

**VERS VAN HET  
PLATTELAND  
IN ONS  
RESTAURANT**

**RESTAURANT GUSTA**

natuurlijke verbinding

# STARTERS

OESTERS VAN 'T WAD | 5 pst.  
Citroen | rode wijnazijn | sjalot

RUSTIEKE BROODPLANK | 7.5    
Brood van Novalishoeve | opgeslagen beurre noisette

# VOORGERECHTEN

CRUDO VAN ZEEBAARS | 14.5  
Grove salsa verde | groene olijven | zoet zuur radijs

TERRINE UIT DE POLDER | 13.5  
Texelse cranberry compote | veldsla | ingelegde sjalot | macadamia noten

STEAK TARTAAR VAN TEXELSE BLACK ANGUS | 14.5  
Eidooier puree | kapper | cornichon | toast

OESTERZWAM VAN NOVALISHOEVE | 12.5    
Desem toast van de Texelse Branding | eekhoorntjesbrood crème

GEROOSTERDE POMPOEN SALADE | 12.5    
Geitenkaas van De Molkerei | walnoten | salie

# TUSSENGERECHTEN

HEILBOT UIT DE OVEN | 14.5  
Venkelsalade | sinaasappel | radijs | dille olie

UIENSOEP VAN HET LAND | 9.5    
Uien van Hoeve Nieuw Breda | Rustiek kaas van Wezenspyk

GEROOSTERDE BLOEMKOOL SOEP | 12.5    
Truffel | hazelnoten

# HOOFDGERECHTEN

## WAD

### WAT HET WAD ONS BRENGT | 28.5

Hollandaise | aardappel-mosterd puree met aardappels van Hoeve Nieuw Breda | Texelse seizoensgroenten | daslook olie

### BOTER GEGAARDE SCHELVIS | 28.5

Gepofte aardappel van Hoeve Nieuw Breda | gesmoorde prei | langoustine saus

### MOSSELEN | 24.5

Friet van Hoeve Nieuw Breda | salade | cocktailsaus en gepofte knoflookmayonaise

## POLDER

### EENDENBORST | 29.5

5 spice rodekool | puree van pompoen en appel | spruitjes | port jus

### POLDER PIE | 29.5

Texels Black Angus rundvlees | aardappelpuree van aardappels van Hoeve Nieuw Breda | beenmerg | winterse groente | Rustiek kaas van Wezenspyk

### TEXELSE BLACK ANGUS BURGER | 17

Aardappelbroodje | Texelse paddenstoelen | rode biet | rucola | gepofte knoflookmayonaise  
*Blauwe kaas + 5*

## BOS

### KIMCHI BURGER | 17

Aardappelbroodje | Texelse paddenstoelen | rode biet | rucola | gepofte knoflookmayonaise

### KNOLSELDERIJ STEAK | 22.5

Boerenkool | Oesterzwam van Novalishoeve | knolselderij bockbier jus

### GUSTA'S HUTSPOT | 22.5

Geroosterde wortel | risotto van Hoeve Nieuw Breda aardappels | sjalot puree | gerookte amandelen | Rustiek kaas van Wezenspyk

# BIJGERECHTEN

## BOUTIQUE FRIET | 5

Van Hoeve Nieuw Breda | huisgemaakte mayonaise

## GEZOUTE KRIEL | 5

Van Bert Keijser | roomboter

## WINTERSE GROENTEN | 6.5

Geroosterd

## GEMENGDE SALADE | 5

Vinaigrette

## TEXELSE PASTA | 5.5

Oesterzwam van Novalishoeve | olijfolie

# DESSERTS

## HUISGEMAAKT IJS | 7.5

3 bolletjes naar keuze:

Vanille | chocolade | aardbei | boerenjongens | gezouten karamel

## GEKARAMELISEERDE WITTE CHOCOLADE MOUSE | 10.5

Donkere chocolade ganache | olijfolie | zeezout | witte chocolade crumble

## GEPOFTE APPEL | 10.5

Boerenjongens | boerenjongensijs | amandel crunch

## WARME KERSEN | 10.5

Gezouten karamelijs | kletskep | karamel crumble

## FRIANDISES | 12.5

5 huisgemaakte friandises met keuze uit: Texelse Branding koffie | Legends tea | Flora tea | speciaal koffie (+5)

## KAAS | 17.5

Nederlandse kazen | kletzenbrood | jam | Waddenmosterd

# TAART

## CHOCOLADETAART | 5.5

Dulce de leche | zeezout

## APPEL CUSTARDTAART | 5.5

Chocolade garnituren | kaneelsuiker

## TEXELSE KWARKTAART | 5.5

Meringue | lemoncurd

Bol ijs + 2.5

Slagroom + 0.75

# WARME DRANKEN

## LEGENDS TEA | 3

Earl grey cornflower | English breakfast | sencha green tea | black tea chai | black tea pomegranate | original rooibos | white tea jasmine

## VERSE THEE | 4.5

Verse munt thee  
Gemberthee  
Gember sinaasappel thee

## FLORA TEA | 4.75

LILY FAIRY | lelie & jasmijn  
JASMINE WITH LOVE | jasmijn  
HEARTS DESIRE | roos & lelie  
SUMMER LOVE | anjer & osmanthus  
FLYING SNOW | goudbloem & kokos  
FLOWER LOVER | goudbloem & amarant & jasmijn  
AROMATIC MAYFLOWER | lelie & osmanthus  
ORIENTAL BEAUTY | goudbloem & jasmijn

Alle flora tea is op basis van groene thee

## KOFFIE

KOFFIE | 3.8  
DECAFÉ | 3.8  
ESPRESSO | 3.5  
ESPRESSO MACCHIATO | 3.6  
DUBBELE ESPRESSO | 4.8  
FLAT WHITE | 4.9  
CAPPUCCINO | 3.9  
KOFFIE VERKEERD | 3.9  
LATTE MACCHIATO | 4  
WARME CHOCOLADEMELK | 4  
ICED CARAMEL LATTE | 4.5

Soja | haver | 0.6

## SPECIAAL KOFFIE | 9

TEXELSE KOFFIE | Jutter  
IRISH COFFEE | Jameson  
ITALIAN COFFEE | Amaretto  
SPANISH COFFEE | Tia Maria  
FRENCH COFFEE | Grand Marnier

**"Every bite  
takes you home"**

**FRESH FROM  
THE FIELD  
TO OUR  
RESTAURANT**

**RESTAURANT GUSTA**

natuurlijke verbinding

## APPETIZERS

### OYSTERS FROM THE WADDEN | 5 PC

Lemon | red wine vinegar | shallot

### RUSTIC BREAD BOARD | 7.5

Bread from Novalishoeve | whipped beurre noisette

## STARTERS

### SEA BASS CRUDO | 14.5

Coarse salsa verde | green olives | sweet-sour radish

### POLDER TERRINE | 13.5

Texel cranberry compote | lamb's lettuce | pickled shallot | macadamia nuts

### TEXEL BLACK ANGUS STEAK TARTARE | 14.5

Egg yolk purée | caper | cornichon | toast

### OYSTER MUSHROOM FROM NOVALISHOEVE | 12.5

Sourdough toast from Texelse Branding | porcini crème

### ROASTED PUMPKIN SALAD | 12.5

Goat cheese from De Molkerei | walnuts | sage

## ENTREES

### OVEN-BAKED HALIBUT | 14.5

Fennel salad | orange | radish | dill oil

### ONION SOUP | 9.5

Onions from Hoeve Nieuw Breda | Rustiek cheese from Wezenspyk

### ROASTED CAULIFLOWER SOUP | 12.5

Truffle | hazelnuts

# MAIN COURSES

## WADDEN

### WHAT THE WADDEN SEA BRINGS US | 28.5

Hollandaise | potato–mustard purée with potatoes from Hoeve Nieuw Breda | Texel seasonal vegetables | wild garlic oil

### BUTTER-POACHED HADDOCK | 28.5

Baked potato from Hoeve Nieuw Breda | braised leek | langoustine sauce

### MUSSELS | 24.5

Fries from Hoeve Nieuw Breda | salad | cocktail sauce and roasted garlic mayonnaise

## POLDER

### DUCK BREAST | 29.5

5-spice red cabbage | pumpkin–apple purée | sprouts | port jus

### POLDER PIE | 29.5

Texel Black Angus beef | mashed potatoes from Hoeve Nieuw Breda | bone marrow | winter vegetables | Rustiek cheese from Wezenspyk

### TEXEL BLACK ANGUS BURGER | 17

Potato bun | Texel mushrooms | beetroot | arugula | roasted garlic mayonnaise  
*Blue cheese +5*

## FORREST

### KIMCHI BURGER | 17

Potato bun | Texel mushrooms | beetroot | arugula | roasted garlic mayonnaise

### CELERIAC STEAK | 22.5

Kale | oyster mushroom from Novalishoeve | celeriac bock beer gravy

### GUSTA'S HUTSPOT | 22.5

Roasted carrot | risotto from Hoeve Nieuw Breda potatoes | shallot purée | smoked almonds | Rustiek cheese from Wezenspyk

# SIDE DISHES

## BOUTIQUE FRIES | 5

From Hoeve Nieuw Breda | homemade mayonnaise

## POTATOES | 5

From Bert Keijser | butter

## WINTER VEGETABLES | 6.5

Roasted

## MIXED SALAD | 5

Vinaigrette

## TEXEL PASTA | 5.5

Oyster mushroom from Novalishoeve | olive oil

# DESSERTS

## HOME-MADE ICE CREAM | 7.5

3 scoops of choice:

Vanilla | chocolate | strawberry | rum raisins | salted caramel

## CARAMELIZED WHITE CHOCOLATE MOUSSE | 10.5

Dark chocolate ganache | olive oil | sea salt | white chocolate crumble

## ROASTED APPLE | 10.5

Rum raisins | rum raisins ice cream | almond crunch

## WARM CHERRIES | 10.5

Salted caramel ice cream | caramel lace cookie | caramel crumble

## FRIANDISES | 12.5 ☺

Five friandises with a choice of: Texelse Branding  
coffee | Flora tea | Legends tea | special coffee (+5)

## CHEESE | 17.5

Dutch cheeses | nutbread | marmalade | Texel mustard

# CAKE

## CHOCOLATE CAKE | 5.5

Dulce de leche | seasalt

## APPLE CUSTARD PIE | 5.5

Chocolate decorations | cinnamon sugar

## TEXEL QUARK CHEESECAKE | 5.5

Meringue | lemoncurd

Scoop of ice cream | + 2.5

Whipped cream | + 0.75

# HOT DRINKS

## LEGENDS TEA | 3

Earl grey cornflower | English breakfast | sencha green tea | black tea chai |  
black tea pomegranate | original rooibos | white tea jasmine

## FRESH TEA | 4.5

Fresh mint tea  
Ginger tea  
Ginger & orange tea

## FLORA TEA | 4.75

LILY FAIRY | lilly & jasmine  
JASMINE WITH LOVE | jasmine  
HEARTS DESIRE | rose & lilly  
SUMMER LOVE | carnation & osmanthus  
FLYING SNOW | marigold & coconut  
FLOWER LOVER | marigold & amaranth & jasmine  
AROMATIC MAYFLOWER | lilly & osmanthus  
ORIENTAL BEAUTY | marigold & jasmine

All flora tea is based on green tea

## COFFEE

COFFEE | 3.8  
DECAF | 3.8  
ESPRESSO | 3.5  
ESPRESSO MACCHIATO | 3.85  
DUBBLE ESPRESSO | 4.8  
FLAT WHITE | 4.9  
CAPPUCCINO | 3.9  
LATTE | 3.9  
LATTE MACCHIATO | 4  
HOT CHOCOLATE | 4  
ICED CARAMEL LATTE | 4.5

Soy milk | oat milk | 0.6

## COFFEE SPECIALS | 9

TEXEL COFFEE | Jutter  
IRISH COFFEE | Jameson  
ITALIAN COFFEE | Amaretto  
SPANISH COFFEE | Tia Maria  
FRENCH COFFEE | Grand Marnier

**"Every bite  
takes you home"**

**FRISCH VOM  
LAND  
IN UNSEREM  
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## ZUM STARTEN

AUSTERNEN VON DAS WATT | 5 ps  
Zitronen | Rotweinessig | Schalotten

RUSTIKALES BROT | 7.5    
Brot von der Novalishoeve | geschlagene Beurre Noisette

## VORSPEISEN

WOLFSBARSCH-CRUDO | 14.5  
Grobe Salsa Verde | grüne Oliven | süß-saurer Rettich

TERRINE AUS DEM POLDER | 13.5  
Texelser Cranberrykompott | Feldsalat | eingelegte Schalotte | Macadamianüsse

FILET AMERICAIN VOM BLACK ANGUS | 14.5  
Eigelbpüree | Kapern | Cornichons | Toast


AUSTERNPILZ VON DER NOVALISHOEVE | 12.5    
Sauerteigtoast von Texelse Branding | Steinpilzcreme

GEBRATENER KÜRBISSALAT | 12.5    
Ziegenkäse von De Molkerei | Walnüsse | Salbei

## SUPPE & ZWISCHENGERICHT

OFENHEILBUTT | 14.5  
Fenchelsalat | Orange | Rettich | Dillöl

ZWIEBELSUPPE VOM LAND | 9.5    
Zwiebeln von Hoeve Nieuw Breda | Rustikkäse von Wezenspyk

GERÖSTETE BLUMENKOHL-SUPPE | 12.5    
Trüffel | Haselnüsse

# HAUPTGERICHTE

## DAS WATT

### WAS UNS DAS WATTENMEER BRINGT | 28.5

Hollandaise | Kartoffel-Senf-Püree mit Kartoffeln von Hoeve Nieuw Breda | saisonales Texelser Gemüse | Bärlauchöl

### BUTTERGEBRATENER SCHELLFISCH | 28.5

Gepofte Kartoffel von Hoeve Nieuw Breda | geschmorter Lauch | Langoustinensoße

### MUSCHELN | 24.5

Pommes von Hoeve Nieuw Breda | Salat | Cocktailsauce und geröstete Knoblauchmayonnaise

## DER POLDER

### ENTENBRUST | 29.5

5-Gewürze-Rotkohl | Kürbis-Apfel-Püree | Rosenkohl | Portwein-Jus

### POLDER PIE | 29.5

Texelsches Black-Angus-Rindfleisch | Kartoffelpüree aus Kartoffeln von Hoeve Nieuw Breda | Knochenmark | Wintergemüse | Rustikkäse von Wezenspyk

### TEXELSER BLACK ANGUS BURGER | 17

Kartoffelbrötchen | Texelser Pilze | Rote Bete | Rucola | geröstete Knoblauchmayonnaise  
*Blauschimmelkäse +5*

## DER WALT

### KIMCHI-BURGER | 17

Kartoffelbrötchen | Texelser Pilze | Rote Bete | Rucola | geröstete Knoblauchmayonnaise

### KNOLLESELLERIE-STEAK | 22.5

Grünkohl | Austernpilz von Novalishoeve | Sellerie-Bockbier-Soße

### KAROTTEN-RISOTTO | 22.5

Geröstete Karotte | Risotto aus Hoeve Nieuw Breda-Kartoffeln | Schalottenpüree | geräucherte Mandeln | Rustikkäse von Wezenspyk

# BEILAGEN

## BOUTIQUE-POMMES | 5

Von Hoeve Nieuw Breda | hausgemachte Mayonnaise

## KLEINE KARTOFFELN | 5

Von Bert Keijser | Butter

## WINTERGEMÜSE | 6.5

Geröstet

## GEMISCHTER SALAT | 5

Vinaigrette

## TEXEL PASTA | 5.5

Austernpilz von Novalishoeve | Olivenöl

# NACHTISCH

## HAUSGEMACHTES EIS | 7.5

3 Kugeln nach Wahl:

Vanille | Schokolade | Erdbeere | Rumrosinen | Salzkaramell

## KARAMELLISIERTE WEISSE SCHOKOLADENMOUSSE | 10.5

Dunkle Schokoladenganache | Olivenöl | Meersalz | weiße-Schokolade-Crumble

## GEBACKENER APFEL | 10.5

Rumrosinen | Rumrosinen-Eis | Mandelcrunch

## WARME KIRSCHEN | 10.5

Salzkaramelleis | Karamellhippe | Karamellstreusel

## FRIANDISEN | 12.5 ☺

5 hausgemachten Friandises mit einer Auswahl an:

Texelse Branding Kaffee | Legends tea | Flora tea | Spezialkaffee (+5)

## KÄSE | 17.5

Niederländischer Käse | Nussbrot | Marmelade | Wadden-Senf

# KUCHEN

## SCHOKOLADENKUCHEN | 5.5

Dulce de Leche | Meersalz

## APFEL-CUSTARD-KUCHEN | 5.5

Schokoladengarnituren | Zimtzucker

## TEXELSER QUARKKUCHEN | 5.5

Baiser | Lemoncurd

Kugel Eis + 2.5

Schlagsahne + 0.75

# HEISSE GETRÄNKE

## LEGENDS TEA | 3

Earl grey cornflower | English breakfast | sencha green tea | black tea chai |  
black tea pomegranate | original rooibos | white tea jasmine

## FRISCHER TEE | 4.5

Frischer Pfefferminztee  
Ingwer tee  
Ingwer-Orangen-Tee

## FLORA TEA | 4.75

LILY FAIRY | Lilie + Jasmin  
JASMIN WITH LOVE | Jasmin  
HEARTS DESIRE | Rose + Lilie  
SUMMER LOVE | Nelke + Osmanthus  
FLYING SNOW | Ringelblume + Kokosnuss  
FLOWER LOVER | Ringelblume, Amaranth + Jasmin  
AROMATIC MAYFLOWER | Lilie + Osmanthus  
ORIENTAL BEAUTY | Ringelblume + Jasmin

Alle Flora tea basieren auf grünem Tee

## KAFFEE

KAFFEE | 3.8  
DECAFE | 3.8  
ESPRESSO | 3.5  
ESPRESSO MACCHIATO | 3.85  
DOPPELTER ESPRESSO | 4.8  
FLAT WHITE | 4.9  
CAPPUCCINO | 3.9  
MILCH KAFFEE | 3.9  
LATTE MACCHIATTO | 4  
HEISSE SCHOKOLADE | 4  
EISKARAMELL-LATTE | 4.5

Soja | Hafer | 0.6

## SPEZIALKAFFEE | 9

TEXEL-KAFFEE | Jutter  
IRISCHER KAFFEE | Jameson  
ITALIENISCHER KAFFEE | Amaretto  
SPANISCHER KAFFEE | Tia Maria  
FRANZÖSISCHER KAFFEE | Grand Marnier

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