

WINES

AVAILABLE BY THE GLASS

SPARKLING	
Cava	v.a. 7,50
Champagne	per fles v.a. 59,00

WHITE	
Pinot Grigio	v.a. 5,80
Sauvignon Blanc	v.a. 6,00
Chardonnay	v.a. 6,00

ROSE	
Pinot Grigio Blush	v.a. 5,80
Rosé alcohol free Sparkling bottle 200ml	9,75

RED	
Syrah Grenache	v.a. 5,80
Montepulciano	v.a. 6,00



AVAILABLE BY THE BOTTLE

WE HAVE A BEAUTIFUL  
WINE CLIMATE CABINET.  
ASK THE STAFF FOR THE  
FULL BOTTLED WINE LIST.



LIQUEURS AND SPIRITS Starting from 4,30	
Oude jenever   Jonge jenever   Bessen jenever	
Jutttertje   Noordkaper herbal bitters   Beerenburg	
Vieux   Jägermeister   Limoncello   Baileys   Calvados	
Grand Marnier   Amaretto   Drambuie   Cointreau	
Sambuca   Kahlua   Licor 43	

COGNAC Starting from 8,00	
Courvoisier v.s.   Remy Martin v.s.o.p.	

WHISKY Starting from 8,70	
Texel whisky from De Lepelaar   Four Roses	
Glenfiddich single malt   Famous Grouse	

DINNER from 5:00 p.m.



STARTERS		
Bread 🍞 with two dips	Small 6,75	Large 9,75
Soup of the moment		daily price
Beef tataki with soy sauce		14,75
Prawns sautéed in garlic with antiboise		14,50
Thai mussels 🦪 in the shell		15,00
Beet tartare 🍷 with pear, goat cheese and seeds		12,75

MAIN COURSES		
All dishes are served with a complementary side		
► FISH		
Daily catch from Texel Fish Specialist		daily price
☑ Senior portion, if available		daily price
Sole 3 pieces, pan-fried in butter		28,50
☑ Senior portion, 2 pieces		24,00
Paella with various types of fish, shellfish, and seafood with rice and vegetables		23,50
☑ Traditional with Chicken and chorizo (additional)		+ 3,50
Pan-cooked mussels in Tesselaar beer with 3 sauces		daily price

► MEAT		
‘Kaaps koetje’ premium cut from our own Texel cattle with a complementary sauce		daily price
☑ Senior portion, if possible		daily price
Pork tenderloin satay tender with oriental garnish and vegetables		24,00
☑ Senior portion		19,00
Texel beef burger on a bun with BBQ sauce, bacon, and Texel cheese. With fries and salad		23,50
Slow-cooked Texel lamb with a traditional Dutch mash		25,00

► VEGETARIAN / VEGAN		
Mushroom burger 🍄🍄 on a bun		23,50
With fries and salad		
Texel pasta 🍷 Norma with aubergine, capers, Texel old cheese and tomato sauce		20,50
Mushroom risotto 🍄(🍄) with seeds and aged Texel cheese		21,50



ALLERGEN MENU

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



ASK THE STAFF ABOUT  
THE POSSIBILITIES FOR A

SURPRISE MENU

EXTRAS	
Fries or baby potatoes 🍟🍟	5,00
Salad or warm vegetables 🍃	5,00

FOR THE KIDS	
Plain pancake 🍷	9,00
☑ With cheese or bacon	+ 2,00
☑ With cheese and bacon	+ 4,00
☑ With chocolate spread or jam	+ 2,00
Cheese sticks 🍷, frikandel, or croquette with fries and applesauce	8,00
Crispy chicken with fries and applesauce	9,50
Whole grain pasta 🍷 with tomato sauce and cheese	11,50
☑ With vegetables	+ 2,00
Small pork tenderloin satay with fries and salad	18,50
Catch of the day with fries and salad	daily price
Bowl of cucumber and tomato 🍃🍃	4,00

DESSERTS From 11:00 a.m.	
Kid’s ice cream with vanilla ice cream strawberry sauce, whipped cream, and treats	5,75
Trifle of cheesecake	9,50
Advocaat Sundae with vanilla ice cream and whipped cream	8,50 *
Beach Sundae vanilla ice cream, advocaat, raisins in brandy, and whipped cream	9,50 *
* ☑ Also available in a smaller portion	
Sweet Treat various hot and cold desserts	22,50 *
* If possible	
Chocolate brownie with vanilla ice cream and whipped cream	9,75
Specialty coffee coffee or tea with bonbons	9,50
Espresso Martini	11,50
Dessert wine, Sherry or Port	Ask the staff

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

🍷 = Vegetarian 🍃🍃 = Vegan  
🍷 = Mildly spicy



HOT DRINKS	
Tea assorted flavors	3,50
Kaap Noord tea blend with ingredients such as: licorice, chamomile, and fennel seeds	3,50
Fresh mint tea	4,00
Fresh ginger tea with orange or lemon	4,00
☑ With SOOF ginger shot	+ 2,00

► Made with Lavazza coffee beans	
Coffee	3,70
Espresso	3,70
► We use fresh milk from Texel cows	
Cappuccino	4,10
Café au lait	4,35
Latte macchiato	4,35
Chai latte	4,35
Iced coffee	5,75
Hot chocolate with whipped cream, and treats	4,00
☑ With fresh whipped cream	+ 0,75
Chocolat special	5,50

► All coffee drinks are also available with:	
☑ Oat milk	+ 0,75
☑ Decaf beans	+ 0,75
☑ Caramel syrup	+ 0,50

CAKES	
Apple crumble cake 🍷 from Texels Bakkershuus	4,95
Chocolate brownie 🍷 house recipe	5,50
Warm Liège waffle 🍷 with fruit	6,50
☑ With fresh whipped cream	+ 0,75

BREAKFAST until 1:00 p.m.	
American pancakes 🍷 with golden syrup	9,25
► TIP: 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 Jutter and whipped cream	8,50
Paal 33 coffee with Amaretto and whipped cream	9,50
Vliezicht coffee with Licor 43 and whipped cream	9,50
Kaap chocomel with jutter, dark rum, whisky, baileys or a liqueur of your choice	9,00

MULLED WINE If possible	
Homemade with cinnamon and orange	5,95

HOMEMADE SOOF LEMONADE *Still or sparkling*

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

	small	large
Iced tea <i>black tea, lemonade, and mint</i>	4,60	6,60
Blueberry, apple, and lavender	4,60	6,60
Pear, lemongrass, lime, and lemon	4,60	6,60
Lemon, mint, apple	4,60	6,60
Ginger beer <i>homemade</i>	5,30	7,40
Ginger shot	4,95	

SOFT DRINKS

Coca-Cola   Coca-Cola Zero   Fanta   Sprite	3,55
Fuze Tea Green   Spezi   Apfelschorle   Cassis	
Bitter Lemon   Tonic   Rivella   Ginger Ale	
Apple juice with pulp	3,65
Cloudy pear juice	3,75
Chocomel   Fristi	3,70

FRESH FRUIT JUICE *subject to availability*

	small	large
Orange juice <i>freshly squeezed</i>	4,50	5,50

NOT JUST ANY WATER

Partnering with KRWTR+, for sustainable, extra-filtered, cooled, and even sparkling tap water, reducing unnecessary CO2 emissions.

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

LOCAL DRAFT BEER *Tesselaar Familiebrouwerij*

	0,25L	0,5L
Ellandbiër <i>Pilsner</i> 5%	3,95	7,50
	0,3L	
Strandstruner <i>koper weizen</i> 5%	5,60	8,85
Eilandkriebel <i>blond</i> 6%	5,60	8,85
Rotating draft beer	daily price	

► **KAAP NOORD BIER** *Award winning house beer*  
Kaap de Goeie Hop *IPA* 5,5% 6,00 9,50  
↳ **Want to take it home? You can!** 4 pack 16,00



BOTTLED BEERS

Affligem Dubbel 6,8%	5,50
Tesselaar Bruuzer <i>Tripel</i> 9%	6,50
Jopen Hop Zij Met Ons <i>gluten-free IPA</i> 6%	6,95
Amstel Rosé <i>Fruit beer</i> 4%	5,25
Brasa <i>Light beach beer</i> from Curaçao 5%	5,50

LOW-ALCOHOL / ALCOHOL-FREE BEERS

Tesselaar Texfree 0.0% <i>Pilsner</i>	5,00
Leffe Blond 0.0%	5,40
Amstel Radler 0.0%	4,00
Skuumkoppe 0.0%	5,70
Jopen Non - IPA 0.5%	6,85

GIN-TONICS

Kaap Noord gin <i>with matching garnish</i>	12,00
Texelse gin <i>met wild berries</i>	12,00

COCKTAILS

Pornstar Martini	11,50
Sex on the Beach	11,50
Aperol Spritz	9,50
Espresso Martini	11,50
Dark & Spicy	11,50
Mojito	11,50
Lala Paloma	11,50

ALCOHOL FREE

Sparkling wine <i>rosé</i>	bottle 200ml 9,75
Gin Tonic 0.0%	9,75
Mojito 0.0%	9,75
Lala Paloma 0.0%	9,75
Spiced Mule 0.0%	9,75

SNACKS *from 11:00 a.m.*

BITES

Roasted nuts	5,25
Bread <i>with dips</i>	Small 6,75 Large 9,75
Crispy chicken bites <i>with mild seasoning</i>	9,25 *
Calamari	12,50 *
Shrimp croquettes 6 pieces	15,75 *
Oyster mushroom croquettes <i>8 pieces</i>	9,75 *
Texel bitterballen 8 pieces	9,75 *
Cheese sticks <i>8 pieces</i>	9,50 *
* <input type="checkbox"/> Half portion possible	
Oven-baked nachos <i>cheese, chili, 3 dips, and a mix of corn, beans, and bell peppers</i>	10,75
Oven-baked nachos <i>with minced meat cheese, chili, 3 dips and a mix of corn, beans, and bell peppers</i>	13,50

PERFECT FOR SHARING

Juttersplank <i>a variety of luxurious cold and warm bites</i>	27,50 *
Veggie platter <i>various warm and cold vegetarian bites</i>	24,00 *
* <i>If possible</i>	

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

SANDWICHES *Corn or dark sourdough bread*

Aged Texel farmhouse cheese <i>with porter syrup and seeds</i>	12,00
Fish salad <i>prepared with today's fresh catch</i>	daily price
Filet Americain <i>homemade using our own Texel cattle, with onions, egg and pickle</i>	15,50
Chef's daily sandwich	daily price
Croquettes <i>homemade, 2 pieces on bread</i>	
► Beef from our own Texel cattle	10,95
► Oyster mushroom <i>made with Texel oyster mushrooms</i>	11,75
► Shrimps from Dutch shrimp	13,75
Fried eggs <i>with cheese and ham</i>	12,25

HEARTY MEALS

Texel beef burger <i>on a bun, with BBQ sauce, bacon, and Texel cheese</i>	17,50
Kaap Noord sandwich <i>with tender chicken, bacon, egg, and curry mayonnaise</i>	16,50
Mushroom burger <i>on a bun</i>	17,50

☐ *These dishes can also be ordered as a plated meal, served with fries and salad* + 6,00

Pork tenderloin satay <i>tender, with oriental garnishes, vegetables, and a choice of fries or rice</i>	23,50
<input type="checkbox"/> Senior portion	18,50
Paella <i>with various types of fish, shellfish, and seafood with rice and vegetables</i>	23,50
<input type="checkbox"/> Traditional with Chicken and chorizo (additional)	+ 3,50

PINSA

Pinsa Brie <i>with walnut, pear, and honey</i>	9,75
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SALADS

Kaap Noord salad <i>with cripy chicken bites, bacon, egg and curry mayonnaise</i>	19,50
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HOMEMADE SOUPS

Soup of the moment	daily price
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FOR THE KIDS

Toasted sandwich with ham and cheese	5,50
Sandwich with cheese, ham, or chocolate spread	4,25
Pancake – plain	9,00
<input type="checkbox"/> With cheese or bacon	+ 2,00
<input type="checkbox"/> With cheese and bacon	+ 4,00
<input type="checkbox"/> With chocolate spread or jam	+ 2,00
Cheese sticks, frikandel, or croquette <i>served with fries and applesauce</i>	8,00
Crispy chicken <i>with fries and applesauce</i>	9,50
Small pork tenderloin satay <i>with fries and salad</i>	18,50
Bowl of cucumber and tomato	4,00

Allergies or dietary requirements?  
Please let the staff know



strandpaviljoenkaapnoord.nl

ENJOY every MOMENT



= Vegetarian = Vegan  
 = Mildly spicy