

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.

A stylized, handwritten signature in black ink that reads "'t Pakhuus". The script is elegant and cursive, with the first letter of 't' being a small, lowercase letter.

JRE Menu

5 courses – 105 | All-in – 190

7 courses – 145 | All-in – 240

*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

OYSTER *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

26

CARPACCIO OF TEXEL BEEF

parmesan | capers | truffle mayonnaise | fresh truffle

24

SHRIMP COCKTAIL

shrimp | cocktail sauce | algae caviar

23

WADDEN COCKLES (500G)

red pepper | garlic | samphire | shallot

21

DUTCH ESCARGOTS (6PCS)

herb butter | rustic bread

19

LOBSTER BISQUE

crustaceans and shellfish | crème fraîche | samphire

16

PUMPKIN KOKOS CURRY SOUP (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
89 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
14.50/100G

FRIED WHOLE SOLE

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

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

back fillet | lambs stew | tulip bulbs
42

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 | red chicory | 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			COLD DRINKS		
Michel Genet Champagne		19	Coca-Cola		4
<i>Blanc de Blancs</i>			Coca-Cola Zero Sugar		4
The Classic Ormarinds		12	Fanta		4
<i>Rosé Brut</i>			Fuze Tea Sparkling/Green		4
MVSA Cava 0%		10	Sprite		4
			Apple spritzer		4
			TX Apple juice from De Waelde Tuin		4
OPEN WINES					
Chateau Reine Juliette		14	Verse jus d'orange		5
<i>Picoul de Pinet Languedoc</i>			Bru Carbonated / Sparkling	0.25L	3
Freakshow Chardonnay		13	Bru carbonated / sparkling	1L	9
<i>Chardonnay California</i>			Fever Tree Premium Indian Tonic		5
Uibel My Sexy MF (natural wine)		19	Fever Tree Ginger Beer		5
<i>Müller-Thurgau & Frühroter veltliner</i>					
Gustave Lorentz PB Reserve		8			
<i>Pinot Blanc Alsace</i>					
Caves Gales Rivaner		8	COCKTAILS		
<i>Rivaner Luxembourg</i>			Pornstar Martini		14
The Selfish Moment		8	<i>Vanilla Passion fruit</i>		
<i>Roll Rhône</i>			Espresso Martini		14
Oumsiyat "Jaspe"		9	<i>Vanilla Coffee liqueur Espresso</i>		
<i>Cabarnet sauvignon Syrah Cinsault Carignan Libanon</i>			Aperol Spritz		12
			<i>Blood Orange Mint</i>		
			TX Gin-Tonic		15
			<i>Samphire Sea buckthorn berries</i>		
BEERS			Popcorn Sour		16
<i>Swinckels van de tap</i>	0.25L	4	<i>Jim Beam Disaronno Popcorn</i>		
	0.50L	8			
<i>Skuumkoppe on tap</i>	00.30L	6			
	0.50L	9	MOCKTAILS		
<i>Witte Tessel-aar fles 0.33L</i>		6	Pornstar Martini 0.0%		10
			<i>Vanilla Passion fruit</i>		
BEERS 0.0%			Ginsin Tangerine		10
<i>Skuumkoppe</i>	fles 0.30L	6	<i>Alcoholfree gin & Tonic</i>		
<i>Swinckels</i>	fles 0.33L	4	Ginsin Strawberry		10
<i>Tesselaar Texfree</i>	fles 0.33L	6	<i>Alcoholfree gin & Tonic</i>		