

# WINE?

ASK THE STAFF FOR THE WINE LIST

## SUSTAINABILITY. HOW DO WE APPROACH IT?

● **Conscious choices** | Within the vast selection of products available for the hospitality industry, the degree of sustainability varies widely. By making conscious choices, we strive to contribute to the sustainability of our beautiful island. For example, we actively avoid products that are environmentally intensive or highly polluting. We aim to source locally and as close as possible, with most of our wines coming from Europe to reduce transport emissions.

● **Preferably local** | Whenever possible, we source from suppliers on the island itself, collaborating with:

- ▶ **Kaasboerderij Wezenspyk** for genuine Texel cow and sheep cheese
- ▶ **Texel pasta and flour** made from Texel-grown grains
- ▶ **Slagerij Goënga** for Texel lamb
- ▶ **Hennenhof** for fresh eggs
- ▶ **Texelse Kroketten** for our homemade croquettes and bitterballen. [www.texelsekroketten.nl](http://www.texelsekroketten.nl)
- ▶ **Slagerij Alewijn Ott** for quality meat, primarily from the island
- ▶ **Tesselaar Familiebrouwerij** for Texel-brewed beer
- ▶ **Texelse Visspecialist** for fresh seafood
- ▶ **Zuivelboerderij Texel** for fresh milk
- ▶ **Novalishoeve** for yoghurt
- ▶ **Bakkerij Dunselman** in Den Helder for fresh bread

● **SOOF** | We serve SOOF lemonades, which are purely fruit-, vegetable-, and herb-based, without any additives. We serve these syrups with still or sparkling water (from our KRNWTR+ tap).

● **Solar power** | The roof of our pavilion has 81 solar panels, and we've replaced many older appliances with new electric models, reducing our gas dependency and making us largely self-sufficient.

● **KRNWTR+** | Our bar is equipped with a KRNWTR+ tap for purified, chilled tap water. Dutch tap water is excellent for drinking, so why transport and use bottles? This setup eliminates the need for bottled water and its transportation, cleaning, and refilling.

● **Circular partnerships** | We have recently partnered with a local dairy farm that pasteurizes and processes its own fresh milk into various beautiful dairy products. This fresh milk is used in our coffee, pancakes, and other dishes, allowing us to avoid long-life milk. As such, we get to work with better products, while simultaneously reducing transportation needs.




Additionally, this farm also supplies most of our beef, from dual-purpose cows that serve both milk and meat needs, creating a circular supply for our burgers and other dishes. We even use their beef in our homemade bitterballen and croquettes.

● **Plastic soup** | When selecting products, we try to avoid plastic as much as possible. We use reusable tea infusers, aluminum milk cups, and sawdust straws, and non-packaged cookies. Any plastic waste we do generate is separated for recycling.

## DINNER from 5:00 p.m.

Dietary preferences? Please let us know!

### STARTERS

Tear & share bread  with two dips	Small 6,00 Large 8,75
Homemade onion soup  with a gratinéed bread	7,50
Soup of the day <i>homemade</i>	daily price
Rib-eye <i>lightly smoked, thinly sliced beef with Texel aged cheese and arugula pesto</i>	13,75
Salad <i>with smoked goose breast from Texel hunters</i>	14,50
Gratinated mussels <i>with Texel cheese</i>	14,25
Prawns <i>sautéed in garlic with Thai curry</i>	14,25
Beet tartare  with Texel aged cheese, pear, honey, and seeds	12,50



### MAIN COURSES

All dishes are served with a complementary side










#### ▶ FISH

Daily catch from Texel Fish Specialist	daily price
 Senior portion	daily price
Sole 3 pieces, pan-fried in butter	27,00
 Senior portion, 2 pieces	23,00
Fish pot with mixed fish with wild rice, and vegetables	23,00

#### ▶ MEAT

'Kaaps koetje' premium cut from our own Texel cattle with a complementary sauce	daily price
 Senior portion	daily price
Pork tenderloin satay tender with oriental garnish and vegetables	23,50
 Senior portion	18,50
Texel beef burger on a bun with BBQ sauce, bacon, and Texel cheese. With fries and salad	22,00
Stew prepared with our Texel cattle with a complementary mash side	22,50

#### ▶ VEGETARISCH / VEGANISTISCH

Mushroom burger  on a bun. With fries and salad	22,00
Curry  with mixed vegetables and wild rice	21,50
Beet salad  with various beets, vegan feta, pear, nuts, and balsamic	19,50
Texelse pasta  whole wheat pasta with mushroom sauce and vegetables	18,50
Cheese fondue  from Texel cheese with bread and mixed cold vegetables	24,50
 With charcuterie	+ 5,50
 Extra supplementary portion (not sold separately)	+ 9,50
▶ <b>Want to take Cheese fondue home? You can!</b>	
One portion to be heated at home	11,50
 With bread and vegetables	+ 5,50
 With charcuterie	+ 4,50



### ALLERGEN MENU

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

### SURPRISE MENU

Make your evening extra special with our chef's surprise menu.

On Wednesdays, Thursdays, Fridays, and Sundays, we offer an exclusive surprise menu. Crafted by our kitchen.

3 courses 39,00 | 4 courses 47,00 | 5 courses 55,00

### WINE PAIRINGS

Enhance your meal with a nice wine pairing. Glass of wine 6,95

3 courses 20,50 | 4 courses 26,00 | 5 courses 29,50









Are you the designated driver this evening? We offer a non-alcoholic pairing menu!

The surprise menu can only be ordered per table and outside school holidays

### EXTRAS


Fries or baby potatoes 	5,00
Salad or warm vegetables 	5,00
Fried rice 	4,00

### FOR THE KIDS

Plain pancake 	9,00
 With cheese or bacon	+ 1,50
 With cheese and bacon	+ 3,00
 With chocolate spread or jam	+ 1,00
Cheese sticks  , frikandel, or croquette with fries and applesauce	7,75
Crispy chicken with fries and applesauce	9,25
Whole grain pasta  with tomato sauce and cheese	11,50
 With vegetables	+ 2,00
Small pork tenderloin satay with fries and salad	17,00
One sole with fries and salad	19,00
Bowl of cucumber and tomato 	3,75


### DESSERTS

Kid's ice cream with vanilla ice cream, strawberry sauce, whipped cream, and treats	5,75
Warm Liège waffle with warm red fruit, vanilla ice cream, and whipped cream	9,25
Advocaat Sundae with vanilla ice cream and whipped cream	8,00
Beach Sundae with advocaat, homemade fruit compote, and whipped cream	9,50
Sweet Treat various hot and cold desserts	22,00
Banoffee pie with banana-toffee, caramel ice cream, and whipped cream	9,50
Chocolate brownie with vanilla ice cream and whipped cream	9,50
Chef's dessert	9,50
Specialty coffee coffee or tea with bonbons	9,50
Dessert wine / Sherry / Port	Ask the staff


 = Vegetarian  = Vegan



### HOT DRINKS

Tea assorted flavors	3,30
Fresh mint tea	3,90
Fresh ginger tea with orange or lemon	3,90
 With SOOF ginger shot	+ 1,50
Warm SOOF with carrot, ginger, and apple	4,60
▶ <b>Made with Lavazza coffee beans, which are fair trade, organic, and sustainably grown.</b>	
Coffee	3,70
Espresso	3,70

▶ **We use fresh milk from Texel cows**

Cappuccino	4,10
Café au lait	4,35
Latte machiato	4,35
(Dirty) Chai latte	(6,65) 4,35
(Dirty) Spicy pumpkin latte	(6,65) 4,35
Hot chocolate	3,95
Special hot chocolate	4,75
 With fresh whipped cream	+ 0,75

▶ **All coffee drinks are also available with:**

 Oat milk	+ 0,75
 Decaf beans	+ 0,75
 Caramel syrup	+ 0,50

### CAKES

Apple pie	4,95
Chocolate brownie	4,95
Warm Liège waffle with warm red fruits	6,50
 With fresh whipped cream	+ 0,75

### BREAKFAST until 1:00 p.m.

Smoothie bowl with yogurt, granola, and red fruit	9,50
American pancakes with golden syrup	8,75
▶ <b>TIP:</b> Ginger shot	4,95

### SPECIALTY COFFEES AND HOT CHOCOLATES

Irish coffee with whiskey and whipped cream	9,50
French coffee with Grand Marnier and whipped cream	9,95
Texel coffee with Jutttertje and whipped cream	8,50
Paal 33 coffee with Amaretto and whipped cream	9,50
Vliezicht coffee with liqueur of your choice and whipped cream	9,50
Hot chocolate with dark rum and whipped cream	9,00
Hot chocolate with liqueur of choice and whipped cream	9,00
Hot chocolate with Baileys and whipped cream	9,00
Gin-co-mel hot chocolate with gin and whipped cream	9,50

TO PROVIDE OPTIMAL SERVICE, WE KINDLY ASK YOU NOT TO PAY SEPERATELY

## HOMEMADE SOOF LEMONADE *Still or sparkling*

Made from 100% natural fruit, vegetables, and herbs, with no additives

Iced tea <i>black tea, lemonade, and mint</i>	4,60
Carrot, ginger, and apple	4,60
Blueberry, apple, and lavender	4,60
Flavor of the week	4,60
Ginger shot	4,95

## SOFT DRINKS

▶ <b>Large soft drinks</b>	5,75
Coca-Cola   Fanta   Sprite   Spezi   Apfeschorle	

▶ <b>Small soft drinks</b>	3,50
Coca-Cola   Coca-Cola Zero   Fanta   Sprite   Fuze Tea Green   Spezi   Apfeschorle   Cassis   Bitter Lemon   Tonic   Rivella   Ginger Ale	

Dubbelfris <i>apple-peach</i>	3,50
Chocomel   Fristi	3,60
Ginger Beer <i>Naturfrisk</i>	5,25

## ORGANIC FRUIT JUICES

Apple juice with pulp <i>by Schulp</i>	3,45
Pear juice by with pulp <i>by Schulp</i>	3,55

## FRESH FRUIT JUICE *subject to availability*

	<i>small</i>	<i>large</i>
Orange juice <i>freshly squeezed</i>	4,50	5,50
Smoothie <i>with red fruits</i>	4,75	5,75

### NOT JUST ANY WATER

Partnering with **KRWTR+**, for sustainable, extra-filtered, cooled, and even sparkling tap water, reducing unnecessary CO<sub>2</sub> emissions.

Glass of water *still or sparkling* 0,75  
Carafe of water 0,75L *still or sparkling* 3,50

## DRAFT BEER

▶ <b>TESSELAAR FAMILY BREWERY</b>	0,25L	0,5L
Eilandbiër <i>Pilsner 5%</i>	3,80	6,85
	0,3L	
Strandstruner <i>koper weizen 5%</i>	5,25	7,95
Eilandkriebel <i>blond 6%</i>	5,25	7,95
Slufterbok <i>7%</i>	5,40	8,10

▶ <b>KAAP NOORD BEER</b> <i>Award winning house beer</i>		
Kaap de Goeie Hop <i>IPA 5,5%</i>	5,40	8,10
↳ <b>Want to take it home? You can!</b>	<i>Per bottle</i>	<i>3,50</i>
	<i>4 pack</i>	<i>14,00</i>

Rotating Tap Selection	daily price
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## BOTTLED BEERS

Affligem Dubbel	5,15
Tesselaar Bruuzer <i>Tripel</i>	5,15
Jopen Hop Zij Met Ons <i>Gluten-Free IPA</i>	5,95
Amstel Fruitesse	4,90
Rotating Beer Selection	daily price

## LOW-ALCOHOL / ALCOHOL-FREE BEERS

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

## GIN-TONICS

Kaap Noord gin <i>with orange and seaweed</i>	11,50
Kaap Noord gin <i>with lime and sea buckthorn</i>	11,50
↳ <b>Want to take Kaap Noord gin home? You can!</b>	
<i>In a nice souvenir package!</i>	
Texel gin <i>with rosemary and wild berries</i>	11,50

## COCKTAILS

Aperol Spritz	8,75
Limoncello Spritz	8,75
Pornstar Martini	10,45
Cocktail of the moment	daily price

▶ <b>HOMEMADE SOOF LEMONADE</b> <i>Still or sparkling</i>	
Blueberry, apple, and lavender <i>with vodka</i>	8,95

## ALCOHOL-FREE

Sparkling wine <i>white or rosé</i>	<i>bottle 200ml</i>	9,25
Pink gin & tonic		8,90
Gin & Berry Sensation		8,90
Cocktail of the moment		daily price

## LIQUEURS AND SPIRITS *Starting from 3,85*

Old genever   Young genever   Blackcurrant genever   Juttertje   Texelstroompje   Beerenburg   Vieux   Jägermeister   Limoncello   Baileys   Tia Maria   Grand Marnier   Amaretto   Drambuie   Cointreau   Sambuca   Malibu   Kahlua   Licor 43
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## WHISKY AND COGNAC



Ask the staff for today's selection

## SNACKS *from 11:00 a.m.*

### BITES







Roasted nuts 	4,75
Olives 	6,75
Tear & share bread  <i>with two dips</i> <i>Small 6,00 Large 8,75</i>	8,75
Vegetables with hummus dip 	8,25
Crispy chicken bites <i>with mild seasoning</i>	8,75 *
Oyster mushroom croquettes   <i>8 pieces</i>	9,50 *
Texel bitterballen <i>8 pieces</i>	9,50 *
Cheese sticks  <i>8 pieces</i>	9,25 *
*  <i>Half portion available</i>	
Oven-baked nachos  <i>with cheese, chili, 3 dips, and a mix of corn, beans, and bell peppers</i>	10,50
Oven-baked nachos <i>with minced beef</i>	13,25
Prawns <i>sautéed in garlic with Thai curry</i>	14,25
Gratinated mussels <i>with Texel cheese</i>	14,25

### PERFECT FOR SHARING

Jutter's Platter <i>a variety of luxurious cold and warm bites</i>	27,50
"Fish & Chips" Kaap Noord style <i>various types of fish and shellfish with seaweed crisps</i>	24,50
Veggie platter  <i>various warm and cold vegetarian bites</i>	22,50
Cheese board  <i>various cheeses with chutney</i>	15,00

## LUNCH *from 11:00 a.m. to 4:30 p.m.*

### SANDWICHES

Texel aged cheese  <i>with tomato chutney and seeds</i>	11,75
Chef's special sandwich	daily price
Mackerel salad <i>salad with apple and spring onion</i>	14,00
Smoked salmon <i>with homemade herb cream cheese</i>	14,50
Filet Americain <i>from our own Texel cattle with onions, capers, pickles, and egg</i>	15,25
Hotdog <i>from Texel lamb with sauerkraut, crispy onions, and piccalilli</i>	15,50
Croquettes <i>2 pieces on bread</i>	
▶ Beef <i>from Texel cows</i>	10,75
▶ Oyster mushroom   <i>made with Texel oyster mushrooms</i>	11,75
▶ Shrimp	12,75
Fried eggs <i>with cheese and ham</i>	12,25
Scrambled eggs <i>with vegetables and lightly smoked rib-eye</i>	15,00
 <i>Without rib-eye</i> 	13,00
Pumpkin pancakes  <i>with vegetables, nuts, goat cheese, and balsamic</i>	15,50


Allergies or dietary requirements?  
Please let the staff know

 = Vegetarian   = Vegan





## HEARTY MEALS

Texel beef burger <i>on a bun, with BBQ sauce, bacon, and Texel cheese</i>	17,00
Kaap Noord sandwich <i>with tender chicken, bacon, egg, and curry mayonnaise</i>	16,00
Texel beef stew sandwich	15,50
Mushroom burger   <i>on a bun</i>	17,00
Gratinated mussels <i>with Texel cheese</i>	14,25
 <i>These dishes can also be ordered as a plated meal, served with fries and salad</i>	+ 5,00
Pork tenderloin satay <i>tender, with oriental garnishes, vegetables, and a choice of fries or rice</i>	23,50
 <i>Senior portion</i>	18,50
Kaaps Koetje <i>premium cut from our own Texel cattle with a complementary sauce. With vegetables and fries</i>	daily price
 <i>Senior portion</i>	daily price
Sole <i>3 pieces pan-fried in butter. With vegetables and fries</i>	27,00
 <i>Senior portion, 2 pieces</i>	23,00
Fish pot <i>mixed fish. With wild rice and vegetables</i>	23,00


## PINSA

Pinsa pear  <i>with brie, walnuts, and honey</i>	9,25
Pinsa ham <i>with brie, walnuts, and honey</i>	9,50








## SALADS

Beet   <i>with different types of beet, vegan feta, pear, nuts, and balsamic</i>	19,50
Brie  <i>with pear, nuts, and honey dressing</i>	19,50
 <i>With ham</i>	+ 2,00

## HOMEMADE SOUPS

Onion soup  <i>with a gratinéed bread</i>	7,50
Pea soup <i>the traditional way</i>	<i>Small 7,00 Large 9,00</i>
Soup of the day	daily price

## FOR THE KIDS

Toasted sandwich <i>with ham and cheese</i>	5,50
Sandwich <i>with cheese, ham, or chocolate spread</i>	4,25
Pancake – plain 	9,00
 <i>With cheese or bacon</i>	+ 1,50
 <i>With cheese and bacon</i>	+ 3,00
 <i>With chocolate spread or jam</i>	+ 1,00
Cheese sticks  , frikandel, or croquette <i>served with fries and applesauce</i>	7,75
Crispy chicken <i>with fries and applesauce</i>	9,25
Small pork tenderloin satay <i>with fries and salad</i>	17,00
One sole <i>with fries and salad</i>	19,00
Bowl of cucumber and tomato  	3,75

ENJOY every MOMENT