



SOUPS

• ONION SOUP 8

A traditional recipe, topped with Texel farmer's cheese and crispy onion.

On the menu for more than 35 years!

SOTO AYAM 9,50

Mildly spicy, hearty Indonesian chicken soup with rice, chicken, bean sprouts, egg and fresh herbs

SMUL SOUP 8

Rotating house soup for you to "smullen" (= to feast on)



GRILLED SANDWICHES

On rustic bread

• CHEESE 6,25

HAM / CHEESE 7

TEXEL 7,75

With Wezenparelkaas (garlic and herb cheese) and lamb ham



KIDS

Two slices of bread with choice of hazelnut chocolate spread, chocolate sprinkles, fruit sprinkles, jam, cheese spread, liver pâté, cheese, ham or peanut butter

4,-



WWW.SMULPOT.NL



BITES

• BREAD 7,50

Pull-apart bread bread with various spreads

CROQUETTE BITES 7

(8 PIECES)

The original, from Ad van Geloven

• VEGAN BETTERBALLS 8,50

(6 PIECES)

With spicy mustard

• CHEESE FINGERS 9,50

(8 PIECES)

Crispy with a fresh dip

SMUL'S CHICKIES 10

(6 PIECES)

Chicken chunks with sriracha mayonnaise, aioli, and housemade BBQ sauce

SNACK MIX 12

(12 PIECES)

Croquette bites, chicken, mini spicy sausages and cheese fingers

NACHO'S 13,50

With pulled chicken chunks, jalapeño, guacamole, tomato salsa, and cheese

SMUL SAMPLER 23,50

A sample of a variety of delicious warm and cold bites

SAMOSA 13,50

(6 PIECES)

(🌱 also available as a vegan option)

Indian dumplings filled with chicken, lamb or vegetables with a dip of mango

• CAMEMBERT FROM THE OVEN 11,50

With toast and herb oil

• FARMER'S CHEESE PLATE 14

Various types of cheese from Texel, including from sheep farm "de Waddel", and the mainland.

With fig jam, nuts, and fruit bread

• = vegetarian 🌱 = vegan



LUNCH



OPEN SANDWICH

Choose your sandwich; we serve our sandwiches on white or dark country bread

CARPACCIO 14,50

Thinly sliced beef as it should be, with truffle mayonnaise, Parmesan, and pine nuts

SEA 17,50

Smoked salmon, rillette of white fish, avocado, sweet and sour sauce and lime mayonnaise

BURRATA 14,50

With avocado, spinach, housemade pesto, nuts and tomatoes

CROQUETTES 12

Two croquettes from Ad van Geloven on bread, with spicy mustard

PANCAKES

Served with sugar and syrup on the table.

PLAIN 9,50

BACON 11,50

SWEET APPLE AND CINNAMON 10,50

YOUNG CHEESE AND / OR HAM 11,50

TEXEL CHEESE AND / OR TEXEL LAMB HAM 13

EGG

UITSMIJTER 12,50

Made from three eggs with mild cheese and/or ham on the bone. With a choice of white or dark country bread

UITSMIJTER TEXEL 14,50

Made from three eggs with Texel cheese and/or lamb ham. With a choice of white or dark country bread

EGGS BENEDICT 14,50

Two poached eggs on a traditional bun with smoked salmon and hollandaise sauce

DINNER SALADS

All of our salads are served with country loaf.

CARPACCIO 18,50

Thinly sliced beef as it should be, with truffle mayonnaise, Parmesan shavings, and pine nuts

THE SEA 19,50

Smoked salmon, rillette of white fish, pickled radish, cucumber and a fresh lime mayonnaise

BURRATA 18,50

With fresh greens, ripe tomatoes, spinach, apple, housemade pesto, and nuts

CAESAR 18

With grilled chicken fillet, avocado, egg, Parmesan, croutons, and pancetta

BOWL

POKÉ BOWL 18,50

Fresh tuna with sticky rice, edamame, wakame, cucumber, furikake and sriracha mayo

FRESH FRIES

FRESH FRIES 4,95

With mayonnaise, ketchup or housemade peanut sauce
With truffle mayonnaise +1

WITH A CROQUETTE OR A SPICED SAUSAGE 7,75

FRIES BEEF STEW 16,50



Fresh fries with beef stew prepared with Texel beer, mustard seed and fried onions

PUMPKIN STEW 14,50

Fresh fries with coconut pumpkin curry and popcorn

FRIES TX LAMB STEW 16,75

Fresh fries with Texel lamb stew, fried onions, and spring onions

 = vegetarian  = vegan

LUNCH DISHES

These dishes are served with a choice of bread or fries.
Accompanied with a green salad.

STEAK 29,50

With celeriac purée, black truffle, beech mushroom, and red wine jus

PRAWNS 26,50

Peeled and fried in garlic oil, with fresh herbs

SPARERIBS 28,50

According to traditional recipe with cauliflower ajar, corn ribs, aioli and homemade BBQ sauce

PORK TENDERLOIN SATÉ 23,50

With home-made peanut sauce, fresh atjar and cassava crackers

SANDWICHES

GOLDEN SMULBURGER 15,50

Real Dutch Beef (180 gr.) mixed greens, tomato, pickle, onion, pancetta, farmer cheese and housemade BBQ sauce

PULLED CHICKEN 13,50

Super juicy chicken with salad greens and sriracha mayonnaise

SWEET PEA BURGER 14

A sweet potato and chickpea burger topped with young lettuce, guacamole, wakame, pickled red onion, cucumber, macadamia nut, vegan speck, and beet mayonnaise

BÁNH MÌ 13,50

Vietnamese pork belly sandwich with pickled pickles

Extra hungry? Why not take a side of fries? 4,95

HAVE AN ALLERGY?

Let us know and we will do our best to accommodate you.