

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** 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
- Dark 'n Stormy** 10.00
TX Vodka | Brown rum | Lime Juice | Angostura
- 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** 12.00
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

STARTERS

Bread & Dips 	7.50
Oysters 'Creuses' each	4.50
Red Wine Shallot Vinaigrette Lemon	
Pata Negra Ham	13.50
Pimientos de padrón 	7.50
Maldon sea salt Olive oil	
Tapas platter (for 2 persons)	p.p 15.00
Tasting with various delicacies!	

APPETIZER



Carpaccio of Texel Pasture-Raised Beef	14.50
Truffle Mayonnaise Pine Nuts Texel Sheep Cheese Arugula	
Dutch Yellowtail Kingfish sashimi	17,50
Samphire cream Soy lime gel Blue meat radish Wasabi caviar	
Pata Negra Ham	16.50
Burrata Watermelon Tomato Basil	
Prawns in garlic oil	16.50
Burrata 	12,50
Green gazpacho Sorrel Capers	
Supplement: Wadden shrimps	+5,00
Soup of the day	7.50

SALADS

Mediterranean salad	16.50
Burrata Tomato Olives Green asparagus Capers Sherry-walnut vinaigrette Croutons	
Supplement: Pata Negra ham	+5,00
Salad	18.50
Wadden shrimp Prawns Kingfish Cucumber Radish Granny Smith apple Sorrel	
Carpaccio	16.50
Truffle mayonnaise Pine nuts Texel sheep's cheese Croutons	



MAIN COURSES

Pork Tenderloin Satay	23.50
Peanut Sauce Prawn crackers	
Spare Ribs	23.50
Oven-Roasted Vegetables Spring Onion Garlic Sauce	
Texel Lamb	29.50
Braised Lamb Shank Green asparagus Dukkah Gravy	
Tournedos (160 g / 250 g)	32.50 / 42.50
Seasonal vegetables Pepper Sauce, Rich Gravy, or Herb Butter	
Chateaubriand (500 g) (for 2 persons)	per person 42.50
Seasonal vegetables Pepper Sauce, Rich Gravy, or Herb Butter	
Thai Curry With Chicken	19.50
Red curry Coconut Lemongrass Ginger Basmati rice	
Paella (for 2 persons)	per person 24.50
Prawns langoustines Wadden clams Mussels Chorizo Saffron	
Sea Bass & Prawns	29.50
Green asparagus Salsa verde Sweet potato cream Black garlic	
Dover sole	Daily price
Remoulade Lemon Capers	
Grilled Eggplant 	22,50
Feta cheese Sweet potato cream Dukkah Black garlic	
Wild Mushroom Pasta 	22.50
Chestnut mushrooms Oyster mushrooms Pinenuts Texel sheep cheese	

SIDE DISHES

Fresh fries	4.50
Green salad	4.50
Green asparagus	6.50

DESSERTS

Crème Brûlée	9.50
Caramel ice cream Toasted Almond	
Sorbet	8.50
3 kinds of ice cream Fresh fruit Strawberry coulis	
White chocolate mousse	9.50
Strawberries Mango sorbet Blood orange	
Cheese Platter	14.50
Assortment of Texel and International Cheeses	
Texel Chocolates	7.00
Sheep's Milk Bonbons from Chocolaterie Smidt	

DESSERT COCKTAILS

Espresso Martini	10.00
TX Vodka Kahlua Double Espresso	
Affogato	9.50
Vanilla ice cream Espresso Kahlua	

 = Vegetarian

Please let us know if you have any food allergies!