



MENU

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 • 32,-

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

4-COURSE SHARED DINING SUPRISE MENU • 65,-

Starter | Warm starter | Main course | Dessert

À LA CARTE

APPETIZER

Tasting for 2 persons • 25,-
consisting of 3 different surprise starters

Scallops • 17,50

thinly sliced, marinated and cooked with cucumber seaweed salad and sea lettuce dressing
(extra charge of 2,50 for an arrangement)

Oyster • 5,- per piece

natural with red wine shallot vinegar

Brioche toast with hummus of Frisian blue peas • 15,-

Leek, green asparagus, beech mushrooms and crumble of black olives (vegan)

Salad with thinly sliced veal fillet • 15,-

Texel old cheese, croutons and dressing made from syrupy balsamic vinegar with pure truffle oil
Extra: with duck liver curls 7.50



MAIN COURSE FISH

Cod fillet • 29,-

orzo, olives, capers and sun-dried tomatoes with crab broth

Half lobster • 29,-

Fried North Sea tongue (300 grams) • 42,-

(surcharge for an arrangement 17,50)

MAIN COURSE MEAT

Texel lamb tasting • 29,-

lamb shoulder, rack and skewer with Wadden risotto and ratatouille

Baked beef tenderloin from the Dutch region • 31,-

with chicory cooked in skuumkoppe and rösti

Extra: with fried duck liver 9,-

MAIN COURSE VEGETABLES

Creamy Wadden risotto • 24,-

from Alkmaarse Gort and Groningse spelt with chicory cooked in Skuumkoppe

Pasta with various mushrooms • 24,-

creamy pesto sauce with sea lettuce and grated old Texel cheese

SIDE DISHES

Potatoes and vegetables • 8,-

Extra French fries with Texel touch • 4,50

Salad with croutons, boiled egg and nut crumble • 6,50

DESSERTS

Feuilletée caramel with pastry cream • 12.50

buckthorn panna cotta, raspberry sorbet ice cream and cranberry sauce

Choux pie with white chocolate • 12.50

vanilla, mascarpone and strawberry ice cream

Ice cream from Texel ice cream maker Bella Toscana • 3,- per scoop

Flavors: Chocolate / Sabayon / Pistachio / Amarena (whipped cream 1,-)

Coffee with cake from the local patisserie • 7,50

Cheese from the region • 15,-