



DESSERTS

The Chocolate Dessert • 12,50

brownie, sea buckthorn, chocolate cremeux, meringue, and caramelized white chocolate

Our chefs, have created a delicious chocolate dessert. After endlessly thinking about what to call the dessert, we couldn't come up with a name. So we decided to keep 'The Chocolate Dessert'



Sea buckthorn • 12,50

vanilla and bay leaf panna cotta, sea buckthorn jelly, burnt honey rooibos gel, and white chocolate crumble

Ice cream from Texel ice cream maker Bella Toscana

Flavors: chocolate | vanilla | hazelnut | Texel yogurt

Per scoop • 3,50 Whipped cream • 1,-

Coffee and cake • 10,-

from the Texel pastry chef

Selection of cheese • 15,-

Selection of local Dutch cheeses from the Wadden Sea region

You are welcome to select your cheeses with one of our colleagues.



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 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 Sea region.

SUPRISE MENU

To be ordered per table

3-COURSE MENU • 59,-

5-COURSE MENU • 79,-

4-COURSE MENU • 69,-

6-COURSE MENU • 89,-



Winepairing

3 full glasses • 25,-

3 half-full glasses • 15,-

4 full glasses • 33,-

4 half-full glasses • 18,-

À LA CARTE

OYSTERS TO START WITH

- Naturel • 5,- per piece
- Classic with mignonette • 6,- per piece
- with Dutch spicy sojasaus • 6,- per piece



STARTERS

- Winterbeet • 16,50**
dry-aged and pickled beetroot, smoked pear, red chicory, Wezenspyk's aged sheep's cheese cream, seeds and kernels
- Beef tenderloin • 17,50**
Our take on the classic beef carpaccio!
charred leeks, aged cheese from Wezenspyk, and a crumble of seeds and kernels
- Dutch "Wadden" shrimp • 17,50**
Granny Smith apple, pickled celeriac, chive cream, and crispy seaweed tuile
- Dutch farm duckliver parfait • 16,50**
caramelized pearl onions, chanterelles, crispy brioche, and allspice cranberries

- Sweet potato soup • 12,50**
Ras el Hanout and sunflower seed crumble
 - Texel smoked mackerel • 16,50**
rilette, kohlrabi, crème fraîche, salmon caviar, horseradish, and pickled onion
- Jan van der Star is the fish smokehouse on Texel! Van der Star is the only smokehouse on the island that smokes its fish using traditional methods. A quick saltwater bath, a short drying period, and then into the smokehouse, where traditional types of wood are used for smoking. It's no surprise that smoked fish is so popular with us, Texel locals and our guests!*

MAIN COURSES FISH

Pan-fried Northsea sole 300 grams • 45,-
Brown butter, sea lavender, samphire, and parsnip (additional charge for a arrangement: 15,-)

Director Wouter's favorite dish: "In my opinion, sole should always be on our menu." His tip: pair sole with a glass of Viognier.

Cod • 30,-
Herb breadcrumb coating, Frisian yellow forest beans, roasted pumpkin, samphire, sea lavender, and langoustine gravy

MAIN COURSES MEAT

Slow-cooked beef short ribs • 30,-
Parsnips prepared in 3 ways, turnip and oystermushroom

Texel lamb • 35,-
Hash browns, pumpkin textures, king bolete mushrooms, Brussels sprouts, and lamb gravy

Texel lamb is known for its exceptionally tender and succulent flavor. The salty soil and clean sea air on Texel give the grass a salty taste. The meat of the lambs is not salty, but these natural conditions do give it excellent quality.



Do you have an allergy? Please let us know.

MAIN COURSES VEGETABLES

Sunroot • 25,-
chicory, hazelnut, shallot, kale chips, parsnip, and roasted garlic beurre blanc

Alkmaar pearl barley risotto • 25,-
pumpkin textures, king bolete mushrooms, roasted pumpkin seeds, aged cheese, and sage

Alkmaar pearl barley is large oval-shaped, hulled barley. The name 'Alkmaar' refers to the type of cut used for the barley. This makes it ideal for use in risotto, pasta dishes, and soup.

ON THE SIDE

- Rustic fries • 7,-**
- Hash brown • 8,-**
fried in beef fat with truffle mayonnaise
- Seasonal vegetables • 7,-**
prepared in various ways
- Fresh salad • 7,-**
with a tangy dressing

