

WINES

AVAILABLE BY THE GLASS

SPARKLING

Cava	v.a. 6,50
Champagne	per fles v.a. 59,00

WHITE

Pinot Grigio Terrace favorite	v.a. 5,50
Sauvignon Blanc	v.a. 5,80
Chardonnay	v.a. 5,80

ROSE

Pinot Grigio Blush Terrace favorite	v.a. 5,50
Rosé alcohol free Sparkling bottle 200ml	9,25

RED

Syrah Grenache	v.a. 5,50
Montepulciano	v.a. 5,70



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 4,20

Old genever | Young genever | Blackcurrant genever |
Jutttertje | Texelstroompje | Beerenburg | Vieux |
Jägermeister | Limoncello | Baileys | Calvados |
Grand Marnier | Amaretto | Drambuie | Cointreau |
Sambuca | Malibu | 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 | Chivas Regal |
Glenfiddich single malt | Famous Grouse

DINNER from 5:00 p.m.



STARTERS

Bread with two dips	Small 6,50	Large 9,25
Spinach soup creamy soup with seeds and goat cheese		7,75
Pho Vietnamese chicken broth with noodles, egg, and a chili pepper		7,75
Texel lamb ham with persillade and crispy onions		14,75
Prawns sautéed in garlic with antiboise		14,50
Thai mussels in the shell		14,50
Beet tartare with apple, 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
Niçoise salad tuna, green beans, egg, tomato, capers, and creamy dressing	19,50
Lasagnette with salmon, shrimp, spinach, and cheese	23,50

► 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	23,00
Skewer of Texel lamb with honey-thyme tomato jus	27,50
Pork ham with hoisin glaze	24,00

► VEGETARIAN / VEGAN

Mushroom burger on a bun	23,00
With fries and salad	
Nasi goreng fried rice with various vegetables	20,50
Vegan	20,50
Salade Geitenkaas met aardbei en balsamico	19,50
Vegan	+ 2,00
Texel pasta whole wheat pasta with creamy sauce, vegetables, cheese, tomato, and basil	20,00

COCKTAILS AND SNACKS



ASK THE STAFF FOR THE
LATE-NIGHT MENU
FOR AN AFTER DINNER
COCKTAIL OR SNACK



EXTRAS

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

FOR THE KIDS

Chicken soup	5,00
Plain pancake	9,00
With cheese or bacon	+ 1,50
With cheese and bacon	+ 3,00
With chocolate spread or jam	+ 1,50
Cheese sticks, frikandel, or croquette with fries and applesauce	7,75
Crispy chicken with fries and applesauce	9,25
Pizza with cheese and ham	9,25
With vegetables	+ 2,00
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	dagprij
Bowl of cucumber and tomato	3,75

DESSERTS From 11:00 a.m.

Kid’s ice cream with vanilla ice cream strawberry sauce, whipped cream, and treats	5,75
Warm Liège waffle With fresh fruit, vanille ice cream, and whipped cream	9,50
Trifle of cheesecake and red fruit	9,50
Grilled pineapple with coconut parfait	10,50
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
Chocolate brownie with vanilla ice cream and whipped cream	9,75
Specialty coffee coffee or tea with bonbons	9,50
Dessert wine, Sherry or Port	Ask the staff

🌿 = Vegetarian 🌿🌿 = Vegan
🌶️ = Mildly spicy



HOT DRINKS

Tea assorted flavors	3,30
Kaap Noord tea blend with ingredients such as: licorice, chamomile, and fennel seeds	3,30
Fresh mint tea	3,90
Fresh ginger tea with orange or lemon	3,90
With SOOF ginger shot	+ 1,50

► Made with Lavazza coffee beans, which are fair trade, organic, and sustainably grown.

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
(Dirty) Chai latte	(6,65) 4,35
Iced coffee	5,75
Hot chocolate	4,00
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 crumble cake from Texels Bakkershuus	4,95
Chocolate brownie house recipe	4,95
Warm Liège waffle from 11:00 a.m. with fresh fruit	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	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 koffie with Jutter and whipped cream	8,50
Paal 33 koffie with Amaretto and whipped cream	9,50
Vliezicht koffie with Licor 43 and whipped cream	9,50
Hot chocolate with dark rum or Jutter and whipped cream	9,00
Hot chocolate met Baileys en slagroom	9,00

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



ALLERGEN MENU

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

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
Rose, cardamom, pear, and apple	4,60	6,60
Lemon, mint, apple	4,60	6,60
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	3,55
Dubbelfris <i>apple-peach</i>	3,65
Chocomel Fristi	3,65
Ginger Beer <i>Naturfrisk</i>	5,30

FRUIT JUICES

Apple juice with pulp <i>by Schulp</i>	3,50
Pear juice by with pulp <i>by Schulp</i>	3,60

FRESH FRUIT JUICE *subject to availability*

	small	large
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 CO2 emissions.

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

DRAFT BEER

► TESSELAAR FAMILIEBROUWERIJ	0,25L	0,5L
Eilandbiër <i>Pilsner</i> 5%	3,95	6,95
	0,3L	
Strandstruner <i>koper weizen</i> 5%	5,40	8,10
Eilandkriebel <i>blond</i> 6%	5,40	8,10
Witte Tessel-Aar <i>wheat beer</i> 4,9%	5,40	8,10

► KAAP NOORD BIER <i>Award winning house beer</i>		
Kaap de Goeie Hop <i>IPA</i> 5,5%	5,60	8,20
► <i>Want to take it home? You can!</i>	4 pack	14,80

it's beer
O'CLOCK
somewhere



BOTTLED BEERS

Affligem Dubbel 6,8%	5,30
Tesselaar Bruuzer <i>Tripel</i> 9%	5,30
Jopen Hop Zij Met Ons <i>Gluten-Free IPA</i> 6%	5,95
Amstel Rosé <i>Fruit beer</i> 4%	5,10
Brasa <i>Light beach beer from Curaçao</i> 5%	5,25

LOW-ALCOHOL / ALCOHOL-FREE BEERS

Hertog Jan 0.0%	4,00
Leffe Blond 0.0%	5,40
Amstel Radler 0.0%	4,00
Skuumkoppe 0.0%	5,70
Affligem Belgian White 0.0%	5,10
Jopen Non - <i>IPA</i> 0.5%	5,85
Liefmans 0.0%	5,70
Desperados 0.0%	5,70

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
Texelse gin <i>met wild berries</i>	11,50

COCKTAILS

Aperol Spritz	9,25
Limoncello Spritz	9,25
Berry Spritz	9,25
Pornstar Martini	10,50
Sex on the Beach	10,50
Mojito	10,50

► HOMEMADE SOOF LEMONADE <i>Still or sparkling</i>	
Blueberry, apple, and lavender <i>with vodka</i>	9,00

ALCOHOL FREE

Sparkling wine <i>rosé</i>	bottle 200ml 9,25
Pink gin & tonic	8,90
Gin & Berry Sensation	8,90
Mojito 0.0%	9,00
Lala Paloma 0.0%	9,00

SNACKS *from 11:00 a.m.*

BITES

Roasted nuts	4,95
Olives	6,75
Bread <i>with dips</i>	Small 6,50 Large 9,25
Flatbread with hummus dip	9,25
Vegetables with hummus dip	8,50
Classic stuffed egg	apiece 1,25
Crispy chicken bites <i>with mild seasoning</i>	8,95 *
Calamari	12,50 *
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 *
Vegetarian snack mix <i>8 pieces</i>	9,25 *
Pimientos de Padrón peppers	8,50 *

* ☒ *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
Prawns <i>sautéed in garlic with antiboise</i>	14,50
Thai mussels <i>in the shell</i>	14,50
Texel lamb ham	14,50

PERFECT FOR SHARING

Juttersplank <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>	23,00
Kids’ platter <i>a variety of warm and cold snacks for the little ones</i>	18,00

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
Eggs Benedict <i>with poached eggs, spinach, and Hollandaise sauce</i>	12,75
☒ <i>With smoked salmon</i>	+ 3,00
Mackerel salad <i>creamy with apple and Amsterdam onions</i>	14,25
Texel lamb ham <i>with persillade and crispy onions</i>	15,25
Filet Americain <i>homemade using our own Texel cattle, with onions, egg and pickle</i>	15,50
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
Zucchini pancakes <i>with vegetables, nuts mascarpone, and balsamic</i>	15,50

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
Thai mussels <i>in the shell</i>	14,50
☒ <i>These dishes can also be ordered as a plated meal, served with fries and salad</i>	+ 5,50

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
Paella <i>with various types of fish, shellfish, and seafood with rice and vegetables</i>	23,50
☒ <i>Traditional with Chicken and chorizo (additional)</i>	+ 3,50

PINSA

Pinsa A la Provence <i>ratatouille, olive, mascarpone</i>	9,25
Pinsa Pulled Chicken <i>tomato, and mascarpone</i>	9,75

SALADS

Niçoise salad <i>with tuna, green beans, egg, tomato, capers, and creamy dressing</i>	19,50
Goat cheese <i>with strawberry and balsamic</i>	19,50
☒ <i>Vegan</i>	+ 2,00

HOMEMADE SOUPS

Pho <i>Vietnamese chicken broth with noodles egg, and a chili pepper</i>	7,75
Spinach soup <i>creamy with seeds and goat cheese</i>	7,75

FOR THE KIDS

Chicken soup	5,00
Toasted sandwich with ham and cheese	5,50
Sandwich with cheese, ham, or chocolate spread	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>	+ 1,50
Cheese sticks <i>, frikandel, or croquette served with fries and applesauce</i>	7,75
Crispy chicken <i>with fries and applesauce</i>	9,25
Pizza <i>with cheese and ham</i>	9,25
☒ <i>With vegetables</i>	+ 2,00
Small pork tenderloin satay <i>with fries and salad</i>	18,50
Bowl of cucumber and tomato	3,75

Allergies or dietary requirements?
Please let the staff know

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strandpaviljoenkaapnoord.nl