



## WELCOME IN 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 on the future here, where Kamphuis De Pelikaan originated in 1934. On one of the most beautiful spots on Texel, close enough to the seaside resort of De Koog to experience the bustling bathing 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 farm 'de VoorUit' in De Cocksdorp on Texel. Our Van der Valk Hotel Texel-De Koog is a dream come true and where new family stories will be written. We wish you a pleasant stay and a tasty meal.

A hospitable greeting,

*Derk Langebeek & Lisa van Esch*

(Fourth generation Van der Valk)



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# LUNCH

12.00 - 16.00h

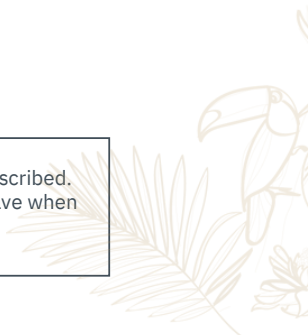
## SANDWICHES

<b>BEEF CARPACCIO</b>	13.75
Texel rustic cheese   truffle mayonnaise   pine nuts	
<b>CLUB SANDWICH</b>	13.75
Viking bread   egg salad   smoked chicken   crispy bacon	
<b>HOT CHICKEN</b>	12.50
Pepper   onion   cashew nuts	
<b>SMOKED SALMON</b>	13.75
Salad   capers   red onion	
<b>WARM BRIE</b> 	12.75
Fennel   celery honey   walnut	
<b>ROASTED VEGETABLES</b> 	11.50
Hummus   olives   seeds	

## SALADS

<b>HOT CHICKEN</b>	15.75
Pepper   onion   cashew nuts	
<b>WILD GOOSE</b>	16.25
Chicory   Chutney of beetroot	
<b>SMOKED TROUT</b>	16.75
Sweet and sour cucumber   curd   Espelette pepper	
<b>MARINATED QUORN &amp; FALAFEL</b> 	15.00
Guacamole   yogurt cream	

Our dishes may contain ingredients that are not specifically described. We therefore kindly ask you to inform us of any allergies you have when ordering your meal.







# LUNCH

12.00 - 16.00h



## WARM LUNCH

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<b>ITALIAN SANDWICH</b> Chorizo   cheese   tomato salsa	9.00
<b>TRADITIONAL SANDWICH</b> Ham   cheese   ketchup or curry	8.00
<b>CHICKEN SATE</b> Fries   atjar   seroendeng   prawn chips	17.00
<b>FRIED EGGS</b> Choice of ham & cheese or bacon & tomato	11.00
<b>TWO CROQUETTES</b>  Beef or vegetarian   mustard	10.00
<b>TOMATO SOUP</b>   Basil cream   zucchini	7.00

With all our sandwiches you can choose between white or brown bread



 Vegetarian

 Vegan possible



# DINNER

17.30 - 21.00h

## STARTERS

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<b>BREAD PLATTER</b> 	8.00
Various dips	
<b>TOMATO SOUP</b>  	7.00
Basil cream   zucchini	
<b>SOUP OF THE MOMENT</b>	DAILY PRICE
Our waiter will explain the soup of the moment at your table	
<b>BEEF CARPACCIO</b>	15.00
Texels cheese   truffle mayonnaise   pine nuts Surcharge arrangement 3.00	
<b>SMOKED SALMON</b>	14.00
Green pea cream   dashi gel   saffron oil   prawn bread	
<b>TATAKI OF ENTRECOTE</b>	15.50
Prawn fried in tempura   wakame   soy sauce Surcharge arrangement 3.50	
<b>TRIO OF WILD GOOSE, DUCK &amp; CORN FOWL</b>	12.75
Chicory salad   beetroot chutney	
<b>SMOKED TROUT</b>	13.75
Sweet and sour cucumber   curd   Espelette pepper	
<b>GOAT CHEESE CREAM</b> 	10.75
Red fruits   arugula   nuts   pear	
<b>SALAD MARINATED QUORN &amp; FALAFEL</b>  	12.50
Guacamole   yogurt cream	

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We therefore kindly ask you to inform us of any allergies you have when  
ordering your meal.



# DINNER

17.30 - 21.00h

The main courses are served with salad, fries and mayonnaise. Do you prefer another side dish? Ask the waiter for the options.

## MAIN COURSES

<b>SCHNITZEL</b> Choice of pepper sauce or mushroom cream sauce	20.50
<b>CATCH OF THE MOMENT</b> Our waitstaff explains the catch of the moment at the table	DAILY PRICE
<b>QUICHE OF LEEKS &amp; PLUMS</b>  Mustard seed   sauce of tomato, bell pepper & olives	21.50
<b>TEXEL'S LAMB STEW</b> Carrot   mushroom   onion	25.00
<b>SEA BASS FILLET</b> Red Grapefruit   beurre blanc	25.50
<b>IBERICO PORK RIBEYE</b> Roasted beet   silver onion   pepper sauce	25.75
<b>TOURNEDOS 200g</b> Choice of pepper sauce or mushroom cream sauce Surcharge arrangement 7.50	32.00
<b>ENTRECOTE</b> Herbal crust   truffle sauce Surcharge arrangement 5.00	28.50
<b>VEAL SHELL</b> Serrano ham   sali   mozzarella   sauce of tomato & shallot Surcharge arrangement 5.00	27.75
<b>SALMON FILLET</b> Green vegetables   saffron broth	26.75
<b>FREE-RANGE CHICKEN</b> Coconut rice   turmeric & leek sauce	23.75
<b>TAME DUCK BREAST</b> Bell pepper & cucumber sauce	25.00
<b>CANNELLONI GOAT CHEESE</b>  Mushrooms   various vegetables   nuts   basil sauce   arugula	22.50
<b>CHICKEN SATE</b> Atjar   serundeng   onion   kroepoek	19.75

 Vegetarian

 Vegan possible




# DINNER

17.30 - 21.00h

## SALADS

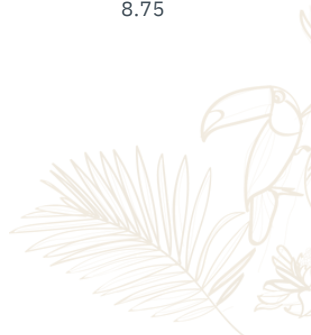
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<b>HOT CHICKEN</b> Pepper   onion   cashew nuts	18.25
<b>WILD GOOSE</b> Chicory   beetroot chutney	18.75
<b>SMOKED TROUT</b> Sweet and sour cucumber   curd   espelette pepper	19.25
<b>MARINATED QUORN &amp; FALAFEL</b>  Guacamole   yogurt cream	17.50

## DESSERTS

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<b>DAME BLANCHE</b> Vanilla ice cream   chocolate sauce   sugared almonds   cream Optional: eggnog topping 1.00	8.50
<b>CHEESE PLATTER</b> Various international cheeses   kletzenbread   apple syrup Surcharge arrangement 3.50	13.50
<b>RHUBARB CRUMBLE</b> Mango sorbet ice cream   vanilla cream   red fruit	8.50
<b>HAZELNUT PARFAIT</b> Spekkoek   white chocolate sauce   pistachio	8.75
<b>CHOCOLATE TRUFFLE CAKE</b> Advocate ice cream   Oreos   pecans   almond	9.00
<b>CREME BRÛLÉE OF TONKA BEANS</b> Vanilla ice cream	8.50
<b>LIME-MERENGUE CAKE</b> Yogurt ice cream   dried fruit	8.75





# DRINKS



## HOT DRINKS

COFFEE	3.15
ESPRESSO	3.15
DOUBLE ESPRESSO	4.35
CAPPUCCINO	3.35
COFFEE WRONG	3.35
LATTE MACCHIATO	3.85
CARAMEL LATTE MACCHIATO	4.85
HAZELNUT LATTE MACCHIATO	4.85
TEA	3.10
GINGER TEA	3.75
FRESH MINT TEA	3.75
HOT CHOCOLATE	3.50
CREAM	+ 0.75
DECAF	+ 0.25

## SPECIAL COFFEES

TEXEL COFFEE	8.25
Surcharge arrangement	3.75
IRISH COFFEE	8.25
Surcharge arrangement	3.75
FRENCH COFFEE	8.25
Surcharge arrangement	3.75
ITALIAN COFFEE	8.25
Surcharge arrangement	3.75
SPANISH COFFEE	8.25
Surcharge arrangement	3.75
ESPRESSO MARTINI	10.50
Surcharge arrangement	4.75

ALSO NICE FOR  
WITH THE COFFEE:

*Homemade*

FRIANDISES

6.50 for 2 people





## SOFT DRINKS

BOTTLED SOFT DRINKS	FROM 3.25
FRESH ORANGE JUICE	4.50
APFELSCHORLE	3.75
FRISTI	3.25
CHOCOLATE MILK	3.25
MILK	3.00
BUTTERMILK	3.00
SPA SPARKLING 0.25	3.25
SPA SPARKLING 0.75	7.00
SPA STILL 0.25	3.25
SPA STILL 0.75	7.00

## HOUSE WINES\* (per glass)

CHARDONNAY	FROM 5.00
SAUVIGNON BLANC	FROM 5.00
PINOT GRIGIO	FROM 5.00
MOELLEUX	FROM 5.00
MERLOT	FROM 5.00
CABERNET SAUVIGNON	FROM 5.00
ROSÉ	FROM 5.00
TOOS ROSÉ	7.25

## DOMESTIC DISTILLED

YOUNG GENEVER	3.50
OLD GENEVER	3.50
BLACK-CURRENT GENEVER	3.50
TEXELSE JUTTER	3.50
EGGNOG	3.50
VIEUX	3.50
BERENBURG	3.50
CORENWIJN	4.75
JÄGERMEISTER	4.75
CAMPARI	4.75
PERNOD	5.00
BACARDI CARTA BLANCA	5.50
BOMBAY SAPPHIRE	5.00
BOMBAY BRAMBLE	5.00
ERISTOFF VODKA	5.00

## APERITIEF

PORT (WHITE, RED)	3.75
PORT (TAWNY)	4.00
SHERRY (MEDIUM, DRY)	3.75
MARTINI (ROSSO, BIANCO)	4.25
MARTINI 0.0% (VIBRANTE, FLOREALE)	4.25

## COGNAC

COURVOISIER	6.50
HENNESSY	7.00
MARTELL VSOP	9.50
REMY MARTIN VSOP	11.50
CALVADOS	6.25
ARMAGNAC	6.25

## DRAUGHT BEERS

BAVARIA 0.25	3.25
BAVARIA 0.5	6.30
SKUUMKOPPE 0.3	5.50
SKUUMKOPPE 0.5	9.25
WEIHENSTEPHANER WEIZEN 0.3	5.00
WEIHENSTEPHANER WEIZEN 0.5	8.25
SEASONAL DRAUGHT	FROM 4.75

## BOTTLED BEERS

LA TRAPPE (TRIPLE, QUADRUPEL)	5.50
DESPERADOS	4.75
HEINEKEN	3.50
TEXELS VUURBAAK	5.50
TEXELS SKILLER WIT	5.50
TEXELS BLOND	5.50
TEXELS DUBBEL	5.50
TEXELS IPA	5.50
RODENBACH	4.25
BAVARIA BAVARIAN RADLER (0.0%, 2.0%)	4.00
BAVARIA 0.0%	4.00
BAVARIA WIT 0.0%	4.00
BAVARIA IPA 0.0%	4.00
TEXELS SKUUMKOPPE 0.0%	5.50

## DRINKS FROM TEXEL

TX GIN	8.00
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## WHISKY

JAMESON	5.25
DEWAR'S WHITE LABEL	6.50
DEWAR'S 12Y	8.50
FAMOUS GROUSE	5.75
JACK DANIELS	6.50
GLENLIVET 15	9.50
GLENLIVET 18	12.50

## LIQUEUR

COINTREAU	5.00
AMARETTO	4.75
DOM BÉNÉDICTINE	5.75
SAMBUCCA	4.75
TIA MARIA	5.00
BAILEYS	5.00
MALIBU	4.75
DRAMBUIE	5.75
GRAND MARNIER ROUGE	5.25
PASSOA	4.75
LICOR 43	5.00
SHERIDANS	5.00
LIMONCELLO	4.75

\* Ask the waiter for the entire wine list