

HOUSE WINES

RED WINE

Lavila Merlot 6.50 26.50
Languedoc, France

Torre Alta Primitivo 6.50 26.50
Puglia, Italy

Barón de Ley Club Privado 6.50 26.50
Rioja, Spain

ROSÉ WINE

L'Ostal Cazes Rosé de l'Ostal 6.50 26.50
Languedoc, France

WHITE WINE

Montgravet Sauvignon Blanc 6.50 26.50
Gascogne, France

Barón de Ley Blanco 6.50 26.50
Rioja, Spain

Beauté du Sud Chardonnay 6.50 26.50
Languedoc, France

Wilhelm Walch Prendo Pinot Grigio 7.75 37.50
Alto Adige, Italy

SPECIAL WINES

RED WINE

Bianchi Estate Famiglia Malbec 8.50 38.50
Mendoza, Argentina

Tenuta Sant'Antonio 42.50
Scaia Rossa Corvina, Veneto, Italy

ROSÉ WINE

Domaine Sainte Lucie MIP Classic Rosé 44.50
Provence, France

Domaine Sainte Lucie MIP Classic Rosé Magnum 85.00
Provence, France

WHITE WINE

Tenuta Sant'Antonio Scaia Bianca 42.50
Veneto, Italy

Hāhā Sauvignon Blanc 38.50
Marlborough, New Zealand

BUBBLES

La Tordera Spumante Extra Dry 'Jelma's' 8,50 32,50
Veneto, Italy

Moët & Chandon Ice Imperial Champagne 95.00

COCKTAILS

Long Island Iced Tea 12.50
TX Gin | TX Vodka | Rum | Tequila | Cointreau | lemon juice | Coca-Cola

Passionfruit Martini 12.50
TX Vodka | passion fruit puree | vanilla syrup

Moscow Mule 12.50
TX Vodka | Fever-Tree ginger beer | lime juice

Espresso Martini 12.50
TX Vodka | Kahlua | double espresso

TX Gin Tonic 12.50
Tx Gin | Fever Tree Elderflower Tonic

Aperol Spritz 9.50
Aperol | Prosecco | sparkling water

Limoncello Spritz 9.50
Limoncello | Prosecco | sparkling water

Asian Strawberry 12.50
TX Gin | strawberry Liqueur | lychee Liqueur |
lemon luice | strawberry | apple juice

Tequila Sunrise 12.50
Tequila | orange juice | grenadine

Passionfruit Mule 12.50
TX Wodka | Fever Tree Ginger Beer | passion fruit puree | lime juice

Eastside 12.50
TX Gin | cucumber | mint | lime juice

Scroppino 9.75
TX Vodka | lemon ice cream | Prosecco

Sangria 8.50
Red wine | Licor 43 | Cointreau

MOCKTAILS 0,0%

Mojito 9.50
Lime | mint | non-alcoholic rum | sparkling water

Aperol Spritz 9.50
Non-alcoholic Aperol | non-alcoholic Prosecco | sparkling water

Gin Tonic 9.50
Non-Alcoholic Raspberry Gin | Tonic

Passion Fruit Spritz 9.50
Passion fruit | lime juice | Royal Bliss Pink Berry



Follow us!  

Taveerne

RESTAURANT | TEXEL

Dinner menu



www.taveernetexel.nl/en

STARTERS

Bread & dips	7.75
Oysters 'creuses' Lemon red wine shallot vinaigrette	each 4.75
Texel lamb ham Smoked lamb ham from butcher Goënga	14.50
Pata negra ham	14.50
Pimientos de padrón 🌿 Maldon sea salt olive oil	8.75
Edamame beans 🌿 Chili salt	8.75
Rendang croquettes Vadouvan mayonnaise	9.50

APPETIZER

Carpaccio of Texel pasture-raised beef Truffle mayonnaise pine nuts Texel sheep cheese arugula	14.50
Wagyu Tataki Ponzu spring onion sesame	18.50
Tuna 'Sashimi' Kikkoman soy gel wasabi mayonnaise wakame	17.50
Tuna 'Ceviche' Citrus avocado jalapeño cucumber	17.50
King Prawns Garlic oil red chili lemon parsley	16.50
Beetroot Tartare 🌿 Feta cream blood orange dukkah balsamic glaze	13.50
Burrata (🌿 optional) Wadden Sea shrimp green gazpacho Kalamata olives	14.50
Soup of the Day	8.00

MAIN COURSES

Chicken thigh satay Peanut sauce prawn crackers	23.50
Spare Ribs Seasonal vegetables garlic Sauce	23.50
Texeler Lamm Braised lamb shank dukkah roasted cherry tomato	34.50
Tournedos (160 g 250 g)	34.50 44.50
Seasonal vegetables pepper sauce, rich gravy or herb butter	
Chateaubriand (500 g) • For 2 persons	p.p. 44.50
Seasonal vegetables pepper sauce, rich gravy or herb butter	
Bavette	29.50
Chimichurri green asparagus	
Dover sole	Daily price
Seasonal vegetables lemon remoulade	
Sea bass & King prawns	29.50
Grilled lemon tomato salsa spring onion	
Paella • For 2 persons	p.p. 24.50
Prawns langoustine Wadden cockles mussels chorizo saffron	
Thai red curry 🌿 Extra: Chicken thigh + 5,00 King prawns + 7,50	19.50
Coconut ginger lemongrass red chili basmati rice	
Grilled aubergine 🌿	22.50
Feta cream pimientos de padrón dukkah	

SIDE DISHES

Fresh fries	4.75
Spinach salad Texel sheep's cheese red onion nuts truffle vinaigrette	4.75
Seasonal vegetables Salsa verde	7.50

🌿 = Vegetarian

*Our kitchen is open from 5:00 PM to 9:00 PM
One bill per table*

Please let us know if you have any food allergies!



MEAL SALADS

Burrata & Pata Negra ham (🌿 optional) Texel sheep cheese red onion nuts truffle vinaigrette	19.50
Smoked salmon & Wadden Sea shrimp Citrus vinaigrette cucumber avocado	19.50

DESSERTS

Passionfruit Martini cheesecake Meringue raspberry prosecco-peach sorbet	9.75
Strawberry & white chocolate sundae Strawberry cheesecake ice cream fresh strawberries white chocolate sauce	9.75
Crème brûlée Toasted almond orange ice cream	9.75
Cheese platter Assortment of Texel and international cheeses	14.50
Affogato Vanilla ice cream espresso Kahlua	9.75
Scroppino Lime sorbet ice cream Wodka Prosecco	9.75
Texelse bonbons Pastry & chocolate by Pascal Klappe (Den Burg)	7.75

DESSERT COCKTAILS & WINE

Espresso Martini TX Vodka Kahlua double espresso	12.50
Affogato Vanilla ice cream espresso Kahlua	9.75
De Moya Gloria Dulce Monastrell Valencia, Spain	8.50
Chateau de la Peyrade Muscat de Frontignan Languedoc, France	8.50
Pedro Ximenez	7.75

