

DESSERTS

Napoleon cake

delicate layers of puff pastry with creamy pastry cream and pistachio with ice cream of sabayon from the Texel ice cream maker of Bella Toscana

12.50

Panna cake

white chocolate, vanilla panna cotta and strawberry ice cream

12.50

Ice cream by Bella Toscana

the Italian ice cream maker from de Koog

dark chocolate | sabayon | pistachio | amarena

Per scoop • 3.- Whipped cream • 0.75

Bella Toscana makes fresh ice cream to their own Italian family recipe. They source the milk for the ice cream daily from the farmer on Texel.

For coffee

home-made chocolates and a madeleine

filled with cream of Texel hangover and blackberries

4.50

Coffee with cake

from the local patisserie

Please ask for our assortment

7.50

Regional cheese

See our cheese menu

15.-



TEXEL PRODUCERS

Butcher Goënga: lamb, beef and Wadden specialties

Fishpalace van der Star: fish, crustaceans and shellfish

Cheese farm Wezenspyk: various cheeses

Care farm Novalishoeve: sourdough bread, dairy and ice cream

Butcher Ott: Texel beef and Texel meat products

Bakker Timmer: bread

Boer Keijzer: asparagus

Wadden delicacies: jam, sea buckthorn, mustard, vinegar and oil

Bella Toscana: Texel ice cream



MENU



RESTAURANT OPDUIN

WADDEN GASTRONOMY

Our chefs source the freshest and most sustainable ingredients from the region, from the Wadden Islands to the coastline from Den Oever to Delfzijl. The sea provides us with day-fresh fish and shellfish, while the land provides organic meat and seasonal vegetables. Each product is carefully selected to reflect the rich biodiversity and flavor of the Wadden region.

MENUS

DAILY CHANGING 2-COURSE MENU • 28.-

Soup of the day | Main course of the day
choice of fish or meat

4-COURSE SHARED DINING SURPRISE MENU • 59.50

Starter | Warm starter | Main course | Dessert

4-COURSE MENU FROM THE WATER • 69.50

Seafood, served on ice: oyster, mussels, cockles, prawns and prawns	Bisque filled with various types of fish	Fried North Sea sole 300 grams <i>or</i> Half lobster with pastry filled with ragout of claws	Sea buckthorn panna cotta, pear, ice cream parfait of Wadden dune fruit and caramel of condensed milk
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A LA CARTE

All our dishes are prepared fresh and à la minute, with passion and love for the job.

APPETIZERS

Salad with burratine and beet • 15.-
tasty tomatoes, walnuts and a dressing enriched with Wadden honey

Brioche toast *with hummus of Frisian blue pea* • 15.-
leek, shallot, Frisian goat cheese, green asparagus, beech mushrooms, dressing of balsamic and truffle

Scallops • 17.50
thinly sliced, marinated and cooked, with cucumber seaweed salad and dressing of sea lettuce (surcharge for a package: 2.50)

Classic of Opduin • 15.-
Oysters served in 3 ways.
If available from the Wadden Sea

Beet ‘taco’ *with gravad lachs salmon* • 17.50
cooked oyster, Wadden shrimps and smoked eel and sea herbs (surcharge for a package: 2.50)

Salad with Texel beef bresaola • 15.-
Frisian goat cheese, beet, tomato, walnuts and dressing enriched with Wadden honey

Salad with thinly sliced veal escalope • 15.-
herewith smoked mackerel by van der Star and a dressing of syrupy balsamic and pure truffle oil

Jan van der Star is the fish smoker on Texel! The only one on the island, van der Star daily smokes the best from the sea; eel, salmon, dab, red gurnard and sole. His secret is the traditional way of working. Every morning at 6 a.m. he cuts a few kilos of fresh fish. A short salt water bath, drying for a while and then into the smokehouse, where they are fired with traditional types of wood. Not for nothing is the smoked fish loved by our kitchen team, the Texelaar and our guests.

HOT STARTERS

Prawns in garlic sauce • 17.50
(surcharge for a package: 2.50)

Stuffed prawn bisque • 15.-

Wadden clams in garlic cream • 15.-

MAIN COURSES FISH

Red gurnard fillet • 26.-
Texel potato ‘salad’, fennel, potato crisp, livar ham and morel broth

Cod fillet • 26.-
seaweed herbs, orzo, olives, capers and dried tomatoes with Wadden shrimp broth

Fried half lobster • 28.-
with homemade ribbon pasta in lobster sauce (surcharge for a package: 7.50)

Fried whole lobster • 49.-
with homemade ribbon pasta in lobster sauce (surcharge for a package: 24.-)

Fried North Sea sole *300 grams* • 39.-
(surcharge for a package: 15.-)

Director Wouter’s favorite dish: ‘In my experience, sole should not be missing from our menu and in Waddengastronomy.’ His tip: fantastic with a glass of Viognier or Riesling.

MAIN COURSE MEAT

Organic beef steak • 26.-
from the Frisian clover meadow
Texel potato, green asparagus, mushrooms, with a sauce of Skuumkoppe beer

Henk and Greetje Marie Visser from Friesland raise organic Clover Meadow cattle, driven by their passion for natural, healthy and animal-friendly production. Self-sown clover and healthy grass are the basis of their diet, but transport and processing are also all done in-house.

Fried Dutch domestic duck breast fillet • 26.-
Caramelized carrots, spinach and creamy mashed potatoes and a red port sauce

Texel’s lamb tasting • 26.-
lamb shoulder, lamb rack and lamb kebab
ratatouille and creamy Wadden risotto

Texel lamb is known for its particularly tender and unctuous taste. The salty soil and clean sea air on Texel give it a salty taste. The meat of the lambs is not salty, but due to these natural conditions it has an excellent quality.

Do you have an allergy? Please let us know.

MAIN COURSE VEGETABLES

Homemade pasta with king mushrooms • 24.-
beech mushrooms, ricotta, parsley cream and grated Texel old cheese

Waddenrisotto • 24.-
of Groningen barley and Alkmaar groats
green asparagus, fried artichoke base and sauce of sea lettuce pesto

Alkmaarse gort is large oval-shaped, hulled barley. The “Alkmaar” represents the type of grinding of the barley. This makes it ideal to be used for risotto, pasta, porridge and soup.

SIDE DISHES

Bowl of vegetables and Texel potatoes • 6.50

French fries • 6.50 per serving
with sea lettuce mayonnaise, sea buckthorn ketchup and salty sea salt

Mixed salad • 6.50