

WELCOME TO 'T PAKHUUS

It's a pleasure to have you with us. In our kitchen, we bring together the best of many worlds: the freshness of the sea, the richness of classic international ingredients and the refinement of seasonal flavours. Everything is prepared with care, with respect for the product and a keen eye for balance.

Our menu consists of carefully selected dishes that together create a broad palette of flavours and textures. The dishes marked with an * are our **signature dishes**: creations in which the character of our kitchen, our style and our identity are expressed most clearly.

Whether you join us for a relaxed lunch or an extensive dinner overlooking the harbour, we do everything we can to offer you a warm and flavourful experience.

From the entire team: enjoy your time with us.



JRE Menus

5 courses – 105 | All-in – 190

7 courses – 145 | All-in – 240

The "All-in" package includes an aperitif, wine pairing, table water, coffee and friandises

APERITIF

MICHEL GENET CHAMPAGNE *BLANC DE BLANCS*

21 | 105

L'ORMARINS CLASSIQUE *ROSÉ BRUT*

12 | 60

COL DE L'UTIA PROSECCO *0.0%*

10 | 50

APERITIF BITES

OYSTER *MILLIONAIRE*

cucumber | gold leaf | caviar

15

OYSTER

mignonette | lime

5

OYSTER *BALI*

ginger | coriander | red chilli

6

OYSTER *KIMCHI*

kimchi | lime | fine cress

6

OYSTER *TASTING*

tasting of the oysters above

30

30 GRAMS PERLE IMPERIAL CAVIAR

6 blinis | smoked salmon | crème fraîche

75

JOSELITO PALETA IBERICO *GRAN RESERVA*

19

JRE Lunch menu

Available until 2.00 pm

4 courses – 85 | All-in – 170

*The "All-in" package includes
an aperitif, wine pairing, table water, coffee and friandises*

STARTERS

CANADIAN LOBSTER*

potato salad | hollandaise | caviar

29

PAN-FRIED DUCK LIVER

beetroot | apple | calvados

26

TEXEL BEEF CARPACCIO

Parmesan | capers | truffle mayonnaise | fresh truffle

24

SHRIMP COCKTAIL

shrimp | cocktail sauce | seaweed caviar

23

WADDEN SEA COCKLES (500G)

red chilli | garlic | samphire | shallot

21

DUTCH ESCARGOTS (6 PCS)

herb butter | rustic bread

19

LOBSTER BISQUE

Canadian lobster | samphire

24

PUMPKIN COCONUT CURRY SOUP (VEGAN)

coriander | red chilli | peanut

12

**signature dish*

MAIN COURSES

FRUITS DE MER*

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

-Make it special!-

FRUITS DE MER "SPECIAL"

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

GRATINATED LOBSTER

salad | fresh fries | hollandaise
14,50/100G

PAN-FRIED WHOLE DOVER SOLE

salad | fresh fries | fish sauce
350/400G | 74
500/600G | 85

SEAFOOD PLATTER

To share, minimum 2 people

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

CATCH OF THE DAY

with matching garnish
34

TEXEL LAMB

loin | lamb stew | lamb jus | tulip bulbs
42

MUSSEL POT

white wine | salad | fresh fries
28

VEAL RIB-EYE**

Madeira sauce | Texel potato | bimi
39

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

POTATO (VEGETARIAN)

samphire | hollandaise | truffle | morel
32

**signature dish*

DESSERTS

SAVOURY DESSERT*

goose liver | red chicory | black pudding | fig
21

CRÈME BRÛLÉE

tonka bean | popcorn
14

DAME BLANCHE

vanilla ice cream | chocolate | whipped cream
14

CHEESE PLATTER

Selection of international and Texel cheeses
19

AFFOGATO MARTINI

vodka | vanilla ice cream | coffee
15

SPECIAL COFFEES

IRISH COFFEE *Whiskey*
12

SPANISH COFFEE *Licor 43*
12

FRENCH COFFEE *Grand Marnier*
12

TEXEL COFFEE *Jutter*
12

COFFEE/TEA "COMPLETE"
served with friandises
14

SPECIAL COFFEE "COMPLETE"
served with friandises
19

**signature dish*

Michel Genet Champagne	19
<i>Blanc de Blancs</i>	
L'Ormarins Classique	12
<i>Rosé Brut</i>	
Col de Lutia prosecco 0.0%	10

Chateau Reine Juliette	14
Picpoul de Pinet Languedoc	
Freakshow Chardonnay	13
Chardonnay California	
Uibel My Sexy MF (natural wine)	19
Müller-Thurgau & Frühroter veltliner	
Gustave Lorentz PB Réserve	8
Pinot Blanc Alsace	
Caves Gales Rivaner	8
Rivaner Luxembourg	
Oumsiyat “Jaspe”	
Cabarnet sauvignon Syrah Cinsault	9
Carignan Lebanon	

Swinckels	<i>on tap</i>	4
	<i>0.25L</i>	
	<i>0.50L</i>	8
Skuumkoppe	<i>on tap</i>	6
	<i>0.30L</i>	
		9
	<i>0.50L</i>	

Skuumkoppe	<i>btl</i>	6
	<i>0.30L</i>	
Tesselaar Texfree	<i>btl</i>	6
	<i>0.33L</i>	

Coca-Cola	4
Coca-Cola Zero Sugar	4
Fanta	4
Fuze Tea Sparkling/Green	4
Sprite	4
Apfelschorle	4
TX Apple juice <i>De Waelde Tuin</i>	4
Fresh orange juice	5
Bru still / sparkling	3
	<i>0.25L</i>
Bru still / sparkling	9
	<i>1L</i>
Fever Tree Premium Indian Tonic	5
Fever Tree Ginger Beer	5

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

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

LUNCH

CRUSHI SALMON

spicy mayonnaise | soy sauce

19

CRUSHI VEGETARIAN

spicy mayonnaise | soy sauce

19

NORTH SEA CRAB LEGS

300 grams | samphire | mayonnaise

22

WADDEN SEA COCKLE PASTA

red chilli | garlic | shallot | samphire

26

CATCH OF THE DAY SALAD

served with bread and butter

28

LUNCH TASTING

smoked salmon | shrimp | tuna salad | lobster bisque

26

TX BEEF BURGER

Gruyère | bacon | fresh fries | salad

28

LOBSTER BISQUE

shellfish | samphire | crème fraîche

16