

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

Mathilda


De Pelikaan Texel
Hotel Restaurant Appartementen



Naturally, you can also create your own menu. We kindly request that you choose the same starter, main course and dessert for the entire group. If necessary, it is also possible to choose between fish and meat for the main course. You will find a selection of our dishes below. The charge for a three-course menu is €21.50 a head.

Soups and Starters

*Richly filled onion soup au gratin
Poultry broth with asparagus tips and white runner beans
Creamy tomato soup with mushrooms and leeks
Richly filled Bouillabaisse
Carpaccio with pesto and salad
Salad with a richly filled lamb pasty
Salad with Ardennes ham and melon
Salad with house-smoked salmon and herb crème fraiche*

Main courses

Vis

*Fillet of bergylt with orange sauce
Butterfish with rosemary sauce
Fillet of salmon with dill sauce
Thinly sliced panga filet in tempura batter with white wine sauce*

Vlees

*Pork tenderloin with mushroom cream sauce
Medallion of lamb in its own juice
Beef steak with shallot sauce
Fillet of guinea fowl with calvados sauce
Calf rib-eye served with red wine sauce*

Desserts

*Appelstrudel with cinnamon ice cream and vanilla sauce
Dame blanche
Sorbet palette
Red fruit Bavarois
Parfait of Texel liqueur
Tarte tatin with pineapple and plum*

If you have other requirements or suggestions you can always discuss these with us.

gastvrije traditie