

BEACHCLUB  
TEXEL

# ALL DAY MENU



"Under the vast sky, the Texel beach stretches out like an endless horizon, where the sea sings and the wind whispers. Let the waves tell you stories as you breathe in the salty air and feel the warm sun on your face." - Jan Wolkers

To Share  
or not to  
Share



Vegetarian

Vegatarian possible

Vegan

Low in gluten



# ALL DAY

## SANDWICHES \*11:00 - 16:00

<b>Meat Sandwich</b>   Coppa   Serrano   Arugola   Burrata   Tomato   Wild garlic pesto		<b>13</b>
<b>Fish Sandwich</b>   Breaded fish   Ice bergs lettuce   Remoulade   Pickles		<b>12</b>
<b>Vegan Sandwich</b>   No-meatball   vegan cheddar   caramelized onion   sriracha mayo		<b>12</b>
<b>Egg Sandwich</b>   Farmer's omelete   Ham   Chees   Arugola		<b>9.5</b>
<b>Croquette Sandwich</b>   Bourgondiër croquette   Mixed salad   Mustard		<b>8.5</b>

## BITES

<b>Freshly Baked Bread</b>   Muhammara dip   Olive oil   Pomegranate seeds		<b>7.5</b>
<b>Nacho's</b>   Ground meat   Cheddar   Guacamole   Sour cream		<b>10.5</b>
<b>Texelse Cheese</b>   Cheese farm Wezenspyk		<b>9.5</b>
<b>Gyoza's 5 pcs.</b>   Dumplings   Soy sauce   Oi muchim   Choice of:		
<b>Chicken</b>		<b>8.5</b>
<b>Shrimp</b>		<b>9.5</b>
<b>Vegetables</b>		<b>8.5</b>
<b>Calamari</b>   Squid rings   Lemon   Aioli   Gremolata		<b>8.5</b>
<b>Breaded Fish From De Oude Vismarkt</b>   Remoulade   Lemon   Green herbs		<b>10.5</b>
<b>Bitterballen From De Bourgondier</b>   Price per pice, Starting at 4		<b>1.5</b>
<b>Loaded Fries Lamb</b>   Lamb stew   Fries   Texels Orekéés cheese		<b>10.5</b>
<b>Tatsuta 5 pcs.</b>   Crispy Japanese chicken   Unagi Kabayaki sauce		<b>9.5</b>
<b>Cockles From "Het Wad"</b>   White wine   Garlic   Shallot   Green herbs		<b>11.5</b>
<b>Baked Camembert</b>   Thyme   Red wine onion compote		<b>11</b>
<b>Jacked Sweet Potato</b>   Cheddar   Beans   Coriander   Sriracha		<b>9.5</b>



# FRUIT DE MER

From Our Homarium

To ensure the freshness of our seafood, please inquire with our staff about availability.

<b>Classic Oyster</b>   Shallot in red wine vinegar   Lemon   Tabasco	🌿 5
<b>Steamed Oyster</b>   Black beans   Chili oil   Ginger   Lemon	5.5
<b>Spicy Barbecue Oyster</b>   Homemade BBQ Sauce   Tomato/bacon crumble   Coriander	🌿 5.5
<b>Cockles From "Het Wad"</b>   White wine   Garlic   Shallot   Green herbs	🌿 11.5
<b>Half Lobster Thermidor</b>   Canadian Lobster   Gratinated with béarnaise and Gruyère	🌿 30
<b>Pan of Mussels</b>   1/2 Kilo   Mussels   Vegetables   White wine   Butter and dips	🌿 17

## Fruit De Mer Platter 65 p.p.

Oysters | Crab | Langoustine | Prawn | Scallop | Lobster | Mussels | Cockles | Shrimp

Our delicious Seafood Platter is available by pre-order. Reserve today for an unforgettable experience.



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# ALL DAY \*11:00 - 21:00

<b>Sea Bass Carpaccio</b>   Blood orange   Apple gel   Crispy quinoa   Wakame mayonnaise		9
<b>Beef Carpaccio</b>   Almond   Sage/walnut pesto   Texel Rustic cheese   Focaccia crostini		9.5
<b>Beetroot Carpaccio</b>   Yellow beets   Labneh   Raspberry   Dukkah   Raspberry dressing	 	9.5
<b>Tuna Tataki</b>   Wakame   Crispy quinoa   Yuzu pearls		14
<b>Salmon Tartare</b>   Smoked Norwegian salmon   Apple   Red onion   Citrus fruits   Crème fraîche		8.5
<b>Thai Curry Prawns 5 pcs.</b>   Black tiger prawns   Thai red curry	 	16.5
<b>Yakitori Skewers</b>   Japanese chicken skewers with unagi kabayaki sauce		8.5
<b>Bao Pork Belly</b>   Steamed bun   Lacquered pork belly   Peanut and raw vegetables		13
<b>Gado Gado</b>   Indonesian rice dish with vegetables and peanut sauce	 	8.5
<b>Bao Tofu</b>   Steamed bun   Sticky tofu   Peanut and raw vegetables		7.5
<b>Baked Burrata</b>   Cherry tomato   Gremolata   Focaccia   Olive oil	 	14.5
<b>Chicken Soup</b>   Tarragon   Thyme   Vermicelli		8.5














**\*17:00 - 21:00**

<b>Plaice à la Meunière</b>   Lemon   Capers   Parsley   Purslane		17.5
<b>Texel Beef Special</b>		day price
<b>Duck Breast</b>   Broad Bean   Potato   Eggplant   Gravy		18.5
<b>Sardines grilled with olive oil and sea salt</b>		13
<b>Cabbage</b>   Raisins   Pomegranate   Crispy quinoa   Cauliflower blue cheese sauce	 	16.5

## HEARTY SALADS

**\*17:00 - 21:00**

## SIDES

<b>Smoked Salmon</b> 	15	<b>Bread</b>	 	3.25
White beans   Cherry tomato   Boiled egg   Cucumber   Green herb dressing		<b>Black Winter Truffel</b> 10 gram	 	7
<b>Superfood</b>  	15	<b>Salad</b>	 	4
Lentils   White beans   Cherry tomato   Cucumber   Chicory   Cress   Nuts & Seeds   Raspberry dressing		<b>Sautéed Vegetables</b>	 	4
		<b>Roasted Roseval Potato</b>	 	4.5

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## KIDS PLATES

<b>Snack Plate</b>   fries   Choice of snack   Mayonaisse		8
<b>Mac&amp;Cheese</b>   Macaroni   Cheese		8.5
<b>American Pancakes</b>   Butter   Syrup   Powdered sugar		7
<b>Kibbeling</b>   Remoulade   Patat   Mayonaisse		10
<b>Fruit Salad</b>		5
+ Scoop of Ice Cream		3
+ Whipped Cream		0.60

## DESSERTS

<b>Pistachio Tiramisu</b>   with Baileys		5
<b>Strawberries</b>   Basil sponge cake   Grand Marnier   Balsamic   Caramelized white chocolate		10
<b>Petits fours</b>		1.5
<b>Texelse Cheese</b>   Cheese farm Wezenspyk		9.5
<b>Scoop of Ice Cream</b>		3
<b>Lemon Meringue Pie</b>		6.5

## COFFEE SPECIALS

Spanish coffee	8.8
Italian coffee	8.8
French coffee	8.8
Irish coffee	8.8
Kiss of fire	8.8
Texel coffee	8.8
Hot chocolate Rum	8.8

## PASTRIES

Apple pie	8
Assorted pastries	5.5