



WELCOME TO VAN DER VALK HOTEL TEXEL - DE KOOG

Welcome to the first Van der Valk Hotel on the Wadden Islands, in a place that breathes history. Our family business continues to build for the future here, where Kamphuis De Pelikaan found its origins in 1934. In one of the most beautiful spots on Texel, close enough to the seaside resort of De Koog to experience the vibrant beach life, yet far enough away to enjoy the surrounding natural beauty in peace.

Here we go back to the roots of Grandma Corry van der Valk-de Wit (1926-2017). 'Grandma Corry' was born and raised on the 'de Vooruitgang' farm in De Cocksdorp on Texel. Our Van der Valk Hotel Texel-De Koog is thus a dream come true, where new family stories will be written. We wish you a pleasant stay and a delicious meal.

A warm greeting,

Derk Langebeek & Lisa van Esch

(Fourth generation Van der Valk)



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LUNCH

12:00 - 16:00


SANDWICHES

- CARPACCIO SANDWICH** 15.00
with Texel bread, truffle mayonnaise, pickled red onion, pine nuts and Texel cheese
- ASIAN CHICKEN SANDWICH** 14.50
with Texel bread, bell pepper, lettuce, carrot, cashews, sesame and soy-ginger dressing
- CLUB SANDWICH** 15.50
with bacon, egg, tomato, chicken, aioli and fries
- GRAVLAX SANDWICH** 15.50
with Texel bread, yuzu gel and aguachile sauce
- TEXEL CHEESE SANDWICH** 14.50
with Texel bread, Texel cheese, bacon and caramelized onion

MEAL SALADS

- ASIAN CHICKEN MEAL SALAD** 18.50
with bell pepper, carrot, cashews, sesame and soy-ginger dressing
- PANZANELLA MEAL SALAD**  18.50
with burrata, pickled red onion, roasted tomatoes, bell pepper, balsamic caramel dressing and ciabatta

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 Vegetarian

 Vegan



LUNCH

12:00 - 16:00

WARM LUNCH DISHES

For dishes with bread, you have the choice of Texel white or brown bread.

- | | |
|---|-------|
| TOMATO SOUP  | 8.00 |
| with zucchini and basil cream
optionally available to order vegan  | |
| ITALIAN TOASTED SANDWICH  | 9.00 |
| with Texel bread, mozzarella, tomato and pesto | |
| TRADITIONAL TOASTED SANDWICH | 8.50 |
| with Texel bread, ham & cheese and choice of ketchup or curry
available to order vegetarian  | |
| CHICKEN SATAY | 22.50 |
| with atjar, seroendeng, prawn crackers, fries and mayonnaise | |
| HAM & CHEESE FRIED EGG | 13.50 |
| Texel bread
available to order vegetarian  | |
| FRIED EGG WITH BACON AND TOMATO | 13.50 |
| Texel bread
available to order vegetarian  | |
| TWO CROQUETTES | 12.00 |
| choice between beef or vegetarian croquette with Texel bread
and mustard
available to order vegetarian  | |

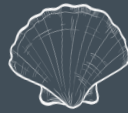
We work with various allergens. For any questions, please ask one of our service staff members or scan for our allergen information.





CHEF'S SPECIAL

Our kitchen team creates a changing menu inspired by the season and the availability of fresh produce. This menu is also available if you have booked a package with us.



STARTER

13.50



MAIN COURSE

26.00



DESSERT

9.50



3 COURSE CHEF'S SPECIAL MENU

(complete)

Starter • Main Course • Dessert

43.50

Do you have any dietary requirements or allergies? Please feel free to let us know so that we can take them into account where possible.



DINNER

17:30 - 21:00

STARTERS

BREADPLATTER 	9.50
various spreads optionally available to order vegan 	
TOMATO SOUP 	8.00
with basil cream and courgette optionally available to order vegan 	
SOUP OF THE MOMENT	DAILY PRICE
Our waiter explains the soup of the moment at the table.	
BEEF CARPACCIO	16.00
of aged beef with parmesan cream, grilled oyster mushrooms, pine nuts and parmesan chips Package surcharge + 3.00	
MACKEREL PÂTÉ	13.50
with marinated cucumber, fennel gel and crispy croutons	
DUCK TERRINE	13.50
with apple-tomato chutney, nuts and berry sauce	
PAN-FRIED SCALLOPS	20.50
with pea purée and béarnaise sauce Package surcharge + 5.00	
SALMON GRAVLAX	16.00
with yuzu gel, aguachile sauce and applesauce	
ASPARAGUS SALAD 	13.50
with goat cheese cream, quinoa and marinated shiitake	
BURRATA 	13.50
with roasted tomatoes, fried bell peppers, balsamic caramel and grilled ciabatta	

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DINNER

17:30 - 21:00

MEAT MAIN COURSES

TOURNEDOS 200 g with grilled corn, cherry tomatoes, roasted garlic and whiskey sauce Package surcharge + 7.50	35.00
BRAISED BEEF CHEEK slow-cooked in red wine with apricot gravy and potato gratin	28.50
PORK BELLY with grape glaze, pommes fondant and demi-glace	24.50
RIBEYE 250 g with grilled leeks, tomato salsa, grilled corn and cherry tomatoes Package surcharge + 5.00	31.50
DUCK FILLET with marinated cherries, sautéed spinach, polenta and cherry demi-glace	24.50
TEXEL LAMB STEW slow-cooked with carrot, mushroom, and onion	27.50
SCHNITZEL with potato salad, pickle, red onion, lemon and choice of mushroom or pepper sauce	23.50
CHICKEN THIGH SATAY 200 g OR 300 g with atjar, seroendeng, fried onions and prawn crackers	22.50/25.50
ASIAN CHICKEN MEAL SALAD with bell pepper, cashews, carrot, sesame and soy-ginger dressing	21.00

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DINNER

17:30 - 21:00

MAIN COURSES FISH

COD with hibiscus beurre blanc, kohlrabi purée and shiitake glaze	28.50
REDFISH FILLET with herb crust, green vegetables and salsa verde	27.50
SALMON FILLET with green asparagus, mashed potatoes, cherry tomatoes and cream sauce	28.50

VEGETARIAN MAIN COURSES

RISOTTO  with goat cheese in an almond crust, wild mushrooms, green peas and green beans with honey optionally available to order vegan 	23.50
GNOCCHI  with burrata, green pesto and roasted tomatoes	23.50
PANZANELLA MEAL SALAD  with burrata, roasted tomatoes, bell peppers, balsamic caramel dressing and ciabatta	21.00

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DINNER

17:30 - 21:00

SIDE DISHES

We serve mixed salad, fries, and mayonnaise with every main course. These are served for two people and tailored to the size of your party.

Instead of fries, you may choose one of the side dishes below free of charge per party.

RISOTTO	4.50
RÖSTI POTATO (4 PIECES)	4.00
POTATO WEDGES	4.00
MASHED POTATOES	3.50
PORTION OF FRIES	4.00
MIXED SALAD	3.50
MIXED HOT VEGETABLES	4.50
PORTION OF FRIED ONION	3.50
PORTION OF FRIED MUSHROOMS	3.50
EXTRA SAUCE (choice of one of the sauces from the menu)	2.75

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DINNER

17:30 - 21:00

DESSERTS

DAME BLANCHE 2.0	9.50
vanilla ice cream with meringue, chocolate crumble, strawberries, chocolate sauce, and whipped cream also available to order with extra advocaat + 1.50	
SORBET	9.50
trio of sorbet ice cream with fresh fruit, whipped cream and berry coulis	
PASSIONFRUIT PANNACOTTA	9.00
with vanilla cream, fresh berries and almond	
CAFÉ GLACÉ	9.00
with vanilla ice cream, coffee cream, whipped cream and sugared almonds	
COCONUT & LIME MOUSSE	8.50
with mango coulis	
CRÈMEUX CAKE	10.00
of dark chocolate with fresh fruit	
NEW YORK CHEESECAKE	8.50
with raspberry coulis and vanilla ice cream	
WHITE CHOCOLATE MOUSSE	9.50
with strawberry filling and hibiscus-orange sauce	
CHEESE BOARD	14.50
consisting of various international cheeses, fruit and nut bread, apple syrup and fig chutney Package surcharge + 3.50	
AFFOGATO	6.50
with vanilla ice cream and espresso Texel tip: Texelstroompje stroopwafel liqueur + 4.00	

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DRINKS

17:30 - 21:00

HOT DRINKS

DECAF/SOY	0.25/0.75
COFFEE	3.60
ESPRESSO	3.60
DOUBLE ESPRESSO	4.75
ESPRESSO MACCHIATO	4.00
CAPPUCCINO	4.00
COFFEE WITH MILK	4.00
LATTE MACCHIATO/FLAT WHITE	4.75
CARAMEL LATTE MACCHIATO	5.25
HAZELNUT LATTE MACCHIATO	5.25
FRESH GINGER TEA	4.75
FRESH MINT TEA	4.75
HOT CHOCOLATE MILK	4.50
WHIPPED CREAM	+ 1.00

SPECIALTY COFFEES

TEXEL COFFEE WITH TEXEL JUTTER	9.25
'IRISH' COFFEE WITH DEWAR'S WHITE LABEL	9.25
FRENCH COFFEE WITH GRAND MARNIER ROUGE	9.25
ITALIAN COFFEE WITH AMARETTO	9.25
SPANISH COFFEE WITH LICOR 43 OR TIA MARIA	9.25
ESPRESSO MARTINI	12.50
package surcharge + 3.75	

SOFT DRINKS


BOTTLE SOFT DRINK	from 3.75
FRESH ORANGE JUICE	5.00
APPLE SCHORLE	4.00
FRISTI / CHOCOLATE MILK	4.00
MILK / BUTTERMILK	3.50
SPA RED/BLUE 0.25 L	3.60
SPA RED/BLUE 0.75 L	8.00
VALK WATER 0.75 L	4.50

For every bottle of Valk Water, you donate €2.50 to Stichting Tesselhuus.

DRAUGHT BEER

SWINCKELS 0.25 L	3.75
SWINCKELS 0.5 L	7.25
SKUUMKOPPE 0.3 L	6.00
SKUUMKOPPE 0.5 L	9.50
WEIHENSTEPHANER WEIZEN 0.3 L	5.75
WEIHENSTEPHANER WEIZEN 0.5 L	9.50
SEASONAL BEER	from 6.00

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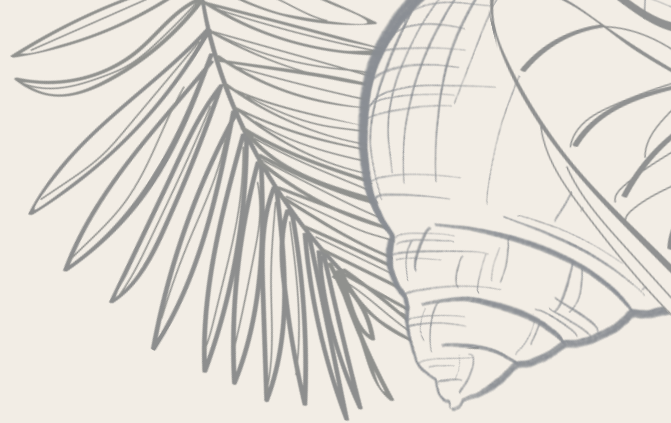
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HOUSE WINES* (by the glass)

PROSECCO/CAVA	5.75/7.00
WINE OF THE WEEK	V.A. 7.00
CHARDONNAY	5.75
VERDEJO	6.50
PINOT GRIGIO	6.50
GRÜNER VELTLINER	6.50
SWEET WHITE	5.75
MERLOT	5.75
TEMPRANILLO	6.50
MALBEC	7.50
ROSÉ	6.00

Ask the waiter for the entire wine list

DISTILLED

YOUNG Jenever	4.00
OLD Jenever	4.00
BERRY Jenever	4.00
TEXELSE JUTTER	4.00
ADVOCAAT	4.00
(+WHIPPED CREAM 1.00)	
VIEUX	4.00
BERENBURG	4.00
JÄGERMEISTER	4.00
CAMPARI	4.00
RICARD	5.50
BACARDI BLANCA / SPICED	6.50
BOMBAY SAPPHIRE	6.50
TEQUILA	6.50
ERISTOFF VODKA	6.50

TX DRINKS

TX GIN	8.00
TEXELSTROOMPJE	4.00
TEXEL LIQUEURS	6.00

APERITIF

PORT (WIT, ROOD, TAWNY)	5.00
SHERRY (MEDIUM, DRY)	4.50
MARTINI (RED, WHITE)	5.25
MARTINI 0.0% (VIBRANT, FLORAL)	4.50

BOTTLED BEERS

LA TRAPPE (DOUBLE, QUADRUPEL)	6.50/7.00
HEINEKEN	4.00
TEXELS VUURBAAK/BLOND/IPA	6.25
RODENBACH (ROSÉ BEER)	4.75
BAVARIA RADLER (0.0%, 2.0%)	4.75
SWINCKELS 0.0%	4.75
TEXELS SKUUMKOPPE 0.0%	5.75

WHISKEY

WILLIAMS LAWSON'S DEWAR'S	5.50
WHITE LABEL	6.50
DEWAR'S 12 YEARS	9.50
JACK DANIELS	6.50

Discover our changing selection of open bottles – ask the staff.

COGNAC

HENNESSY VS	7.50
REMY MARTIN VSOP	12.50
CALVADOS	6.25
ARMAGNAC VSOP	6.25

Discover our changing selection of open bottles – ask the staff.

LIQUEURS

COINTREAU	5.50
AMARETTO	5.50
SAMBUCCA	5.50
TIA MARIA	5.50
BAILEYS	5.50
MALIBU	5.50
GRAND MARNIER ROUGE	6.00
PASSOA	5.50
LICOR 43	5.50
LIMONCELLO	5.50



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