

Our philosophy: good food, extensive choice, as many local products as possible and always fresh and homemade.

MENU RESTAURANT OPDUIN

ENTREES

We make it easy for you, you no longer have to choose in advance any more. Each evening our chefs prepare an extensive selection of delicious classics and daily changing seasonal dishes. We invite you to go and get your favorite appetizers and enjoy everything the island has to offer

MAIN COURSES

Baked sea brass fillet

clams | mussels | sauce of tomato salsa

In the oven baked halibut fillet

Rucola pesto | sauce of bisque | Wadden sea shrimps

Baked catfish

prawns | sweet potato cream | sauce of white wine and leek

Baked Texel beef entrecote

herbal-garlic butter

With baked duck liver surcharge 6,50

Baked beef steak

baked mushrooms | onion | soft goats cheese | sauce with tarragon and peppers

With baked duck liver surcharge 6,50

Texel lamb shoulder

cooked on a low temperature | 'bitterbal' of groats from Alkmaar | lamb stew

Baked organic fowl fillet

candied leg | truffle cream sauce

Candied tame duck leg

With baked duck breast fillet | sauce of red wine, rosemary and peppers

BEACH FOOD

Texel hamburger

Baked mushrooms | onions | bacon | truffle mayonnaise

Satay of porc

curry vegetables | rice | marinated egg | atjar

Baked Texel lamb kebab

tzatziki | fries | salad

VEGETARIAN

Vegetarian satay

Celeriac | vegetable curry | rice | marinated egg | atjar

Baked portobello

Lentil salad | chicory | goats chees | sauce of vegetable fond and truffle

Homemade beet root burger

filled with goats cheese | walnuts | mayonnaise of see fennel and samphire

DESSERTS

Dessert of chocolate

pie | mousse | ice cream | panna cotta

Strawberry dessert

soup of strawberry and rhubarb | vanilla ice cream | whipped cream

Curd of Texel yoghurt

buck thorn | ice cream of blueberries

Fruit salad

sorbet ice cream | coulis of buck thorn

Cheese

cheese assortment of international and Texel cheeses

Coffee with pie

of pastry shop Holtkamp: champagne/raspberry, lemon/merengue or chocolate

3 courses 44,- | 2 courses 37,- | 1 course 24,-