

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

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

BUBBLES

La Tordera Spumante Extra Dry 'Jelma's' Veneto, Italy	8.50	32.50
Moët & Chandon Ice Imperial Champagne		95.00

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
Moscow Mule TX Vodka 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
Aperol Spritz Aperol Prosecco sparkling water	9.50
Limoncello Spritz Prosecco Limoncello sparkling water	9.50
Choco-Glow Licor 43 hot chocolate espresso whipped cream	9.50
Scotch Mule Laphroaig 10 lime juice ginger ale	12.50
Hot toddy Jameson honey syrup lemon juice hot water	12.50
Negroni Gin Campari sweet vermouth	12.50

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



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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 	8.50
Edamame beans 	7.50
Rendang croquettes Vadouvan mayonnaise	7.50

APPETIZER

Carpaccio of Texel pasture-raised beef Truffle mayonnaise pine nuts Texel sheep cheese arugula	14.50
Texel lamb ham & burrata ( optional) Balsamic vinegar hazelnut red fruit	16.50
Smoked duck breast Pumpkin pistachio teriyaki	16.50
Wadden Sea shrimp Avocado wasabi mayonnaise edamame beans citrus vinaigrette	18.50
Warm-smoked salmon Cucumber fresh herbs fennel Vadouvan mayonnaise	16.50
Seasonal mushrooms 	14.50
Soup of the day	7.75

MAIN COURSES

Pork tenderloin satay Peanut sauce prawn crackers	23.50
Spare ribs Spring onion seasonal vegetables garlic Sauce	23.50
Texel lamb Braised lamb shank dukkah cherry tomato	32.50
Tournedos (160 g / 250 g) Seasonal vegetables Pepper Sauce, Rich Gravy, porcini sauce or herb butter	34.50 / 44.50
Chateaubriand (500 g) (for 2 persons) Seasonal vegetables pepper Sauce, rich gravy, porcini sauce or herb butter	per person 44.50
Ibérico pork Slow-cooked cheek black garlic jus seasonal mushrooms	29.50
Picanha steak Chimichurri padrón peppers black garlic jus	28.50
Cod Pata Negra ham porcini sauce hazelnut	29.50
Dover sole Grilled Little Gem beurre noisette with capers and lemon	Daily price
Wild mushroom pasta 	22.50

SIDE DISHES

Fresh fries	4.50
Spinach salad Texel sheep’s cheese red onion nuts truffle vinaigrette	4.50

Our kitchen is open from 5:00 PM to 9:00 PM



DESSERTS

Crème brûlée Toasted almond orange ice cream	9.50
Chocolate fondant Vanilla ice cream dulce de leche	9.50
Pastel de nata Red fruit raisins in brandy cinnamon ice cream	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

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

