

*Het is hier goed vertoeven, fijne kamers, lekker eten,  
netjes, rustig, mooi... Perfect!*

*Mathilda*

## **A la carte**

*True enjoyment begins at De Pelikaan Texel*

### **Starters**

**Carpaccio of smoked Texel lamb ham** €9,75

*Served with a sea aster, rocket, dried cherry tomato and pine nut salad dressed with sea buckthorn dressing and served with a wafer of Texel ewe's cheese*

**Smoked salmon and fresh avocado lasagne** €9,50

*Served with purple shiso and raspberry vinaigrette*

**Home-made Texel cheese spring rolls** €8,75

*Spring rolls with a selection of Texel cheese fillings accompanied by a mini salad and traditional Aceto Balsamico syrup.*

### **Soups**

**Pumpkin soup** €5,25

*Creamy pumpkin soup served with grilled scallop*

**Shitake soup** €4,75

*Clear Shitake soup made from Texel shitakes grown by Texel grower Maarten Dijker*

**Yellow carrot soup** €4,75

*Lightly thickened yellow carrot soup filled with a julienne of mange tout*

*gastvrije traditie*

*Goed hotel, leuk team, heerlijk eten,  
lekker eiland, leuke winkels! Bedankt voor alles!*

*Eline en Bonnie*



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### **Vegetarian**

*If you wish to order a vegetarian meal then please let our staff know. Our chef and his team will be pleased to prepare you a delicious vegetarian dish.*

#### **Main dishes**

<b>Trio of fish</b> <i>Grilled gamba, fried fillet of sea bass and wolffish, accompanied by vanilla-lobster sauce on a bed of blanched samphire</i>	€ 18,75
<b>Fillet of turbot</b> <i>Fried fillet of turbot served with saffron risotto, truffle oil and truffle salsa sauce</i>	€ 24,50
<b>Saddle of Texel lamb fillet</b> <i>Fried duck breast with orange-caramel sauce.</i>	€ 24,50
<b>Veal entrecote</b> <i>Grilled veal entrecôte served with broccoli purée and rosemary sauce</i>	€ 19,75
<b>Guinea fowl fillet</b> <i>Pan-fried Guinea fowl fillet served with cherry beer sauce and a chicory tarte tatin</i>	€ 18,75

*All dishes are accompanied by a salad,  
potatoes, French fries and vegetables.*

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### **Desserts**

**Dessert from the day menu** €4,00  
*Varies daily.*

**Texel Advocaat Bavarian cream** €4,75  
*Bavarian cream made of Texel Advocaat and served with  
Labora farm vanilla ice-cream and a creamy mint sauce*

**Texel cheeseboard** €5.75  
*A variety of Texel cheeses, with Texel honey and mustard,  
fig chutney and nut bread*

**Sea buckthorn parfait** €5,25  
*Parfait of sea buckthorn syrup with a Texel honey  
and cognac mousse, served with a 'love' liqueur sauce*

**Chocolate fondue for two** €8,75  
*Served with a selection of fruits, cream puffs, butter  
biscuits and other sweetmeats*

**All our ice creams and sorbets are made by "Labora"  
farmhouse ice cream on Texel Hospitable tradition.**

*gastvrije traditie*

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### **Coffees and digestifs**

Coffee	€ 1,90
Tea	€ 1,90
Espresso	€ 1,90
Cappuccino	€ 2,00
Milky coffee	€ 2,10
Hot chocolate	€ 2,20
Hot chocolate with cream	€ 2,50
Texel coffee with Jutter and cream	€ 5,75
Strenger coffee with Strenger stropertje and cream	€ 5,75
Peli coffee with Tia Maria, Cointreau and cream	€ 5,75
D.O.M. coffee with D.O.M. Benedictine and cream	€ 5,75
Irish coffee with Irish Whiskey and cream	€ 5,75
French coffee with French cognac or Grand Marnier and cream	€ 5,75
Brazil coffee with brown rum and cream	€ 5,75
Spanish coffee with Tia Maria and cream	€ 5,75
A selection of liqueurs	from € 4,25
A selection of cognacs	from € 4,75

**Peliqueur (highly recommended!) € 2,30**

**The Peliqueur is a liqueur developed by Wijnhuis Oosterend, especially for De Pelikaan Texel. Peliqueur consists of coffee, orange and vanilla and is delicious when combined with a cup of coffee.**