

## 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



### **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.*

## SOFT DRINK

Coke	3.75
Coca Cola Zero Sugar	3.75
Fanta	3.75
Fanta Cassis	3.75
Fuze Tea Sparkling Black Tea Lemon	3.75
Fuze Tea Green Tea	3.75
Apple spritzer	3.75
Sprite	3.75
Bru Still / Sparkling (0.25L)	3.50
Bru Carbonated / Sparkling (1L)	9.00
TX Appelsap	3.85
Orange juice	5.00
Fever Tree Premium Indian Tonic	4.50
Fever Tree Ginger Beer	4.50

## BEERS

Swinckels (draft)	
0.25 L	4.00
0.50 L	7.75
Skuumkoppe 6% (draft)	
0.30 L	5.75
0.50 L	9.00
Bavaria Radler 2% (0.33 L bottle)	4.00
Skuumkoppe 0.0%. (0.30 L bottle)	5.50
Swinckels 0.0% (0.33 L bottle)	4.00

## COCKTAILS

Pornstar Martini <i>Vanilla   Passionfruit</i>	11.00
Espresso Martini <i>Vanilla   Coffeellicor   Espresso</i>	11.00
Aperol Spritz <i>Blood Orange   Mint</i>	11.00
TX Gin-Tonic <i>Samphire   Bucketthornberries</i>	15.00

## HOT DRINKS

Coffee* or tea "complete" <i>(Served with delicious friandises)</i>	12.50
Coffee*	3.75
Espresso*	3.75
Double espresso*	5.50
Cappuccino*	4.00
Latte macchiato*	4.50
Ice coffee*	4.50
Eenhoorn tea (0.5 L)	4.50
Rooibos   Jasmine   Green   White   Earl Grey   Chamomile   Verbena   Forest fruits	
Fresh ginger- of minttea (0.5 L)	4.50
Chocolate milk	4.00
Chocolate milk with whipped cream	4.50
Chocolate milk with rum and whipped cream	7.00
Chocolate milk with Jutter and whipped cream	7.00
*decaf also possible	

## SPECIALTY COFFEES

Irish Coffee	9.50
Spanish Coffee	9.50
Jamaican Coffee	9.50
French Coffee	9.50
Texel Coffee	9.50
Espresso Martini	11.00

## SWEETS

Treats	8.75
(Various small sweets)	

## MOCKTAILS

Pornstar Martini 0.0% <i>Vanilla   Passionfruit</i>	10.00
Ginsin Tangerine <i>Alcoholfree gin with Fever Tree Premium Indian Tonic</i>	10.00
Ginsin Strawberry <i>Alcoholfree gin with Fever Tree Premium Indian Tonic</i>	10.00



## 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>LUNCHPROEVERIJ</b>	<b>24</b>
Smoked Salmon   Shrimp   Tuna salad   Cup of lobster bisque	
<b>GOAT CHEESE, HONEY AND WALNUT SALAD</b> <i>(Vegetarian)</i>	<b>21</b>
With bread and butter	
<b>SALAD FISH OF THE DAY</b>	<b>28</b>
With bread and butter	
<b>"RICH" SALAD</b>	<b>44</b>
Lobster   Shrimp   Smoked salmon   Duck Liver   Asparagus	
With bread and butter	
<b>PLATE VEAL RIBEYE</b>	<b>32</b>
Pours Fries   Salad   Mayonaise   Béarnaiseaus	
<i>Supplement half lobster or fried duck liver + 18,50</i>	
<b>MOSSELPAN</b>	<b>26</b>
Pours Fries   Salad   Mayonaise	
<b>PLATE FISH OF THE DAY</b>	<b>32</b>
Pours Fries   Salad   Mayonaise	
<b>TEXELSE BEEFBURGER</b>	<b>24</b>
Gruyère   Bacon   French Fries   Salad	
<i>Supplement half lobster or fried duck liver + 18,50</i>	
<b>"SPECIAL" SEAFOOD (2 PEOPLE)</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>LUNCHDESSERT</b>	
Vanilla ice cream with eggnog and whipped cream	
<b>9</b>	
Dame Blanche	<b>9</b>

## JRE Menus

**3 courses – 65 | All-in – 120**

**4 courses – 75 | All-in – 140**

*All-in menus include aperitif, wine pairing, 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

### **RED GURNARD FILLET**

OF SHRIMP | Potato | Samphire

34

### **TEXEL LAMB**

Saddle of Lamb | Lambs neck | Dashi

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

White Chocolate | Strawberry | Pandan  
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