

DESSERTS

Napoleon cake

homemade ice cream of Texel yoghurt with pepper, lemon, bay leaf and juniper berries

11.50

Tiramisu of mascarpone and Texel's hangop

macaron, blackberries, raspberries, chocolate shot and cornflakes
and a sauce of Texel jam and coffee

11.50

*For the Texel hangover, we pour Texel yoghurt onto a cheesecloth.
The liquid leaks through the cloth, what remains is called hangop.*

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

For coffee

Home-made chocolates and a madeleine

filled with cream of Texel hangover and blackberries

4.50

Coffee with cake

From the Texel care farm Novalishoeve in flavors:

Lemon curd | Cheesecake | Apple pie

9.-

*The Novalishoeve is a special farm on Texel. It farms entirely organically and the artisanal work
is done by young people with care needs. A visit to the Novalis farm is definitely worthwhile:
take a look in the beautiful vegetable garden or in the stables and in the Novalis farm's day
café you can taste artisanal breads, cakes and ice cream.*

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

Kearcher: Texel rapeseed oil

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 • 27.50

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	Caramelized pear, mascarpone, homemade ice cream of Texel's yoghurt with pepper, lemon, bay leaf and juniper berries
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A LA CARTE

All our dishes are prepared fresh and à la minute, with passion and love for the job. Our kitchen staff cordially invites you to take a look in the kitchen during your dinner.

APPETIZERS • 15.-

 **Tartare of tomato**
Wadden Sea lettuce, shallot, capers, olives with pâté of lentils and nuts, balsamic sea buckthorn cream

Salad with beetroot
thinly sliced celeriac, Friesian goat cheese, walnut crumble and sea buckthorn dressing

Classic: Dutch shrimp cocktail
toast and cream cocktail sauce (surcharge: 2.50)

Tartlet of salmon *smoked by Van der Star*
fennel, saffron, oyster leaf, tartare of cooked Texel oyster

Jan van der Star is THE fish smoker on Texel! The only one on the island, van der Star smokes the best from the sea every day: eel, salmon, dab, red gurnard and sole. His secret is the traditional way of working. Every morning at 6 o'clock he cuts a few kilos of fresh fish. A short salt-water bath, a quick drying and then into the smokehouse, where it is fired with traditional types of wood. Not for nothing is the smoked fish popular with our kitchen team, the people of Texel and our guests.

Wadden oysters 3 ways
bloody mary, with shallots and red wine vinegar and with oriental dressing

Steak tartare *of organic clover meadow steak*
made à la minute.
Extra: with curls of duck liver (surcharge: 4.50)

Salad with Texel beef bresaola
beetroot, Frisian goat's cheese, walnuts, balsamic vinegar and sea buckthorn.
Extra: with curls of duck liver (surcharge: 4.50)

HOT STARTERS • 15.-

Bisque
prawn, fish, mussels and cockles

Wadden clams *500 grams*
with creamy garlic sauce and baguette

Mussels *500 grams*
with mussel sauce and baguette

CHOOSE YOUR OWN WADDEN INGREDIENTS

Take a look in Opduin's fresh market. All carefully selected seasonal products are presented here. North Sea sole, leg of lamb from Texel or all vegetable with Groningen spelt. It is our pleasure to create a delicious dish with your chosen ingredient, which does justice to the wonderful ingredients of our region.

MAIN COURSE FISH • 24.-

Fillet of haddock
beurre blanc, anchovies, edamame beans, fried fennel, carrot and mussels

Haddock has the flavor of cod but has a softer texture. Connoisseurs find this fish even tastier than cod.

Gurnard fillet
Wadden clams, leeks in saffron cream, mushroom fragottini and creamy fish sauce with seaweed

Gurnard has a delicate, light shrimp flavor.

Fried sole *300 grams* • 35.-
with white wine sauce and parsley

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

Fried whole lobster • 49.-

MAIN COURSE MEAT • 24.-

Organic beef sirloin steak
from the Friesian clover meadow
fine vegetables, mustard and madeira sauce

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.

Texel meadow lamb dish
lamb rack, lamb shoulder and lamb kebab with Wadden risotto with lamb jus


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

Veal shank
with an herb crust of chimichurri, sautéed mushrooms and pepper sauce.
With fried duck liver (+7.50)

MAIN COURSE VEGETABLES • 22.-

 **Mushroom fagottini**
sautéed mushrooms, fennel, puffed tomatoes, vegetable stock and crostini with pesto

 **Chicory cooked in Texel white beer**
with peppers, onion, courgette, garlic, macadamia nuts and pumpkin gnocchi

 **Wadden risotto**
of Groningen spelt and Alkmaar groats
dry age winter carrots, roasted shallot, vadouvan leeks with a sauce of pesto

Alkmaar groats are large oval-shaped, hulled barley. The 'Alkmaar' stands for the type of sharpening of the barley. This makes it ideal to be used for risotto, pasta, porridge and soup.

SIDE DISHES

Potatoes and vegetables
8.-

Extra fries
with a Texels touch
5.-

 = PLANT BASED

Do you have an allergy? Please let us know.