

# WINES - WHISKEY - COGNAC

## BUBBLES

<b>Cava   Clos   Spain</b>	6.50	34.00
Fine mousse with notes of white fruit		
<b>Tarongino Frizzante   Spain</b>	6.95	36.50
Sparkling and refreshing, 100% orange, terrace topper		

## WHITE

<b>Verdejo   Torre de Vejezate   Spain</b>	5.45	27.00
Fresh and full, citrus, apple and tropical fruit		
<b>Pinot Grigio   Primi Soli   Italy</b>	5.45	27.00
Fruity and fresh, apple and pear, terrace topper		
<b>Chardonnay   St. Martin   France</b>	5.55	27.50
Creamy and full, light wood, citrus and ripe peach		
<b>Albariño   Con Ella   Spain</b>		42.50
Fresh and aromatic, citrus, grapefruit and slightly salty		
<b>Viognier   Maison Centaurée   France</b>		39.50
Rich and full, peach, apricot and fresh acidity		

## ROSÉ

<b>Pinot Grigio blush   Primi Soli   Italy</b>	5.45	27.00
Fresh, salmon pink in color, apricot and peach, terrace topper		
<b>Syrah   St. Martin   France</b>	5.55	27.50
Soft and full, light pink in color, raspberry and strawberry		

## RED

<b>Tempranillo   Torre de Vejezate   Spain</b>	5.45	27.00
Full and round, blueberries and raspberries		
<b>Montepulciano   Pasqua   Italy</b>	5.55	27.50
Spicy and firm, ripe cherries and berries		

## ALCOHOL FREE

<b>White 0.0%   Spain</b>	200 ml	9.25
Fresh, notes of peach and apricot, slightly sparkling		
<b>Rosé 0.0%   Spain</b>	200 ml	9.25
Fresh, notes of red fruit, slightly sparkling		

## PSV

Red port - Ruby	4.85
Martini white	4.85
Dessert sherry Pedro Ximénez	5.95

## WHISKY

Chivas Regal 12 years	8.50
Jameson	7.50
Johnnie Walker Red Label	7.50
Jack Daniels	7.50

## COGNAC

Busnel Calvados	7.95
Courvoisier VS	7.95
Rémy Martin V.S.O.P.	9.50

# DINNER From 5pm

## APPETIZERS

<b>Bread with 2 dips</b> (V)	small 6.00	large 8.25
<b>Flatbread with hummus dip</b> (V)	8.25	
<b>Tom kha kai soup</b> Oriental chicken broth with coconut	7.25	
<b>Spinach soup</b> with vegan feta and seeds (V)	7.25	
<b>Pastrami</b> thinly sliced veal with Texel sheep cheese and basil mayonnaise	13.75	
<b>Mussels in the shell</b> with a creamy tomato sauce	13.25	
<b>Prawns</b> in tandoori sauce	13.25	
<b>Melon</b> with blue-veined cheese, walnuts and balsamic dressing (V)	11.50	
▷ with serrano ham	+ 2.50	

## MAIN DISHES

### FISH

<b>Fillet of cod-like</b> from the North Sea with Oriental marinade from the oven	23.50
▷ senior portion	18.50
<b>Small sole fish</b> 3 pieces fried in butter	27.00
▷ senior portion, 2 pieces	22.00
<b>Paella Kaap Noord style</b> , different types of fish, crustaceans and shellfish with rice and vegetables	23.50
<b>Texel pasta</b> with tomato sauce, vegetables and different types of fish	22.50

### MEAT

<b>Beef steak</b> with a Tesselaar beer gravy	28.50
▷ senior portion	23.50
<b>Texel lamb duo</b> köfte and steak with own gravy	32.50
<b>Texel beef burger</b> on a bun, with BBQ sauce, bacon and Texel cheese	22.00
<b>Pork knuckle</b> with hoisin lacquer, sesame and fried onions	23.50
<b>Pork tenderloin satay</b> , nice and tender with oriental garnish	23.00
▷ senior portion	18.00
<b>Cold pasta salad</b> caprese with pastrami	19.50

(V) Vegetarian (V) Vegan

Do you have an allergy? Always report it to us.

## ALLERGEN MENU

Scan the QR code for our gluten-free, lactose-free, and other allergen menu



## VEGETARIAN - VEGAN

<b>Seaweed burger</b> on a bun with basil mayonnaise (V)	22.00
<b>Nasi goreng</b> with Oriental vegetables, peanut sauce, cassava crackers, nuts and an egg (V)	21.00
<b>Texel pasta rosso</b> with various vegetables	19.50
<b>Cold pasta salad</b> caprese (V)	17.50
<b>Melon salad</b> with blue-veined cheese, walnuts and balsamic vinegar (V)	17.50

All our dishes are served with a suitable garnish.

Extra items that can be ordered:	
fries or potatoes	5.00
salad or hot vegetables	5.00
fried rice	4.00

## FOR THE KIDS

<b>Pancake natural</b> (V)	8.00
with cheese (V) or bacon	+ 1.50
with bacon and cheese	+ 3.00
with chocolate spread or jam (V)	+ 0.75
<b>Croquette</b> or frikandel or <b>cheese croquettes</b> (V) with fries and applesauce	7.50
<b>Chicken crisps</b> with fries and applesauce	8.75
<b>Pasta</b> with tomato sauce and cheese (V) with vegetables	9.75 + 2.00
<b>Mini pizza</b> with tomato sauce and cheese (V)	8.75
▷ with ham	+ 1.00
▷ with vegetables	+ 2.00
Small tender pork <b>satay</b> with coleslaw and rice or fries	16.50
<b>Fish fillet</b> with salsa, fries and salad	16.50
<b>Bowl of cucumber and tomato</b>	3.25

## DESSERTS

<b>Trifle</b> with fresh yoghurt, passion fruit, coulis and crumble	9.75
<b>Chocolate brownie</b> with caramel ice cream and whipped cream	9.50
<b>Coupe Advocaat</b> (egg liqueur) with vanilla ice cream and whipped cream	8.00
▷ senior portion	4.75
<b>Coupe Strand</b> with egg liqueur and homemade Boerenjongens (raisins in brandy)	9.50
<b>'If you like sweet' board</b> various desserts	21.00
<b>Cheesecake</b> with raspberry coulis, vanilla ice cream and whipped cream	9.50
<b>Children's ice cream</b> vanilla ice cream with strawberry sauce, whipped cream and treats	5.75
<b>Coffee Special</b> coffee or tea with chocolates	9.50
<b>Red port</b> - Ruby	4.85
<b>Dessert sherry</b> Pedro Ximénez	5.95
<b>Sparkling orange wine</b> Tarongino	6.50

# KAAPNOORD

STRANDPAVILJOEN P33 - TEXEL

## WARM DRINKS

Tea - various flavors	3.20
Fresh mint tea	3.90
Fresh ginger tea with lemon or orange with SOOF ginger shot	3.90 + 1.50
▷ Lavazza beans - fairtrade and organic	
Coffee	3.60
Espresso	3.60
▷ with fresh Texel cow milk from the dairy farm	
Cappuccino	3.95
Café au lait	4.20
Latte macchiato	4.20
(Dirty) Chai latte	(6.45) 4.20
Hot chocolate	3.75
Fresh whipped cream	+ 0.75



All coffees are also available with oat milk + 0.75 decaf + 0.50

## BREAKFAST until 1:00 PM

<b>Smoothie Bowl</b> yogurt, granola and red fruit	9.50
<b>French toast</b> from sourdough bread with red fruit	8.75
<b>Tip: Ginger shot</b>	4.95

## PASTRIES

<b>Apple pie</b>	4.75
<b>Chocolate brownie</b>	4.75
<b>Cheesecake</b> with raspberry coulis	4.75
<b>Warm Liège waffle</b> with red fruit, from 11:00 am	6.25
Fresh whipped cream	+ 0.75

## SPECIAL COFFEES AND CHOCO

<b>Vliezicht coffee</b> with Licor 43 and whipped cream	9.50
<b>Irish Coffee</b> with whiskey and whipped cream	9.50
<b>French Coffee</b> with Grand Marnier and whipped cream	9.95
<b>Texel coffee</b> with Jutter and whipped cream	8.25
<b>Paal 33 coffee</b> with Disaronno and whipped cream	9.50
<b>Hot chocolate</b> with brown rum or Jutter and whipped cream	9.00
<b>Hot chocolate</b> with Baileys and whipped cream	9.00

TO PROVIDE OPTIMAL SERVICE, WE KINDLY ASK YOU NOT TO PAY SEPARATELY.

## HOMEMADE SOOF LEMONADE Still or sparkling

Syrup made from 100% natural fruit, vegetables and herbs, without additives

▷ Ice tea -black tea, lime and mint	4.60
▷ Lemon, mint and apple	4.60
▷ Blueberry, apple and lavender	4.60
▷ Lemongrass, pear, lime and lemon	4.60
▷ Ginger shot	4.95

## SOFT DRINKS

Coca-Cola, Coca-Cola zero, Fanta, Sprite, Fuze Tea Green, Spezi, Apfelschorle, Cassis, Bitter Lemon, Tonic, Rivella, Ginger ale, DubbelFrisss (apple-peach)	3.40
Chocolate milk, Fristi	3.50
Fritz-spritz rhubarb	3.70
Ginger beer Naturfrisk	5.25

## ORGANIC FRUIT JUICES

Orchard fresh apple juice from Schulp	3.40
Orchard fresh pear juice from Schulp	3.50

## FRESH FRUIT JUICE (if available)

Orange juice, freshly squeezed	small	4.50
	large	5.50
Red fruit smoothie	klein	4.75
	groot	5.75

## NOT JUST WATER



We work together with **KRWTR+**, a sustainable way to tap extra filtered, chilled and even sparkling tap water. This helps to prevent a lot of unnecessary CO2 emissions.

Glass of water, still or sparkling	0.75
Carafe of water, still or sparkling	0.75L 3.50

## DRAFT BEER

<b>TESSELAAR</b> beer (from the island)	0.25L	0.5L
Eilandbiër - lager	3.80	6.85
	0.3L	
Strandstruner - copper weizen	5.25	7.95
Witte Tessel-Aar - wheat beer	5.25	7.95
Eilandkriebel - blonde	5.25	7.95

<b>KAAP NOORD</b> beer		
Kaap De Goeie Hop - IPA	5.40	8.10

Want to take 'Kaap De Goeie Hop' bottles home?	
4 bottles in pack	12.50
1 bottle	3.50



## BOTTLED BEER

Affligem Dubbel	5.15
Tesselaar Bruuzer - tripel	5.15
Jopen Hop Zij Met Ons - gluten free IPA	5.95
Jopen Life's a Beach - Session IPA	5.95
Amstel Fruitesse	4.90
Brasa Caribbean Gold	5.15
Bucket Brasa 4 bottles	18,50

## LOW-ALCOHOL/FREE IN BOTTLE

Hertog Jan 0.0%	3.60
Lefte Blond 0.0%	5.25
Amstel Radler 0.0%	3.60
Skuumkoppe 0.0%	5.50
Affligem Belgian White 0.0%	4.95
Jopen Non - IPA 0,3 %	5.75
Liefmans 0.0%	5.45
Desperados 0.0%	5.20
Bucket Desperados 0.0% 4 bottles	19.50



## GIN TONICS

<b>Kaap Noord Gin</b> with orange and sapphire	11.50
<b>Kaap Noord Gin</b> with thyme and sea buckthorn	11.50
<b>Texel Gin</b> with rosemary and forest fruits	11.50
▷ <b>Kaap Noord Gin - Souvenir packaging 100ml</b>	14.95

## COCKTAILS

<b>Aperol Spritz</b>	8.75
<b>Limoncello Spritz</b>	8.75
<b>Bessen Spritz</b>	8.75
<b>Homemade Soof Lemonade</b> Still or sparkling	
▷ Blueberry, apple and lavender with vodka	8.95
▷ Lemon, mint and apple with white rum	8.95
<b>Pornstar Martini</b>	10.45
<b>LALA Paloma</b> grapefruit margarita	10.15

## ALCOHOL FREE

<b>Sparkling wine</b> -White or rosé	bottle 200ml	9.25
<b>Pink Gin &amp; Tonic</b>		8.90
<b>Gin &amp; Berry Sensation</b>		8.90
<b>Mojito 0.0</b>		9.00
<b>Homemade Soof Lemonade</b> sparkling		4.60
▷ Lemon, mint and apple		
▷ Blueberry, apple and lavender		
▷ Lemongrass, pear, lime and lemon		



## LIQUEURS AND DIGESTIFS

From 3.85 | Jenever old-young, berry jenever, Jutter, Texelstroompje, Beerenburg, Vieux, Jägermeister, Limoncello, Baileys, Tia Maria, Grand Marnier, Disaronno, Drambuie, Cointreau, Sambuca, Malibu, Kahlúa, Licor 43.

## SNACKS From 11:00 am

### DELICIOUS BITES FOR YOUR DRINKS

<b>Roasted nuts</b> 🌿🌿		4.75
<b>Olives</b> 🌿🌿		6.75
<b>Bread with 2 dips</b> 🌿	small 6.00 large	8.25
<b>Flatbread with hummus dip</b> 🌿🌿		8.25
<b>Vegetables with hummus dip</b> 🌿🌿		8.25
<b>Chicken crisps</b> lightly seasoned		8.75 *
<b>Wild mushroom croquettes</b> 🌿🌿	8 pieces	9.50 *
<b>Texel bitterballen</b>	8 pieces	9.00 *
<b>Cheese croquettes</b> 🌿	8 pieces	9.50 *
<b>Padrón sweet pepper</b> in oriental style 🌿🌿		8.75 *
<b>San Daniele</b> 18 month aged ham		14.00
*) half portions also possible		

<b>Oven-baked nachos</b> cheese, chili, 3 dips and a mix of corn, beans and peppers 🌿	10.50
<b>Oven-baked nachos with minced beef</b> cheese, chili, 3 dips and a mix of corn, beans and peppers	13.00
<b>Mini pizza</b> with tomato sauce and cheese 🌿	8.75
▷ with ham	+ 1.00

### GREAT FOR SHARING\*

<b>Mussels in the shell</b> with a creamy tomato sauce	13.25
<b>Prawns</b> in tandoori sauce	13.25
<b>Juttersplank</b> various luxury hot & cold snacks	27.50
<b>'Fish &amp; chips'</b> Kaap Noord style various types of fish and seafood with seaweed chips	24.50
<b>Vegetarian Platter</b> various hot and cold vegetarian snacks 🌿	22.00
*) If possible	

## LUNCH From 11:00 AM to 4:30 PM

### SOURODOUGH BREAD CORN OR WHOLEGRAIN BREAD

<b>Texel Orekéés</b> from Wezenspyk sheep cheese with sea lavender and a fresh chutney 🌿	11.50
<b>Brado</b> smoked herring fillet with salsa verde	12.25
<b>Creamy salmon-shrimp salad</b> based on salty tzatziki	14.75
<b>Pastrami</b> with Texel sheep cheese, seeds and basil mayonnaise	14.75
<b>Flatbread</b> Texel pulled lamb with tzatziki	15.50
<b>Texel croquettes</b> 2 pieces on bread	
Beef	10.50
Wild mushroom 🌿🌿	11.75
Shrimp	11.75
<b>Bouncer</b> with cheese 🌿 or ham	10.25
▷ with ham and cheese	+ 1.50
<b>Scrambled eggs</b> with vegetables and salmon	14.50
▷ without salmon 🌿	12.00
<b>Zucchini pancakes</b> with various vegetables, goat cheese, nuts and balsamic syrup 🌿	15.50

## FOR THE BIG EATER

<b>Texel beef burger</b> on a bun, with BBQ sauce, bacon and Texel cheese	17.00
<b>Kaap Noord sandwich</b> slowly cooked chicken fillet, bacon, egg and curry mayonnaise	15.50
<b>Seaweed burger</b> on a bun with basil mayonnaise 🌿🌿	17.00
<b>Mussels in the shell</b> with a creamy tomato sauce	13.25
▷ These dishes can also be ordered as a main course, with fries and coleslaw	+ 5.00
<b>Satay</b> of pork tenderloin, nice and tender with oriental garnish, with vegetables and fries	23.00
▷ senior portion	18.00
<b>Fillet of cod-like</b> from the North Sea with oriental marinade from the oven, with vegetables and fries	23.50
▷ senior portion	18.50

## PINSA

<b>Italiano</b> onion, vegan feta, mushrooms, tomato and basil 🌿🌿	9.25
<b>Romano</b> onion, feta, salami, tomato and basil	9.25

## SALADS

<b>Cold pasta salad</b> caprese with pastrami	19.50
▷ without pastrami 🌿	17.50
<b>Melon</b> with blue-veined cheese, walnuts, serrano ham and balsamic syrup	19.50
▷ without serrano ham 🌿(🌿)	17.50

## SOUP

<b>Tom kha kai soup</b> Oriental chicken broth with coconut	7.25
<b>Spinach soup</b> with vegan feta and seeds 🌿🌿	7.25

## FOR THE KIDS

<b>Grilled sandwich</b> with cheese and ham	4.75
<b>Slice of bread</b> with cheese, chocolate spread or jam 🌿	3.95
<b>Pancake</b> natural 🌿	8.00
with cheese 🌿 or bacon	+ 1.50
with bacon and cheese	+ 3.00
with chocolate spread or jam 🌿	+ 0.75
<b>Croquette</b> or frikandel or <b>cheese croquettes</b> 🌿	7.50
with fries and applesauce	
<b>Chicken crisps</b> with fries and applesauce	8.75
<b>Mini pizza</b> with tomato sauce and cheese 🌿	8.75
▷ with ham	+ 1.00
<b>Small pork tenderloin satay</b> with fries and salad	16.50
<b>Bowl of cucumber and tomato</b>	3.25

🌿 Vegetarian 🌿🌿 Vegan

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