WINES

AVAILABLE BY THE GLASS

SPARKLING

Cava	from 8,00
Champagne	bottle from 59,00

WHITE

Pinot Grigio	from 6,00
Sauvignon Blanc	from 6,00
Chardonnay	from 6,00

ROSÉ

Pinot Grigio Blush	from 6,00
Rosé *sparkling 0.5%*	*bottle 200ml* 10,50

RED

Syrah Grenache	from 6,00
Montepulciano	from 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 4,80*

Oude jenever | Jonge jenever | Bessen jenever | Juttertje | 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.

TEXEL WHISKY VAN DE LEPELAAR *Starting from 8,70*

Local whisky – please ask us about the options

WHISKY *Starting from 8,70*

Four Roses | Glenfiddich single malt | Famous Grouse

DINNER *from 5:00 p.m.*

Allergies or intolerances? Please let us know!

STARTERS

Bread *with two dips*	*Small* 7,00 *Large* 10,00
Flatbread *with hummus*	9,50
Soup of the day *homemade*	8,25
Albóndigas *Texel lamb meatballs in tomato sauce*	15,50
Texel beef carpaccio *with herb oil, aged Texel cheese shavings, and a crisp garnish*	15,50
Prawns *in creamy Thai curry*	15,00
Scallop *served in green gazpacho*	16,00
Round of Kaap *a selection of rotating starters with meat and fish*	*1p* 18,50 *2p* 17,00 *p.p.*
Small falafel salad *pear, roasted pumpkin, and walnuts*	13,50
Oven-baked cheese *with tapenade and pistachios, served with bread*	15,00

MAIN COURSES

** These dishes are served with a complementary garnish. Fries and baby potatoes are served per 2 persons.*

▶ *FISH*

Daily catch from Texel Fish Specialist*	daily price
⊟ *Small portion, if available*	*daily price*
Sole *3 pieces, pan-fried in butter**	daily price
⊟ *Small portion, 2 pieces*	*daily price*
Oven-baked Texel fish quiche *with a variety of fish, spinach, and vegetables*	21,00
Pot of mussels *cooked in Tesselaar beer, served with bread or fries*	25,00

▶ *MEAT*

'Kaaps koetje' *premium cut of Texel beef with a complementary sauce**	daily price
Pork tenderloin satay *tender with oriental garnish and vegetables**	24,50
⊟ *Small portion*	*19,50*
Texel beef burger *on a bun with BBQ sauce, bacon, and Texel cheese*	23,50
Homemade stew *served with a seasonal mash*	25,00

▶ *VEGETARIAN / VEGAN*

Texel cheese fondue *with fresh (raw) vegetables and bread*	24,00
⊞ *with charcuterie*	*+ 4,00*
Falafel burger *on a bun with wakame-wasabi mayonnaise, salad and fries*	23,00
Curry *with wild rice and fresh vegetables*	24,50
⊟ *Small portion*	*18,00*
Texel pasta *Texel whole-wheat pasta with spinach, walnut pesto, and aged Texel cheese*	21,00
Falafel salad *pear, roasted pumpkin, and walnuts*	20,00

ALLERGEN MENU

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

CHEF'S MENU

Changing 3-course menu
Please ask our staff about this week's theme and our matching wine pairings.

EXTRAS

Only in combination with a main course

Fries or baby potatoes	5,00
Salad or warm vegetables	5,00

FOR THE KIDS

Pancake – plain	9,00
⊞ *With cheese or bacon*	*+ 2,50*
⊞ *With cheese and bacon*	*+ 5,00*
⊞ *With chocolate spread or jam*	*+ 2,50*
Whole grain pasta *with tomato sauce and cheese*	11,50
⊞ *With vegetables*	*+ 2,50*
Texel cheese bites *with fries and applesauce*	9,00
Frikandel or croquette *with fries and applesauce*	9,00
Crispy chicken *with fries and applesauce*	10,50
Bowl of cucumber and tomato	4,50
Small pork tenderloin satay *with fries and salad*	19,50
Sole *1 piece with fries and salad*	19,50
Pizza *with cheese and ham*	9,50
⊞ *With vegetables*	*+ 2,50*

DESSERTS *From 11:00 a.m.*

Kid's ice cream *with vanilla ice cream strawberry sauce and whipped cream*	6,00
Chocolate Brownie *with vanilla ice cream and whipped cream*	9,75
Chef's dessert special *homemade*	daily price
Sweet Treat *various hot and cold desserts, Something different every time*	22,50
Advocaat Sundae *with vanilla ice cream, advocaat and whipped cream*	9,00 *
* ⊟ *Also available in a smaller portion*	
Beach Sundae *vanilla ice cream, advocaat, raisins in brandy, and whipped cream*	10,00 *
* ⊟ *Also available in a smaller portion*	
Cheese board *Selection of cheeses with Porter beer syrup and bread*	16,00
Bonbons *4 pieces*	5,50
Coffee Gourmand *coffee or tea with Noordkapertje (house herbal bitters) and two bonbons*	12,00
Espresso Martini	12,00
Dessert wine, Sherry or Port	Ask the staff

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

ENJOY every MOMENT

KAAP NOORD

STRANDPAVILJOEN P33 - TEXEL

HOT DRINKS

Tea *assorted flavors*	3,80
Kaap Noord tea blend *with ingredients such as: liquorice, chamomile, and fennel seeds*	3,80
Fresh mint tea	4,20
Fresh ginger tea *with orange or lemon*	4,20
⊞ *With SOOF ginger shot*	*+ 2,50*
Warm Soof *carrot, ginger, and apple*	4,60
▶ *Made with Lavazza coffee beans Fairtrade and organic*	
Coffee	3,80
Espresso	3,80
Cappuccino	4,25
Café au lait	4,40
Latte macchiato	4,40
(Dirty) Chai latte	(6,60) 4,40
Iced coffee	6,00
Hot chocolate	4,25
⊞ *With fresh whipped cream*	*+ 0,75*
Choco Special	5,50
▶ *All coffee drinks are also available with:*	
⊞ *Oat milk*	*+ 0,85*
⊞ *Decaf beans*	*+ 0,75*
⊞ *Caramel syrup*	*+ 0,75*

Homemade mulled wine *if available* 6,25

CAKES

Apple crumble cake *from Texels Bakkershuus*	5,25
Chocolate brownie *house recipe*	5,75
Warm Liège waffle *with warm fruit*	6,75
⊞ *With fresh whipped cream*	*+ 0,75*

BREAKFAST *until 1:00 p.m.*

American pancakes *with golden syrup and warm fruit*	9,95
▶ *TIP:* Ginger shot	4,95

SPECIALTY COFFEES AND HOT CHOCOLATES

Irish coffee *with whiskey and whipped cream*	9,75
French coffee *with Grand Marnier and whipped cream*	9,75
Texel coffee *with Jutter and whipped cream*	9,00
Paal 33 coffee *with Amaretto and whipped cream*	9,75
Vliezicht coffee *with Licor 43 and whipped cream*	9,75
Kaap chocomel *with rum, Jutter or Baileys and whipped cream*	9,75

= Vegetarian = Vegan

HOMEMADE SOOF LEMONADE *Still or sparkling*

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

	small	*large*
Iced tea *black tea, lemonade, and mint*	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
Hot SOOF *carrot, ginger, and apple*	4,60	
Ginger beer *homemade*	5,30	7,40
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 3,80

Texel Cloudy apple juice	3,85
Cloudy pear juice	3,85
Chocomel | Fristi	3,90

FRESH FRUIT JUICE *if available*

Orange juice *freshly squeezed*	5,75

NOT JUST ANY WATER

Partnering with **KRNWTR+**, 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*
Eilandbiêr *Pilsner 5%*	4,10	7,80
	0,3L	
Strandstruner *koper weizen 5%*	5,80	9,70
Eilandkriebel *blond 6%*	5,80	9,70
Slufter Bock *bockbier 7%*	6,00	9,90
▶ *KAAP NOORD BIER* *Award winning house beer*		
Kaap de Goeie Hop *IPA 5,5%*	6,00	9,90
↳ ***Want to take it home?*** *You can!*	*4 pack*	*16,00*

BOTTLED BEERS

Tesselaar WaalenBurg *dubbel 7%*	6,60
Tesselaar Bruuzer *Tripel 9%*	6,60
Jopen Hop Zij Met Ons *gluten-free IPA 6%*	7,30
Amstel Rosé *Fruit beer 4%*	5,25

LOW-ALCOHOL / ALCOHOL-FREE BEERS

Tesselaar Texfree 0.0% *Pils*	5,50
Leffe Blond 0.0%	5,80
Amstel Radler 0.0%	4,50
Skuumkoppe 0.0%	6,00
Jopen Non - IPA 0.5%	6,90
Affligem Belgisch wit 0.0%	5,70
Liefmans 0.0% *Fruit beer*	5,70
Desperados 0.0%	5,70

GIN-TONICS

Kaap Noord Gin *with orange and samphire*	12,25
Kaap Noord Gin *with lime and sea buckthorn*	12,25
Texelse gin *with wild berries*	12,50

SPRITZES

Aperol Spritz	10,00
Limoncello Spritz	10,00
Bessen Spritz	10,00

COCKTAILS

Pornstar Martini	12,00
Espresso Martini	12,00
Sex on the Beach	11,50
Mojito	12,00
Lala Paloma	12,00
Black Russian	12,00

LOW-ALCOHOL / ALCOHOL-FREE

Rosé *sparkling 0.5%*	*bottle 200ml*	10,50
Gin Tonic 0.0%		10,50
Mojito 0.0%		10,50
Lala Paloma 0.0%		10,50

PLATTERS TO SHARE *from 11:00 a.m.*

WORTH A TRY

Selection of Texel Bites *beef bitterbal, lamb croquette, shrimp croquettes, fries, cheese bite, cheese and meat. One piece of each*	16,50

SOMETHING DIFFERENT EVERY TIME

Juttersplank *a variety of cold and warm bites*	28,00
Seafood Platter *Selection of fish, shellfish and crustaceans with seaweed crackers*	26,00
Veggie platter *various warm and cold vegetarian bites*	25,00

strandpaviljoenkaapnoord.nl

SNACKS *from 11:00 a.m.*

TASTY BITES TO GO WITH YOUR DRINKS

Roasted nuts	5,50
Bread *with dips*	*Small* 7,00 *Large* 10,00
Flatbread *with hummus*	9,50
Raw vegetables *with hummus*	9,50
Texel cheese bites *6 pcs with sweet chili*	9,50 *
Oyster mushroom croquettes *8 pcs with truffle mayonnaise*	10,00 *

* ⊟ *Half portion possible*

Calamari *with aioli*	13,00 *
Prawns *in creamy Thai curry*	15,00
Shrimp croquettes *6 pcs with lime mayonnaise*	13,00 *

* ⊟ *Half portion possible*

Texel bitterballen *8 pcs with mustard mayonnaise*	10,00 *
Lamb Croquettes *6 pcs with spicy honey*	14,00 *
Crispy chicken *mildly seasoned with Texel BBQ sauce*	9,50 *

* ⊟ *Half portion possible*

Oven-baked nachos 12,00
cheese, chili, 3 dips and a mix of corn, beans and bell peppers

Oven-baked beef mince nachos 15,00
Texel beef mince, cheese, chili, 3 dips and a mix of corn, beans and bell peppers

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

SANDWICHES *Corn or dark sourdough bread*

Aged Texel farmhouse cheese *with pickled red onion, balsamic and seeds*	12,50
Fish sandwich *rotating fish sandwich special*	daily price
Filet Americain *homemade using own Texel cattle, with onions and egg*	15,75
Chef's sandwich *rotating sandwich special*	daily price

Our Texel Croquettes

▸ Beef Croquettes *2 pcs made of Texel beef*	11,50
▸ Lamb Croquettes *6 pcs made of Texel lamb*	15,00
▸ Oyster Mushroom Croquettes *6 pcs made of Texel oyster mushrooms*	12,00
▸ Shrimp Croquettes *2 pcs made of Dutch North Sea shrimp*	15,75

Fried egg *with cheese and ham*	12,50
Seaweed pancake *savory pancake with salty tzatziki, samphire, and nuts*	15,50

Allergies or intolerances?
Please let the staff know

PINSA

Pear Pinsa *with blue cheese, honey, and walnuts*	11,50

SALADS

Beetroot salad *goat cheese and pistachios*	20,00
Falafel salad *pear, roasted pumpkin, and walnuts*	20,00

HEARTY MEALS

Texel beef burger *on a bun, with BBQ sauce, bacon, and Texel cheese*	17,50
Kaap Noord sandwich *with tender chicken, bacon, egg, and curry mayonnaise*	17,00
Falafel burger *on a bun with wakame-wasabi mayonnaise*	17,00
⊞ *These dishes can also be ordered as a plated meal, served with fries and salad*	*+ 6,00*
Rotating stew *special served with bread or fries*	17,50
Pork tenderloin satay *tender, with oriental garnishes, vegetables, and a choice of fries*	24,50
⊟ *Small portion*	*19,50*
Curry *with wild rice and fresh vegetables*	24,50
⊟ *Small portion*	*18,00*
Texel fish quiche *oven-baked with mixed fish, spinach, and vegetables*	21,00
Sole *3 pcs, pan-fried in butter*	daily price
⊟ *Small portion, 2 pcs*	*daily price*

HOMEMADE SOUPS

Texel split pea soup *with rye bread and Katenspek (cured bacon)*	*Small* 7,75 *Large* 9,75
Soup of the day *homemade*	8,25

FOR THE KIDS

Toasted sandwich with ham and cheese	6,00
Sandwich with cheese, ham or chocolate spread	5,00
Pancake – plain	9,00
⊞ *With cheese or bacon*	*+ 2,50*
⊞ *With cheese and bacon*	*+ 5,00*
⊞ *With chocolate spread or jam*	*+ 2,50*
Texel cheese bites *with fries and applesauce*	9,00
Frikandel or croquette *with fries and applesauce*	9,00
Crispy chicken *with fries and applesauce*	10,50
Bowl of cucumber and tomato	4,50
Small pork tenderloin satay *with fries and salad*	19,50
Sole *1 piece with fries and salad*	19,50
Pizza *with cheese and ham*	9,50
⊞ *With vegetables*	*+ 2,50*

= Vegetarian = Vegan
= Mildly spicy