

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

ROSE

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

RED

Syrah Grenache	from 6,00
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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 |
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 7,00	Large 10,00
Flatbread with hummus		9,50
Roasted bell pepper soup		8,00
Curry-coconut soup		8,00
With prawns		+ 2,50
Texels lamb ham		15,50
with Tarragon mayonnaise and pistachio nuts		
Prawns Mediterranean sautéed		15,00
Mussels in the shell in white wine sauce		15,00
Falafel small salad with mango, cashew nuts and citrus mayonnaise		12,00

MAIN COURSES

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

FISH

Daily catch from Texel Fish Specialist* Small portion, if available	daily price daily price
Sole 3 pieces, pan-fried in butter* Small portion, 2 pieces	29,50 25,00
Paella with various types of fish, shellfish, and seafood with rice and vegetables Traditional with Chicken and chorizo	24,00 + 4,50
Salade with shrimps mango, cashew nuts and citrus mayonnaise	20,00

MEAT

‘Kaaps koetje’ premium cut of Texel beef with a complementary sauce*	daily price
‘Lam van Kaap’ premium cut of Texel lamb with a complementary sauce*	daily price
Pork tenderloin satay tender with oriental garnish and vegetables* Small portion	24,50 19,50
Texel beef burger on a bun with BBQ sauce, bacon, and Texel cheese	23,50
Pork rib roast wonderfully tender with honey-mustard sauce*	25,00

VEGETARIAN / VEGAN

Falafel burger on a bun with seaweed tzatziki, with salad and fries	23,00
Curry with wild rice and fresh vegetables Small portion	24,50 18,00
Pasta Norma Texel whole-wheat pasta with tomato sauce, eggplant, capers and aged Texel cheese	21,00
Salade with falafel mango, cashew nuts and citrus mayonnaise	20,00

Allergies or intolerances?
Please let us know!

EXTRAS

Only in combination with a main course

Fries or baby potatoes	5,00
Wild rice	4,00
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
Cheese sticks or vegetable sticks served 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
Slip sole 1 piece with fries and salad	19,50
Pizza with cheese or 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 and whipped cream	10,00
Mango and passion fruit Tiramisu homemade	10,50
Advocaat Sundae with vanilla ice cream. advocaat and whipped cream	9,00 *
Beach Sundae vanilla ice cream, advocaat, raisins in brandy, and whipped cream * Also available in a smaller portion	10,00 *
Sweet Treat various hot and cold desserts, Something different every time	22,50
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 SEPERATELY

ENJOY every MOMENT



HOT DRINKS

Tea assorted flavors	3,80
Kaap Noord tea blend with ingredients such as: chamomile, and fennel seeds	3,80
Fresh mint tea	4,20
Fresh ginger tea with orange or lemon With SOOF ginger shot	4,20 + 2,50
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 With fresh whipped cream	4,25 + 0,75
All coffee drinks are also available with:	
Oat milk	+ 0,85
Decaf beans	+ 0,75
Caramel syrup	+ 0,75

CAKES

Apple crumble cake	from Texels Bakkershuus	5,25
Chocolate brownie	house recipe	5,75
Cheesecake	with mango and passion fruit coulis	5,25
Warm Liège waffle	with fresh fruit With fresh whipped cream	6,75 + 0,75

BREAKFAST until 1:00 p.m.

Smoothie bowl	yogurt and homemade granola with fresh fruit	9,75
American pancakes	with golden syrup and fresh 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



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
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	3,80
Fuze Tea Green Spezi Apfelschorle Cassis	
Bitter Lemon Tonic Rivella Ginger Ale	

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

FRESH FRUIT JUICE *subject to availability*

Orange juice <i>freshly squeezed</i>	5,75
Smoothie <i>of red fruits</i>	6,00

NOT JUST ANY WATER

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

Glass of water <i>still or sparkling</i>	0,75
Carafe of water <i>still or sparkling</i>	3,50

LOCAL DRAFT BEER *Tesselaar Familiebrouwerij*

	0,25L	0,5L
Ellandbiêr <i>Pilsner 5%</i>	4,10	7,80
	0,3L	
Strandstruner <i>koper weizen 5%</i>	5,80	9,70
Eilandkriebel <i>blond 6%</i>	5,80	9,70
Witte Tessel-Aar <i>witbier 4,9%</i>	5,80	9,70

► KAAP NOORD BIER <i>Award winning house beer</i>		
Kaap de Goeie Hop <i>IPA 5,5%</i>	6,00	9,90
↳ Want to take it home? You can!	4 pack	16,00

BOTTLED BEERS

Tesselaar WaalenBurg <i>dubbel 7%</i>	6,60
Tesselaar Bruuzer <i>Tripel 9%</i>	6,60
Jopen Hop Zij Met Ons <i>gluten-free IPA 6%</i>	7,30
Amstel Rosé <i>Fruit beer 4%</i>	5,25
Brasa <i>Light beach beer from Curaçao 5%</i>	5,50

LOW-ALCOHOL / ALCOHOL-FREE BEERS

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

GIN-TONICS

Kaap Noord Gin <i>with orange and samphire</i>	12,25
Kaap Noord Gin <i>with lime and sea buckthorn</i>	12,25
Texelse gin <i>with wild berries</i>	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

LOW-ALCOHOL / ALCOHOL-FREE

Rosé <i>sparkling 0.5%</i>	bottle 200ml	10,50
Pornstar Martini <i>0.0%</i>		10,50
Gin Tonic <i>0.0%</i>		10,50
Mojito <i>0.0%</i>		10,50
Lala Paloma <i>0.0%</i>		10,50

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

SOMETHING DIFFERENT EVERY TIME

Juttersplank <i>a variety of luxurious cold and warm bites</i>	28,00
Seafood Platter <i>Selection of fish, shellfish and crustaceans with seaweed crackers</i>	26,00
Veggie platter <i>various warm and cold vegetarian bites</i>	25,00
Kids platter <i>various warm and cold vegetarian bites</i>	21,00



SNACKS *from 11:00 a.m.*

TASTY BITES TO GO WITH YOUR DRINKS

Roasted nuts	5,50
Olives	7,00
Bread <i>with dips</i>	Small 7,00 Large 10,00
Flatbread <i>with hummus</i>	9,50
Vegetables <i>Raw with hummus</i>	9,50
Cheese sticks <i>8 pcs</i>	9,50 *
Oyster mushroom croquettes <i>8 pcs with truffle mayonnaise</i>	10,00 *
Patatas Bravas <i>with salsa brava</i>	9,50 *

Calamari <i>with aioli</i>	13,00 *
Fried smelt	10,00 *
Prawns <i>Mediterranean sautéed</i>	15,00
Shrimp croquettes <i>6 pcs with lime mayonnaise</i>	13,00 *

Texel bitterballen <i>8 pcs with mustard mayonnaise</i>	10,00 *
Lamb Croquettes <i>6 pcs with Tarragon mayonnaise</i>	14,00 *

Crispy chicken <i>mildly seasoned</i>	9,50 *
* Half portion possible	

Oven-baked nachos <i>cheese, chili, 3 dips and a mix of corn, beans, and bell peppers</i>	12,00
With Texels beef mince	+ 3,00
Texels lamb ham <i>with Tarragon mayonnaise and pistachio nuts</i>	15,50

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

SANDWICHES *Corn or dark sourdough bread*

Aged Texel farmhouse cheese <i>with pickled red onion, balsamic and seeds</i>	12,50
Eggs Benedict <i>two poached eggs with spinach and Hollandaise sauce</i>	13,00
With smoked salmon	+ 4,00
Brado <i>mild smoked herring with seaweed tzatziki</i>	14,50
Filet Americain <i>homemade using own Texel cattle, with onions and egg</i>	15,75

Our Texel Croquettes	
► Beef Croquettes <i>2 pcs made of Texel beef</i>	11,50
► Lamb Croquettes <i>6 pcs made of Texel lamb</i>	15,00
► Oyster Mushroom Croquettes <i>6 pcs made of Texel oyster mushrooms</i>	12,00
► Shrimp Croquettes <i>2 pcs made of Dutch North Sea shrimp</i>	15,75

Fried egg <i>with cheese and ham</i>	12,50
Seaweed pancake <i>savory pancake with salty tzatziki, samphire, and nuts</i>	15,50

Allergies or intolerances? Please let the staff know

PINSA

Pinsa Smoked Paprika <i>with chorizo, spinach and goat cheese</i>	12,00
Pinsa Fig <i>with goat cheese, arugula, honey and nuts</i>	11,50

SALADS

Salade with shrimps <i>mango, cashew nuts and citrus mayonnaise</i>	20,00
Salade with falafel <i>mango, cashew nuts and citrus mayonnaise</i>	20,00

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>	17,00
Falafel burger <i>on a bun with seaweed tzatziki</i>	17,00

These dishes can also be ordered as a plated meal, served with fries and salad	+ 6,00
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Loaded fries <i>with pulled Texel lamb</i>	15,00
Pork tenderloin satay <i>tender, with oriental garnishes, vegetables, and a choice of fries or rice</i>	24,50
Small portion	19,50
Curry <i>with wild rice and fresh vegetables</i>	24,50
Small portion	18,00
Paella <i>with various types of fish, shellfish, and seafood with rice and vegetables</i>	24,00
Traditional with Chicken and chorizo	+ 4,50

HOMEMADE SOUPS

Roasted bell pepper soup	8,25
Curry-coconut soup	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
Cheese sticks or vegetable sticks <i>served with fries and applesauce</i>	9,00
Frikandel or croquette <i>with fries and applesauce</i>	9,00
Crispy chicken <i>with fries and applesauce</i>	10,50
Bowl of cucumber and tomato	4,50
Small pork tenderloin satay <i>with fries and salad</i>	19,50
Pizza <i>with cheese or ham</i>	9,50
With vegetables	+ 2,50

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