUMBLE**  
warm vanilla sauce and walnut ice cream

**OPDUIN SLOW FOOD; CURD OF TEXEL ORGANIC YOGHURT**  
ice cream of black berries

**MARINATED PINE APPLE**  
salted caramel and ice cream of coconut

**COFFEE WITH PIE**  
of patissier Holtkamp: champagne/raspberry, lemon/merengue or chocolate

**CHEESE** 13,00  
cheese assortment of international and Texel cheeses (surcharge on package 4,00)

 = without meat, fish and animal gelatin

Do you have an allergy? Please tell one of our colleagues to ensure that your dish is free from your allergen.

Opduin is ambassador of the Slow Food movement. Authentic, small-scale, sustainably produced, local, seasonal and transparent about its origin.