



MENU



DESSERTS

10,-

Crème brûlée

with fresh fruit and walnut ice-cream from the Novalishoeve farm on Texel

For chocolate lovers

chocolate mousse, chocolate cake and stracciatella ice cream from the Novalishoeve farm on Texel

Island tasting

fruit salad with a hangop of Texel sea buckthorn yoghurt and forest fruit ice cream from the Novalis farm on Texel

Coffee and pie

from patisserie Holtkamp, in the flavours:
Champagne / raspberry
Lemon / meringue
Chocolate

Cheese selection

selection of international and Texel cheeses



RESTAURANT OPDUIN

Our philosophy: good food, extensive choice, as many local products as possible and always fresh and homemade.

STARTERS

16,-

We make it easy for you, you no longer have to choose in advance any more. Each evening our chefs prepare an extensive selection of delicious classics and daily changing seasonal dishes. We invite you to go and get your favorite appetizers and enjoy everything the island has to offer.

MEAT

25,-

Baked beef sirloin

with a creamy pepper sauce

Braised Texel lamb shoulder

with a lamb bitterball and garlic thyme sauce

Baked beef steak

with goat cheese, sea buckthorn chutney and rosemary sauce
With fried duck liver 7,50

STREET FOOD

18,-

Pork tenderloin sateh

with fries and salad

Hamburger

choice between vegetarian, vegan, fish and beef served with fries and salad

VEGAN

19,-

Around the world

couscous, vegetable curry, falafel in tomato salsa, steamed bun with oats marinated in teriyaki sauce

Veggie lentil bowl

fried courgettes, lentils, leeks marinated in Vadouvan, green asparagus, grilled chicory and fried Eringy (royal oyster mushroom) with sauce of forest mushroom fond

TO BE ORDERED ADDITIONALLY

7,50 per two persons

Green asparagus with egg and hollandaise sauce

Roasted vegetable mix

FISH

25,-

Skeg sole

baked on the bone, 3 pieces, to be filleted by yourself

Cod fillet

with cockles, Wadden Sea shrimps and a sauce of green peas

Fried sea bass fillet

with mussels in tomato salsa

Bouillabaisse

fish soup from Marseille with various kinds of fish, crustaceans and shellfish with rouille and French bread

Mussels, classic

mussel herbs, vegetables and white wine

Mussels, the Texel way

dried lamb sausage, salty spice mix and Texel Skuumkoppe

Fruits de mer

various cold shellfish; mussels, cockles, vongole, North Sea crab, Wadden Sea shrimps to peel yourself, seaweed salad, gambas, langoustine and an oyster
Extra oyster 4,-

Fruits de mer 'The Hamptons'

various cold shellfish; mussels, cockles, vongole, North Sea crab, Wadden Sea shrimps to peel yourself, seaweed salad, 2 oysters p.p., langoustines, gambas, half a lobster p.p.
1 person 50,- (surcharge for 3-course menu 25,-)
2 persons 90,- (surcharge with 3-course menu 20,- p.p.)
Extra oyster 4,-

Seafood platter 28,-

(surcharge for 3-course menu 3,-)
various fish and shellfish from the grill; sole, gamba, cod, sea bass fillet, cockles and mussels in tomato sauce

Gamba's (6 pieces) 32,-

(surcharge for 3-course menu 7,-)
baked and marinated in garlic oil with grilled lemon, toasted baguette and seaweed-garlic mayonnaise

Baked sole 500 gram 50,-

(surcharge for 3-course menu 25,-)

Baked lobster 50,-

(surcharge for 3-course menu 25,-)

Fish & chips

Fried whiting fillet 18,-
Fried cod fillet 13,-

Texel oysters

4,- per piece

3 COURSE MENU 45,-