

## WELCOME TO 'T PAKHUUS

Welcome to our atmospheric restaurant at the harbor of Oudeschild. We like to surprise you with the pure flavors that Texel has to offer.

We serve the most beautiful fish, crustaceans and shellfish from the Wadden Sea and North Sea. Prefer something else? Texel meat and other regional products also receive the attention they deserve.

Whether you come for a cozy lunch or an extensive dinner with a view of the harbor, we are happy to welcome you at 't Pakhuus

The logo for 't Pakhuus is a stylized, handwritten-style signature in a dark grey or black color. The letters are fluid and connected, with a prominent 't' at the beginning and a long, sweeping tail for the 's' at the end.

### **JRE Menu's**

5 courses – 95 | All-in – 180

6 courses – 105 | All-in – 200

7 courses – 115 | All-in – 220

*All-in menus include aperitif, wine pairing, table water, coffee and friandises.*

## COLD DRINKS

Coca-Cola		3.95
Coca-Cola Zero Sugar		3.95
Fanta		3.95
Fanta Cassis		3.95
Fuze Tea Sparkling Black Tea Lemon		3.95
Fuze Tea Green Tea		3.95
Apfelschorle		3.95
Sprite		3.95
Bru Carbonated / Sparkling 0.25L		3.50
Bru carbonated / sparkling 1L		9.00
TX Apple juice from De Waelde Tuin		4.00
Fresh orange juice		5.00
Fever Tree Premium Indian Tonic		4.50
Fever Tree Ginger Beer		4.50

## BEERS

Swinckels on tap 0.25L		4.00
0.50L		8.00
Skuumkoppe 6% on tap 0.30L		6.00
0.50L		9.00
White Tessel-aar 0.33L	bottle	6.00
Skuumkoppe 0.0% 0.30L	bottle	5.50
Swinckels 0.0% 0.33L	bottle	4.00
Tesselaar Texfree 0.0% 0.33L	bottle	6.00

## COCKTAILS

Pornstar Martini Vanilla   Passion fruit		12.00
Espresso Martini Vanilla   Coffee liqueur   Espresso		12.00
Aperol Spritz Blood Orange   Mint		12.00

## HOT DRINKS

Coffee* or tea "complete" (Served with delicious friandises)		12.50
Coffee*		4.00
Espresso*		4.00
Double espresso*		6.00
Cappuccino*		4.50
Latte macchiato*		4.75
Ice coffee*		4.75
Unicorn tea (0.5L)		4.75
Rooibos   Jasmine   Green   White   Earl Grey   Chamomile   Verbena   Forest fruits   Ceylon		4.75
Fresh ginger or mint tea (0.5L)		4.25
Chocolate milk		5.00
Chocolate milk with whipped cream		

## SPECIALTY COFFEES

Irish Coffee (Whiskey)		11.00
Spanish Coffee (Licor43)		11.00
French Coffee (Grand Marnier)		11.00
Texel Coffee (Beachcomber)		11.00
		9.00

## SWEETS

Friandises (Various small sweets)		9.50
Samphire-caramel bonbon		3.50

## MOCKTAILS

Pornstar Martini 0.0% Vanilla   Passion fruit		11.00
Ginsin Tangerine Alcohol-free gin with Fever Tree Premium Indian Tonic		11.00
Ginsin Strawberry Alcohol-free gin with Fever Tree Premium Indian Tonic		11.00

<b>TX Gin-Tonic</b> <i>Samphire / Sea buckthorn berries</i>	<b>12.00</b>
<b>Popcorn Sour</b> <i>Jim Beam / Disaronno / Popcorn</i>	<b>12.00</b>

## LUNCH

*During the day we not only serve our lunch dishes, but you can also choose from our dinner menu*

<b>EGG BENEDICT</b>	<b>18</b>
Brioche Bread   Poached Egg   Hollandaise sauce   Smoked Salmon Or Bacon	
<b>LUNCH TASTING</b>	<b>24</b>
Smoked Salmon   Shrimp   Tuna salad   Cup of lobster bisque	
<b>GOAT CHEESE, HONEY AND WALNUT SALAD (Vegetarian)</b>	<b>21</b>
With bread and butter	
<b>SALAD FISH OF THE DAY</b>	<b>28</b>
With bread and butter	
<b>SALAD "RICHE"</b>	<b>44</b>
Cancer   Shrimp   Smoked salmon   Duck Liver   Asparagus With bread and butter	
<b>PLATE VEAL RIBEYE</b>	<b>32</b>
Fresh French Fries   Salad   Mayonnaise   Bearnaise sauce <i>Supplement half lobster or fried duck liver + 18,50</i>	
<b>MUSSEL PAN</b>	<b>26</b>
Fresh French Fries   Salad   Mayonnaise	
<b>PLATE FISH OF THE DAY</b>	<b>32</b>
Fresh French Fries   Salad   Mayonnaise	
<b>TEXEL BEEF BURGER</b>	<b>24</b>
Gruyere   Bacon   French fries   Salad <i>Supplement half lobster or fried duck liver + 18,50</i>	
<b>FRUITS DE MER "SPECIAL" (2 PERS.)</b>	<b>225</b>
A combination of hot and cold served seafood with, among other things, a whole lobster, cockles, langoustines, prawns, periwinkles, oysters and vongole. <i>Bottle of Champagne included</i>	
<b>LUNCH DESSERT</b>	
Vanilla ice cream with "advocaat" and whipped cream	<b>11</b>
Dame Blanche	<b>11</b>

### JRE Lunch Menus

**4 courses – 85 | All-in – 150**

*All-in menus include aperitif, wine accompaniment, table water, coffee and sweets.*

## STARTERS

### **PUMPKIN-CURRY-COCONUT SOUP (VEGAN)**

Koriander | Red pepper | Peanuts

12

### **LOBSTER BISQUE**

Crustaceans and shellfish | Crème fraîche | Samphire

16

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

Red pepper | Garlic | Samphire | Shallot

19

### **DUTCH ESCARGOTS (6PC)(12PC)**

Herb butter | Rustic bun

19/38

### **CARPACCIO OF TEXEL BEEF**

Parmesan | Capers | Truffle mayonnaise | Fresh truffle

22

### **BAKED DUCK LIVER**

Beet | Apple | Calvados

24

### **CANADIAN LOBSTER**

Potato Salad | Hollandaise | 5g Caviar

29

## ENTREES

### **BIETSTUK (VEGETARIAN)**

Dry aged beetroot | Polenta | Morille | Fresh truffle

32

### **COD FILLET**

Mussels | Fine vegetable | Vadouvan

34

### **DEER CALF**

Backfilet | Hachee | Pommes fondant

39

### **VEAL RIBEYE**

Bearnaise Sauce | Mashed potatoes

*+ Supplement half Canadian lobster 18.50*

36

### **BAKED WHOLE SOLE (350/400G)**

Salad | Fresh fries | Fish sauce

69

### **SAUTÉED WHOLE SOLE (500/600G)**

Salad | Fresh fries | Fish sauce

80

### **KREEFT A LA PLANCHA (500/1200G)**

Salad | Fresh fries | Salty vegetables

14.50/100g

### **FRUITS DE MER**

Lobster Bisque | Hot & cold seafood

Half lobster | Clams | Langoustines | Gambas | Periwinkles | Oysters | Vongole

85 p.p.

## DESSERTS

### PANNACOTTA

Citrus | Chocolate | Coffee crumble

15

### SAVORY DESSERT

Foie gras | Radicchio | Black pudding | Fig

19

### CHEESE PLATTER

Diverse varieties of foreign and Texel cheeses

17

### AFFOGATO MARTINI (COCKTAIL)

Vodka | Vanilla ice cream | Espresso

13

## RECOMMENDED DIGESTIFS

**VAGHI 10 ANS** | €510 years | Ugni Blanc, Baco  
Soft Tobacco | Dried Fruit | Vanilla | Plum | Leather

**VAGHI 1986** | €14Vintage 1986 | ± 35 years of barrel agingCocoa | Candied Orange | Pecans |  
Espresso | Warm Spices

**VAGHI 1970** | €30Vintage 1970 | ± 50 years of barrel agingHazelnut | Ancient Leather | Liquorice |  
Spiciness | Fine Balsamic Notes

**VAGHI 1959** | €36Vintage 1959 | ± 60 years of barrel aging  
Rancio | Cigar Box | Black Tea | Truffle | Dried Fruit | Old Oak

**POIRE WILLIAMS - EAUDEVIE "THÉO PREISS"** | €9,50

*Alsace, France* | 45 % vol.

Bright, refined fruit brandy with rich & pure pear chords. This eau-de-vie contains a *poire prisonnière* – a real pear grown in the bottle, a traditional craft that showcases pearls of craftsmanship