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.

Warm regards,

Derk Langebeek & Lisa van Esch

(Fourth generation Van der Valk)

Would you always like to be up to date with the latest news regarding Hotel Texel - De Koog?

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LUNCH

12.00 - 16.00

SANDWICHES

SMOKED RIBEYE SANDWICH 17.00
Texel bread · truffle mayonnaise · sweet and sour red onion · pine nuts · Parmesan cheese

CLUB SANDWICH 16.00
Texel bread · smoked chicken breast · bacon · tomato · aioli · fries

SMOKED SALMON SANDWICH 15.00
Texel bread · edamame mousse · blood orange gel · pickled cucumber · arugula

BRIE SANDWICH 14.50
Texel bread · brie · traditional Dutch slow-cooked pear · caramelized onion · honey

MEAL SALADS

CAESAR SALAD 19.50
chicken breast · bacon · poached egg · romaine lettuce · anchovy dressing · focaccia crostini · Parmesan cheese

CHANTERELLES SALAD 18.50
corn · spinach · kohlrabi · asparagus
optionally available to order **vegan**

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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 8.50
tomato salsa · crème fraîche · basil oil
optionally available to order **vegan**

ITALIAN TOASTED SANDWICH 9.00
Texel bread · mozzarella · tomato · pesto

TRADITIONAL TOASTED SANDWICH 8.50
Texel bread · ham · cheese
available to order **vegetarian**

CHICKEN SATAY 23.50
atjar · seroendeng · prawn crackers · chips · salad

FRIED EGGS WITH HAM AND CHEESE 13.50
Texel bread · three eggs · ham · cheese

FRIED EGG WITH BACON AND TOMATO 14.00
Texel bread · three eggs · bacon · tomato

TWO CROQUETTES 12.50
two croquettes (choice of veal or vegetarian) · Texel bread · mustard

CHEF'S LUNCH 15.00
tomato soup · croquette · two fried eggs with ham and cheese · Texel bread

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 regularly changing menu inspired by the season and the availability of fresh ingredients. This menu is also available if you have booked a package with us.



STARTER

16.00



MAIN COURSE

27.50



DESSERT

10.00



3 COURSE CHEF'S SPECIAL MENU

(complete)

Starter • Main Course • Dessert

45.00

Do you have any dietary requirements or allergies? Please let us know so we can accommodate your needs wherever possible.

DINNER

17.30 - 20.00

STARTERS

BREAD TO SHARE 10.00
selection of homemade spreads
optionally available to order **vegan**

TOMATO SOUP 8.50
tomato salsa · crème fraîche · basil oil
optionally available to order **vegan**

SOUP OF THE MOMENT DAILY PRICE
our waiting staff will be happy to tell you about today's soup at your table.

SMOKED RIBEYE CARPACCIO 16.50
tomato pesto · pine nuts · arugula · Parmesan crisps · Parmesan cheese · capers

WILD BOAR TERRINE 15.00
fig chutney · sourdough toast · sweet and sour red onion · arugula

SHRIMP COCKTAIL 18.50
little gem lettuce · focaccia crostini · tomato · egg · sautéed apple
package surcharge + 2.50

TUNA TATAKI 19.00
ponzu · mustard caviar · edamame mousse · blood orange gel · sesame
package surcharge + 3.00

ROASTED PUMPKIN SALAD 14.50
goat cheese · walnuts · sage tempura

CHANTERELLES SALAD 16.00
corn · spinach · kohlrabi · asparagus
optionally available to order **vegan**

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DINNER

17.30 - 20.00

MEAT MAIN COURSES

TOURNEDOS · 225g — 36.50
grilled vegetables · potato gratin · port wine jus
package surcharge + 8.50

SLOW COOKED BEEF CHEEK — 28.50
parsnip mousse · sautéed mushrooms · juniper berry jus

BRAISED VENISON CHUCK — 25.00
bell pepper mousse · grilled vegetables · cranberry jus

PORK BELLY — 25.50
celeriac purée · caramelized apple · dark beer jus

DUCK BREAST — 26.50
pumpkin and ginger purée · beetroot · caramelized walnuts · orange mousse · raspberry jus

48 HOUR SLOW COOKED TEXEL LAMB SHOULDER — 28.00
mashed potatoes · tomato confit · black garlic jus

PORK SCHNITZEL — 23.50
potato salad · gherkin · red onion · lemon
choice of mushroom or pepper sauce

CHICKEN THIGH SATAY 200g OF 300g — 23.50/26.50
atjar · serundeng · crispy fried onions · prawn crackers

CAESAR SALAD — 23.00
chicken breast · crispy bacon · poached egg · cherry tomatoes · anchovy dressing · focaccia crostini · Parmesan cheese

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Vegetarian · Vegan

DINNER

17.30 - 20.00

MAIN COURSES FISH

SEA BASS AND SHRIMP ROULADE 27.50
tomato confit · spinach · hollandaise sauce

CONFIT SKREI 28.50
celeriac cream · braised leek · chive oil · dill sauce

SALMON FILLET 29.00
pak choi · sugar snap · mashed potatoes · coconut and lime sauce

VEGETARIAN MAIN COURSES

WILD MUSHROOM RAVIOLI 23.50
wild mushrooms · Parmesan cheese · creamy mushroom sauce

BEETROOT RISOTTO 23.50
beetroot · goat cheese · walnuts · arugula

ROASTED CAULIFLOWER STEAK 22.50
roasted bell pepper purée · chimichurri
optionally available to order **vegan**

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DINNER

17.30 - 20.00

SIDE DISHES

With every main course, we serve a warm vegetables, fries and mayonnaise. These are served per two guests, with portions adjusted to the size of your party.

Instead of fries, your party may choose one of the side dishes below at no extra charge.

RISOTTO	4.50
RÖSTI (4 PIECES)	4.00
POTATO WEDGES	4.50
MASHED POTATOES	3.50
PORTION OF FRIES	4.00
MIXED SALAD	4.50
MIXED WARM VEGETABLES	4.50
PORTION OF FRIED ONIONS	3.75
PORTION OF FRIED MUSHROOMS	3.75
EXTRA SAUCE (choice of one of the sauces from the menu)	3.00
CLASSIC VAN DER VALK APPLESAUCE WITH A CHERRY	free

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Vegetarian Vegan

DINNER

17.30 - 20.00

DESSERTS

DAME BLANCHE 2.0 9.50
vanilla ice cream · meringue · chocolate crumble · strawberries · chocolate sauce · whipped cream
also available to order with extra advocaat + 1.50

PANNA COTTA WITH A MANDARIN CORE 9.00
speculaas crumble · orange sauce · fresh berries · mandarin sorbet

CAFÉ GLACÉ 9.50
vanilla ice cream · coffee cream · whipped cream · candied almonds · fresh berries

BROWNIE 9.50
traditional Dutch slow-cooked pear · vanilla ice cream · caramel sauce · fresh berries

VANILLA ICE CREAM WITH WARM CHERRIES 9.00
vanilla ice cream · warm cherries · fresh berries

BASQUE CHEESECAKE 10.50
warm cherries · blood orange sorbet · pistachios · raspberry coulis · fresh berries

WHITE CHOCOLATE MOUSSE WITH APPLE STRUDEL FILLING 10.00
caramelized apple · cinnamon · raisins · hazelnut crumble · vanilla sauce · fresh berries

CHEESE PLATTER 15.00
selection of cheeses · accompanying garnishes
package surcharge + 3.50

AFFOGATO 6.50
vanilla ice cream · espresso
Texel tip: Texelstroompje stroopwafel liqueur + 4.50

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Vegetarian · Vegan

DRINKS

17.30 - 20.00

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	4.75/5.50
CHAI LATTE (with espresso +1.00)	4.75
CARAMEL LATTE MACCHIATO	5.50
HAZELNUT LATTE MACCHIATO	5.50
TEA	3.75
FRESH GINGER TEA	4.75
FRESH MINT TEA	4.75
HOT CHOCOLATE MILK	4.50
WHIPPED CREAM	1.00

SOFT DRINKS

BOTTLE SOFT DRINK	from 3.75
TEXEL LEMONADE from Voedselbos Texel	2.75
FRESH ORANGE JUICE	5.00
FRISTI / CHOCOLATE MILK	4.00
MILK / BUTTERMILK	3.50
SPA SPARKLING/STILL 0.25 L	3.60
SPA SPARKLING/STILL 1 L	8.50
VALK WATER 0.75 L	4.50

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

SPECIALTY COFFEES

TEXEL COFFEE with Texel Jutter	9.25
'IRISH' COFFEE with William Lawson's	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 package surcharge + 3.75	12.50

DRAUGHT BEER

SWINCKELS 0.25 L	3.90
SWINCKELS 0.5 L	7.50
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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HOUSE WINES* (by the glass)

PROSECCO/CAVA	5.75/7.00
WINE OF THE WEEK	from 7.00
CHARDONNAY	6.00
VERDEJO	6.75
PINOT GRIGIO	6.75
SWEET WHITE	5.75
MERLOT	6.00
TEMPRANILLO	6.75
MALBEC	7.50
ROSÉ	6.50

*Ask our staff for the full wine list.

DISTILLED

YOUNG JENEVER	4.00
OLD JENEVER	4.50
BERRY JENEVER	4.00
TEXELSE JUTTER	4.50
ADVOCAAT (+ whipped cream 1.00)	4.50
VIEUX	4.00
BERENBURG	4.00
CAMPARI	5.50
RICARD	5.50
BACARDI BLANCA / SPICED	6.50
BOMBAY SAPPHIRE	6.50
TEQUILA	6.50
ERISTOFF VODKA	

TEXEL DRINKS

TX GIN	8.00
TEXELSTROOMPJE	4.50
TEXEL LIQUEURS	6.00

APERITIFS

PORT (WHITE, RED, TAWNY)	5.00
SHERRY (MEDIUM, DRY)	4.50
MARTINI (ROSSO, BIANCO)	5.25
MARTINI 0.0% (VIBRANTE, FLOREALE)	4.50

BOTTLED BEERS

LA TRAPPE (DUBBELE, QUADRUPPEL)	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	5.50
DEWAR'S WHITE LABEL	6.50
DEWAR'S 12 YEARS	9.50
JACK DANIELS	6.50

Ask our staff about our current selection.

COGNAC

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

Ask our staff about our current selection.

LIQUEURS

COINTREAU	5.50
AMARETTO	5.50
SAMBUCA	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

Go Follow us!

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