

DINER

RESTAURANT OPDUIN

STARTERS

OPDUIN'S SLOW FOOD: TEXEL LAMBS HAM 14,50
cauliflower, Limburg apple syrup and an airy cream made of Slow Food cheese

SALAD WITH HOME SMOKED BEEF LOIN 14,50
marinated quail egg, goat's cheese, avocado and a cracker made from Texel cheese

SASHIMI OF TENDERLOIN 14,50
with cucumber, rettich and fried crisps of rice paper

TASTING OF OUR SPANISH IBERICO HAMS 14,50

VEGETARIAN CAESAR SALAD 14,50 
avocado, marinated quail egg, chicken and bacon from the Vegetarian butcher, old Texel cheese and garlic croutons

SALAD OF GREEN HERBS WITH SMOKED MACKEREL AND TROUT 14,50
wakame, crispy nori and apple dressing

CAULIFLOWER CREAM WITH MARINATED VEGETABLES 12,50 
airy dressing of Texel sheep's cheese

HAKE AND CRAB MARINATED IN TANDOORI HERBS 14,50
mesclun salad, mousse of Taggiasca olives and a lime dressing

SALAD WITH SMOKED RED BEETROOTS 12,50 
goat's cheese, yuzu, marinated chicory and a mandarin dressing

SALAD WITH SMOKED SALMON 14,50
in a papadum, marinated beet roots, fresh mini asparagus, and hummus

LARGE GARLIC SHRIMPS 14,50
tropical coconut, yellow carrot, kummel, buckthorn, crisps with Texel herbs and a dip of sea weed mayonnaise

OUR TASTING OF TEXEL OYSTERS 16,50
smoked, gratinated, natural and as a cocktail with Texel gin (surcharge when a package is booked 2,00)

SOUPS

TOMATO SOUP 7,50
of Pomodori tomatoes with beef soup balls and spring onion

TOMATO SOUP 6,50 
of pomodori tomatoes with spring onion (vegan)

TEXEL MUSTARD SOUP 7,50
with smoked salmon

TEXEL MUSTARD SOUP 6,50 
with spring onions

BISQUE OF NORD SEA CRAB 12,50
cocktail of crab

POWERFUL OXTAIL BROTH 9,50
salad of oxtail, piccalilli and small pickles

MAIN COURSE

RISOTTO OF PEARL BARLEY 17,50 
sweet potato, green asparagus, bim, mushrooms and a sauce of garlic and old Texel cheese

CURRY WITH CRISPY VEGETABLES 17,50 
lentils, chick pees with rice and a papadum (vegan)

TEXEL PIGS PROCUREUR 22,50
baked blood sausage, risotto of pearl barley with sweet potato, sauce of garlic and old Texel cheese

OPDUIN'S SLOW FOOD: TEXEL LAMBS SHOULDER BRAISED IN ITS OWN GRAVY 25,00
'kroketje' of lamb, zucchini, puree of artichoke with a garlic-thymian sauce

ORGANIC FREE RANGE GUINEA FOWL 25,00
the leg is candied and the breast is baked, served with gnocchi and mushrooms

BAKED WADDEN BEEF STEAK 25,00
soft goat's cheese, baked onion, mushrooms, beef stew and a creamy pepper-tarragon sauce

TEXEL BEEF ENTRECOTE 25,00
pasta from the island, skewer of zucchini, Texel potatoe, bacon and a creamy sauce of garlic and bacon

BAKED SEE BASS FILLET 25,00
Sauce antiboise, luke warm salad with tomatoes, capers, pine nuts and basil

STEAMED SEA WOLF FILLET 25,00
marinated in Thai herbs with gamba's and a curry sauce

STREETFOOD

HOMEMADE SATÉ 18,50
of pigs meat with kroepoek, fried onions, seroendeng, Sajoer Lodeh and rice

SATÉ OF MARINATED TEMPÉ 16,50 
emping, fried onions, seroendeng, Sajoer Lodeh and rice

THE DUTCH SEA WEED BURGER 17,50 
100% vegetable burger with Royal Kombu sea weed, algae bun, sea weed sauce, fries and salad (vegan, ask for our vegan mayonnaise)

GAMBA'S TO PEEL YOURSELF 19,50
baked in garlic butter with fries and salad

SPARERIBS OF ORGANIC PIG 19,50
with garlic sauce, fries and salad

SPECIAL OF THE CHEF: HALF ORGANIC CHICKEN 19,50
spicy piri piri marinade, fries and a tomato salad

DESSERTS

CLAFOUTIS OF APPLE 8,50 
ice from yoghurt and orange

CHOCOLATE BOMBE 8,50 
vanilla ice cream with warm coffee sauce

DESSERT OF WHITE CHOCOLATE 8,50
raspberries and pistachio

SLOW FOOD: CURD OF BUCKTHORN 8,50 
shaving ice of cranberries

COFFEE WITH PIE 8,50
of patissier Holtkamp Champagne/raspberries, Lime/Merengue, Chocolate

CHEESE 12,50
assortment of cheese
(surcharge when a package is booked 3,00)

 = 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.