

HOUSE WINES

RED WINE

- Lavila Merlot** 6.25 25.00
Languedoc, France
- Torre Alta Primitivo** 6.25 25.00
Puglia, Italy
- Barón de Ley Club Privado** 6.25 25.00
Rioja, Spain

ROSÉ WINE

- L'Ostal Cazes Rosé de l'Ostal** 6.25 25.00
Languedoc, France

WHITE WINE

- Montgravet Sauvignon Blanc** 6.25 25.00
Gascogne, France
- Barón de Ley Blanco** 6.25 25.00
Rioja, Spain
- Beauté du Sud Chardonnay** 6.25 25.00
Languedoc, France
- Wilhelm Walch Prendo Pinot Grigio** 7.50 36.50
Alto Adige, Italy

BUBBLES

- La Tordera Spumante Extra Dry 'Jelma's'** 7.50 28.50
Veneto, Italy
- Moët & Chandon Ice Imperial Champagne** 85.00

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

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** 42.50
Provence, France
- Domaine Sainte Lucie MIP Classic Rosé Magnum** 80.00
Provence, France

White wine

- Tenuta Sant'Antonio Scaia Bianca** 42.50
Veneto, Italy
- Hähä Sauvignon Blanc** 38.50
Marlborough, New Zealand

COCKTAILS

- Long Island Iced Tea** 12.50
TX Gin | TX Vodka | Rum | Tequila | Cointreau | Lemon Juice | Coca-Cola
- Passion Fruit Martini** 12.50
TX Vodka | Passion Fruit Puree | Vanilla Syrup
Shot Prosecco + 1.50
- Dark 'n Stormy** 12.50
TX Vodka | Brown rum | Lime Juice | Angostura
- Moscow Mule** 12.50
TX Vodka | Fever-Tree Ginger Beer | Lime Juice
- Passion Fruit Mule** 12.50
TX Vodka | Passion Fruit Puree | 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
- Choco Glow 43** 9,50
Licor 43 | Espresso | Hot chocolate | Whipped cream



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Taveerne

RESTAURANT | TEXEL

Dinner menu



www.taveernetexel.nl/en

STARTERS

Bread & Dips 🌿	7.50
Oysters 'Creuses' Red Wine Shallot Vinaigrette Lemon	each 4.50
Pata Negra Ham	13.50
Texel lamb ham	12.50
Langoustine 'a la plancha' Bisque foam	each 9.00
Pimientos de padrón 🌿 Maldon sea salt Olive oil	7.50

APPETIZER

Carpaccio of Texel Pasture-Raised Beef Truffle Mayonnaise Pine Nuts Texel Sheep Cheese Arugula	14.50
Pata Negra Ham & Burrata (🌿 optional) Figs marinated onion sweet and sour pumpkin dukkah	16.50
Tempura prawns (🌿 optional) Yellow curry cilantro spring onion edamame beans sesame	14.50
Smoked eel Brioche Granny Smith apple Amsterdam onion cucumber red beet	17.50
Soup of the day	7.50

MAIN COURSES

Pork Tenderloin Satay Peanut Sauce Prawn crackers	23.50
Spare Ribs Oven-Roasted Vegetables Spring Onion Garlic Sauce	23.50
Texel Lamb Braised Lamb Shank Dukkah Gravy	29.50
Tournedos (160 g / 250 g) Seasonal vegetables Pepper Sauce, Rich Gravy, Porcini mushroom sauce or Herb Butter	32.50 / 42.50
Chateaubriand (500 g) (for 2 persons) Seasonal vegetables Pepper Sauce, Rich Gravy, Porcini mushroom sauce or Herb Butter	per person 42.50
Iberico 'secreto' & cheek Grilled little gem lettuce black garlic jus Pimentón de la Vera	27.50
Flat iron steak Celeriac oyster mushrooms porcini mushroom sauce	27.50
Celeriac steak 🌿 Oyster mushrooms porcini mushroom sauce cherry tomato	22.50
Wild Mushroom Pasta 🌿 Chestnut mushrooms Oyster mushrooms Pinenuts Texel sheep cheese	22.50
Texel lamb ham salad Sweet and sour pumpkin nuts marinated onions figs	19.50
Dover sole Seasonal vegetables lemon remoulade	Daily price
Catch of the day Accompanying garnish	Daily price

SIDE DISHES

Fresh fries	4.50
Green salad	4.50

DESSERTS

Crème Brûlée Caramel ice cream Toasted Almond	9.50
Chocolate fondant Vanilla ice cream dulce de leche	9.50
Cheesecake Red fruit Bastogne biscuit blueberries	9.50
Cheese Platter Assortment of Texel and International Cheeses	14.50
Texel Chocolates Sheep's Milk Bonbons from Chocolaterie Smidt	7.00

DESSERT COCKTAILS & WINE

Affogato Vanilla ice cream Espresso Kahlua	9.50
Espresso Martini TX Vodka Kahlua Double Espresso	12.50
Choco Glow 43 Licor 43 Espresso Hot chocolate Whipped cream	9.50
De Moya Gloria Dulce Monastrell Valencia, Spain	7.50
Chateau de la Peyrade Muscat de Frontignan Languedoc, France	7.50
Pedro Ximenez	7.50

🌿 = Vegetarian

Please let us know if you have any food allergies!