

HOUSE WINES

RED WINE

Lavila Merlot Languedoc, France	6,50	26,50
Torre Alta Primitivo Puglia, Italy	6,50	26,50
Barón de Ley Club Privado Rioja, Spain	6,50	26,50

ROSÉ WINE

L'Ostal Cazes Rosé de l'Ostal Languedoc, France	6,50	26,50
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WHITE WINE

Montgravet Sauvignon Blanc Gascogne, France	6,50	26,50
Barón de Ley Blanco Rioja, Spain	6,50	26,50
Beauté du Sud Chardonnay Languedoc, France	6,50	26,50
Wilhelm Walch Prendo Pinot Grigio Alto Adige, Italy	7.75	37.50

BUBBLES

La Tordera Spumante Extra Dry 'Jelma's' Veneto, Italy	8,50	32,50
Moët & Chandon Ice Imperial Champagne		95.00

MOCKTAILS 0.0%

Mojito Lime Mint Non-Alcoholic Rum Sparkling Water	9.50
Aperol Spritz Non-alcoholic Aperol Non-Alcoholic Prosecco Sparkling Water	9.50
Gin Tonic Non-Alcoholic Raspberry Gin Tonic	9.50

SPECIAL WINES

RED WINE

Bianchi Estate Famiglia Malbec Mendoza, Argentina	8,50	38,50
Tenuta Sant'Antonio Scaia Rossa Corvina, Veneto, Italy		42.50

ROSÉ WINE

Domaine Sainte Lucie MIP Classic Rosé Provence, France		44,50
Domaine Sainte Lucie MIP Classic Rosé Magnum Provence, France		85.00

WHITE WINE

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

COCKTAILS

Long Island Iced Tea TX Gin TX Vodka Rum Tequila Cointreau Lemon Juice Coca-Cola	12.50
Passion Fruit Martini TX Vodka Passion Fruit Puree Vanilla Syrup Shot Prosecco + 1.50	12.50
Dark 'n Stormy TX Vodka Brown rum Lime Juice Angostura	12.50
Moscow Mule TX Vodka Fever-Tree Ginger Beer Lime Juice	12.50
Passion Fruit Mule TX Vodka Passion Fruit Puree Fever-Tree Ginger Beer Lime Juice	12.50
Espresso Martini TX Vodka Kahlua Double Espresso	12.50
TX Gin Tonic TX Gin Fever-Tree Elderflower Tonic	12.50
Asian Strawberry Lychee Strawberry TX Gin	12,50
Aperol Spritz Aperol Prosecco Sparkling Water	9.50
Limoncello Spritz Prosecco Limoncello Sparkling water	9,50



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Taveerne

RESTAURANT | TEXEL

Dinner menu



www.taveernetexel.nl/en

STARTERS

Bread & Dips 	7,75
Oysters ‘Creuses’ Lemon Red Wine Shallot Vinaigrette	each 4,75
Pata Negra Ham	14,50
Texel lamb ham Smoked lamb ham from butcher Goënga	13,50
Pimientos de padrón 	7,75
Edamame beans 	4,50
Tapas platter For two persons	p.p. 15,50

APPETIZER

Carpaccio of Texel Pasture-Raised Beef Truffle Mayonnaise Pine Nuts Texel Sheep Cheese Arugula	14.50
Pata Negra Ham & Burrata ( optional) Watermelon Basil Cherry tomato	16,50
Tuna tartare Avocado Cucumber Edamame beans Wasabi mayonnaise	16,50
North Sea & Wadden Sea tasting Wadden shrimp Oyster Wadden cockles Langoustine Samphire Fennel	17,50
Prawns Garlic oil Red chili Lemon	16,50
Soup of the day	7,75

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 Cherry tomato	29.50
Tournedos (160 g / 250 g) Seasonal vegetables Pepper Sauce, Rich Gravy or Herb Butter	33.50 / 43.50
Chateaubriand (500 g) (for 2 persons) Seasonal vegetables Pepper Sauce, Rich Gravy or Herb Butter	per person 43.50
Bavette steak Green asparagus Shallot Black garlic jus Lovage	28,50
Dover sole Seasonal vegetables Lemon Remoulade	Daily price
Sea bass & prawn Pico de gallo Grilled lemon Lobster bisque gravy	27,50
Paella (for 2 persons) Prawns Langoustine Wadden cockles Mussels Chorizo Saffron	p.p. 24,50
Thai green curry  Coconut Ginger Lemongrass Red chili Basmati rice optional supplement: chicken	19,50 + 5,00
Grilled eggplant  Feta Padrón peppers Dukkah Sweet potato	22,50

SIDE DISHES

Fresh fries	4,50
Green salad	4,50

MAIN DISH SALADS

Caesar ( optional) Romaine lettuce Chicken Bacon Egg Tomato Parmesan	18,50
Pearl couscous  Feta Spinach Kalamata olives Sun-dried tomato Spring onion	18,50
Prawns Tomato Cucumber Red onion Kalamata olive Citrus dressing	18,50



DESSERTS

Crème Brûlée Toasted Almond Orange ice cream	9,50
Tropical Coconut Watermelon granita Passion fruit mousse Pineapple Coconut	9,50
White Chocolate Mousse Fresh strawberries Mango sorbet	9,50
Cheese Platter Assortment of Texel and International Cheeses	14.50
Texel Chocolates Sheep’s Milk Bonbons from Chocolaterie Smidtt	7.00

DESSERT COCKTAILS & WINE

Espresso Martini TX Vodka Kahlua Double Espresso	12.50
Affogato Vanilla ice cream Espresso Kahlua	9.50
De Moya Gloria Dulce Monastrell Valencia, Spain	8.50
Chateau de la Peyrade Muscat de Frontignan Languedoc, France	8.50
Pedro Ximenez	7.75

 = Vegetarian

Please let us know if you have any food allergies!

One bill per table

