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Taveerne

RESTAURANT | TEXEL

Dinner menu

DESSERTS

Crème brûlée	9.75
Flaked almonds Licor 43 ice cream	
Tiramisu	9.75
Homemade tiramisu	
Poached pear	12.50
Cinnamon ice cream hazelnut mint	
Cheese platter	14.50
Assortment of Texel and international cheeses	
Affogato	9.75
Vanilla ice cream espresso Kahlua	
Scroppino	9.75
Lime sorbet ice cream Wodka Prosecco	
Texelse bonbons	7.75
Pastry & chocolate by Pascal Klappe (Den Burg)	

DESSERT WINES

De Moya Gloria Dulce Monastrell	 8.50
Valencia, Spain	
Chateau de la Peyrade Muscat	 8.50
<i>Muscat blanc à petits grains</i>	
Languedoc, France	
Pedro Ximénez	 7,75
Jerez, Spain	

*More wine options? Or prefer a cocktail?
Ask for our wine or cocktail menu*



www.taveernetexel.nl/en

STARTERS

Bread & dips	8.50
Oysters ‘creuses’ Lemon red wine shallot vinaigrette	each 4.75
Pata negra ham	15.50
Pimientos de padrón  Maldon sea salt olive oil	9.50
Edamame beans  Chili salt	9.50
Rendang croquettes Vadouvan mayonnaise	9.75
Oyster mushroom croquettes Trüffelmayonnaise	9.75

APPETIZER

Carpaccio Truffle mayonnaise pine nuts Texel sheep cheese arugula	15.50
Snow crab with Wadden Sea shrimp Granny Smith apple citrus little gem lettuce	18.50
Onion soup Classic French onion soup Gruyère cheese	9.50
Salmon tartare & gravlax Shallot capers cream cheese mustard-dill sauce	15.50
Burrata on Bruschetta ( optional) Pata Negra ham bruschetta lemon dressing chives	16.50
Wagyu Tataki Ponzu sweet and sour pumpkin crispy fried shallots	18.50
Porcini mushroom ‘coquille’  Hazelnut miso foam roasted cherry tomato	14.50

MAIN COURSES

Chicken thigh satay Peanut sauce crispy fried onions prawn crackers	24.50
Spare Ribs Seasonal vegetables homemade garlic sauce spring onion	24.50
Texel lamb stew Texel beer onion carrot rice	29.50
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	
Veal medallion Glazed carrots baby potatoes Roquefort sauce	32.50
Dover sole	Daily price
Fennel bimi samphire remoulade	
Cod loin Pan-seared skin-on white wine sauce bimi	32.50
Wild mushroom pasta  Arugula aged sheep's milk cheese pine nuts roasted cherry tomatoes	24.50
Cheese fondue  Chicory celery bell pepper herb toast	27.50

SIDE DISHES

Fresh fries	4.75
Salad	4.75
Gratinated bimi Bimi Texel cheese	5.75
Baby potatoes Garlic oil Maldon sea salt	4.75

 = 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!

