

## 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

- 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** 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
- Hāhā Sauvignon Blanc** 38.50  
Marlborough, New Zealand

## COCKTAILS

- Long Island Iced Tea** 10.50  
TX Gin | TX Vodka | Rum | Tequila | Cointreau | Lemon Juice | Coca-Cola
- Passion Fruit Martini** 10.00  
TX Vodka | Passion Fruit Puree | Vanilla Syrup  
Shot Prosecco + 1.50
- De Hidde** (hot cocktail) 10.00  
Liqueur 43 | Espresso | Chocolate milk | Whipped cream
- Moscow Mule** 10.00  
TX Vodka | Fever-Tree Ginger Beer | Lime Juice
- Passion Fruit Mule** 10.00  
TX Vodka | Passion Fruit Puree | Fever-Tree Ginger Beer | Lime Juice
- Espresso Martini** 10.00  
TX Vodka | Kahlua | Double Espresso
- TX Gin Tonic** 10.50  
TX Gin | Fever-Tree Elderflower Tonic
- Aperol Spritz** 9.50  
Aperol | Prosecco | Sparkling Water



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# Taveerne

RESTAURANT | TEXEL

## Dinner menu



[www.taveernetexel.nl/en](http://www.taveernetexel.nl/en)

## STARTERS

<b>Bread &amp; Dips</b> 🌿	7.50
<b>Oysters 'fine de claire'</b> Red Wine Shallot Vinaigrette   Lemon	each 4.25
<b>Pata Negra Ham</b>	13.50
<b>Pimientos de padrón</b> 🌿 Maldon sea salt   Olive oil	7,50

## APPETIZER

<b>Carpaccio of Texel Pasture-Raised Beef</b> Truffle Mayonnaise   Pine Nuts   Texel Sheep Cheese   Arugula	14.50
<b>Smoked salmon and Wadden shrimps</b> Cucumber   Granny Smith apple   horseradish   fennel	16.50
<b>Pata Negra Ham &amp; Burrata</b> 🌿 optional Watermelon   Tomato   Basil	16.50
<b>Wadden clams</b> Garlic   Parsley   Lemon	16.50
<b>Marinated tuna</b> 🌿 optional, with marinated vegetables Ceviche   Red onion   Romesco   Herring caviar	16,50
<b>Soup of the day</b>	7.50

Please let us know if you have any food allergies!



## MAIN COURSES

<b>Pork Tenderloin Satay</b> Peanut Sauce   Prawn crackers	23.50
<b>Spare Ribs</b> Oven-Roasted Vegetables   Spring Onion   Garlic Sauce	23.50
<b>Texel Lamb</b> Braised Lamb Shank   Roasted Carrot   Dukkah   Gravy	29.50
<b>Beef Bavette</b> Puffed celeriac   Grilled Little Gem Lettuce   Porcini Mushroom Sauce   Shallot Cream	29.50
<b>Tournedos (160 g / 250 g)</b>	32.50 / 42.50
Seasonal vegetables   Pepper Sauce, Rich Gravy, or Herb Butter	
<b>Chateaubriand (500 g)</b>	per person 42.50
Seasonal vegetables   Pepper Sauce, Rich Gravy, or Herb Butter   for 2 persons	
<b>Sea bass &amp; Prawns</b>	29.50
Wadden clams   Salty vegetables   Green herb beurre blanc	
<b>Sole</b>	Daily price
Peas   Remoulade   Lemon	
<b>Grilled Eggplant</b> 🌿 Black garlic   Feta   Dukkah   Green herbs	22.50
<b>Wild Mushroom Pasta</b> 🌿 Chestnut mushrooms   Oyster mushrooms   Pinenuts   Texel sheep cheese	22,50

🌿 = Vegetarian

## DESSERTS

<b>Chocolate Fondant</b> Vanilla ice cream   Dulce de leche	9.50
<b>Panna Cotta &amp; Sea Buckthorn</b> Pineapple   Coconut   Raspberry sorbet   Pistachio	9.50
<b>Crème Brûlée</b> Pistachio Ice Cream   Toasted Almond	9.50
<b>Cheese Platter</b> Assortment of Texel and International Cheeses	14.50
<b>Espresso Martini</b> TX Vodka   Kahlua   Double Espresso	10.00
<b>De Hidde</b> (hot cocktail) Liqueur 43   Espresso   Chocolate milk   Whipped cream	10.00
<b>Texel Chocolates</b> Sheep's Milk Bonbons from Chocolaterie Smidt	7.00

## DESSERT WINES

<b>De Moya Gloria Dulce Monastrell</b> Valencia, Spain	🍷 7.50
<b>Château de la Peyrade Muscat de Frontignan</b> Languedoc, France	🍷 7.50

