

## WELCOME TO 'T PAKHUUS

Thank you for being with us. In our cuisine, we like to bring together the best of many worlds: the freshness of the sea, the richness of classic international ingredients and the refinement of seasonal flavors. Everything prepared with attention, with respect for the product and with an eye for balance.

Our menu consists of carefully selected dishes that together form a wide palette of flavors and textures. The dishes marked with a \* are our **signature dishes**: creations in which our style and identity are most clearly expressed.

Whether you come for a leisurely lunch or a sumptuous dinner overlooking the harbor, we do everything we can to provide you with a warm and flavorful stay.

On behalf of the entire team: enjoy your time with us.

The signature 't Pakhuus is written in a fluid, cursive script. The 't' is a simple vertical stroke, while 'Pakhuus' features elegant loops and flourishes, particularly in the 'P' and 'u's.

### **JRE Menu**

**5 courses – 105 | All-in – 190**

*The "All-in" package includes  
aperitif, wine accompaniment, table water, coffee and sweets*

## APERITIF

**MICHEL GENET CHAMPAGNE *BLANC DE BLANCS***

19 | 85

**L'ORMARINS, CLASSIC *ROSÉ BRUT***

12 | 55

**MVSA CAVA *0%***

10 | 50

## APPERITIF BITES

**OYSTER *MILLIONAIRE***

cucumber | gold leaf | caviar

15

**OYSTER**

mignonette | lime

5

**OYSTER *BALI***

ginger | coriander | red pepper

6

**OESTER *KIMCHI***

kimchi | lime | micro greens

6

**OYSTER *TASTING***

tasting of the above oysters

30

**30 GRAM PERLE IMPERIAL KAVIAAR**

6 blini's | creme fraîche

50

**JOSELITO PALETA IBERICO *GRAN RESERVA***

19

## **JRE Lunch menu**

Can be ordered until 14.00 hours

**4 courses – 85 | All-in – 170**

*The "All-in" package includes  
aperitif, wine accompaniment, table water, coffee and sweets*

## STARTERS

### **CANADIAN LOBSTER\***

potato salad | hollandaise | caviar

29

### **BAKED DUCK LIVER**

beet | apple | calvados

24

### **CARPACCIO OF TEXEL BEEF**

parmesan | capers | truffle mayonnaise | fresh truffle

22

### **SHRIMP COCKTAIL**

shrimp | cocktail sauce | algae caviar

23

### **WADDEN COCKLES (500G)**

red pepper | garlic | samphire | shallot

19

### **DUTCH ESCARGOTS (6PCS)**

herb butter | rustic bread

19

### **LOBSTER BISQUE**

crustaceans and shellfish | crème fraîche | samphire

16

### **POMPOEN KOKOS KERRIE SOEP (VEGAN)**

coriander | red pepper | peanuts

12

*\*signature dish*

## MAIN COURSES

### FRUITS DE MER\*

lobster bisque | hot & cold seafood | half lobster | cockles | langoustines prawns |  
periwinkles | oysters | vongole  
85 p.p.

*-Make it special!-*

### FRUITS DE MER "SPECIAL"

*including bottle of Champagne, table water and  
coffee or tea with friandises  
2 pers | 275*

### LOBSTER GRATIN (400/500G)

salad | fresh fries | hollandaise  
69

### FRIED WHOLE SOLE

salad | fresh fries | fish sauce  
350/400G | 69  
500/600G | 80

### FISH PLATTER

*To share | from 2 people*

four types of fish | crustaceans and shellfish | salad | fresh fries  
44 p.p.

### FISH OF THE DAY

with matching garnish  
34

### TEXELS LAM

rugfilet | lamsstoof | tulip bulbs  
39

### MUSSELS

white wine | salad | fresh fries  
28

### VEAL RIBEYE\*\*

madeira sauce | Texel potato | bimi  
39

\*\*Supplement "Rossini": brioche, duck liver and truffle +24

### POTATO (VEGETARIAN)

samphire | hollandaise | truffle | morel  
32

*\*signature dish*

## DESSERTS

### SAVORY DESSERT\*

goose liver | radicchio | black pudding | fig

21

### CRÈME BRÛLÉE

tonka | popcorn

14

### DAME BLANCHE

vanilla ice cream | chocolate | whipped cream

14

### CHEESE PLATTER

Diverse types of foreign and Texel cheeses

18

### AFFOGATO MARTINI

vodka | vanilla ice | coffee

15

## SPECIALTY COFFEES

### IRISH COFFEE *Whiskey*

12

### SPANISH COFFEE *Licor43*

12

### FRENCH COFFEE *Grand Marnier*

12

### TEXEL KOFFIE *Jutter*

12

### COFFEE/TEA "COMPLETE"

served with friandises

14

### SPECIAL COFFEE "COMPLETE"

served with friandises

19

*\*signature dish*

## **LUNCH**

### **CRUSHI SALMON**

spicy mayonnaise | soy sauce

17

### **CRUSHI VEGETARIAN**

spicy mayonnaise | soy sauce

17

### **NORTH SEA CRAB LEGS**

300 grams | samphire | mayonnaise

22

### **PASTA WADDENCOCKLES**

red pepper | garlic | shallot | samphire

26

### **CROQUE TRUFFLE**

pata negra | gruyère | truffle bechamel

24

### **SALAD CATCH OF THE DAY**

served with bread and butter

28

### **LUNCH TASTING**

smoked salmon | shrimp | tuna salad | lobster bisque

26

### **TX BEEF BURGER**

gruyere | bacon | fresh fries | salad

28

## SPARKLING

<b>Michel Genet Champagne</b>	19
<i>Blanc de Blancs</i>	
<b>The Classic Ormarinds</b>	12
<i>Rosé Brut</i>	
<b>MVSA Cava 0%</b>	10

## OPEN WINES

<b>Chateau Reine Juliette</b>	14
Picoul de Pinet   Languedoc	
<b>Freakshow Chardonnay</b>	13
Chardonnay   California	
<b>Uibel My Sexy MF (natural wine)</b>	19
Müller-Thurgau & Frühroter veltliner	

<b>Gustave Lorentz PB Reserve</b>	8
Pinot Blanc   Alsace	

<b>Caves Gales Rivaner</b>	8
Rivaner   Luxembourg	

<b>The Selfish Moment</b>	8
Roll   Rhône	

<b>Oumsiyat "Jaspe"</b>	9
Cabernet sauvignon   Syrah   Cinsault   Carignan   Libanon	

## BEERS

Swinckels <i>van de tap</i>	0.25L	4
	0.50L	8

Skuumkoppe <i>on tap</i>	00.30L	6
	0.50L	9

<i>Witte Tessel-aar fles 0.33L</i>		6
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## BEERS 0.0%

Skuumkoppe	<i>fles 0.30L</i>	6
Swinckels	<i>fles 0.33L</i>	4
Tesselaar Texfree	<i>fles 0.33L</i>	6

## COLD DRINKS

Coca-Cola		4
Coca-Cola Zero Sugar		4
Fanta		4
Fuze Tea Sparkling/Green		4
Sprite		4
Apple spritzer		4
TX Apple juice <i>from De Waelde Tuin</i>		4
Verse jus d'orange		5
Bru Carbonated / Sparkling	0.25L	3
Bru carbonated / sparkling	1L	9
Fever Tree Premium Indian Tonic		5
Fever Tree Ginger Beer		5

## COCKTAILS

Pornstar Martini		14
<i>Vanilla   Passion fruit</i>		
Espresso Martini		14
<i>Vanilla   Coffee liqueur   Espresso</i>		
Aperol Spritz		12
<i>Blood Orange   Mint</i>		
TX Gin-Tonic		15
<i>Samphire   Sea buckthorn berries</i>		

Popcorn Sour		16
<i>Jim Beam   Disaronno   Popcorn</i>		

## MOCKTAILS

Pornstar Martini 0.0%		10
<i>Vanilla   Passion fruit</i>		
Ginsin Tangerine		10
<i>Alcoholfree gin &amp; Tonic</i>		
Ginsin Strawberry		10
<i>Alcoholfree gin &amp; Tonic</i>		