FELIX Café .

Dinner

Oyster, creuses (3 pieces)	15,00
Brioche with Jamón ibérico and basil mayonnaise	8,00
Crispy Brussel sprouts, suja, agave and chipotle (vgn)	8,00

Appetizers

Jerusalem artichoke with shallots, chives and lime (vgn)	13,00
Slow-cooked flank with shiro shoyu, radish and buckwheat	17,50
Celeriac carpaccio with walnut and pomegranate (vgn)	13,50
Grilled figs with burrata and balsamic vinegar (v)	15,00
Wontons filled with lobster in lobster bisque	16,50

Main Courses

Vada pav, Indian potato burger with coriander-mint chutney and berbere fries (vgn)	23,50
Risotto with confit chanterelles, beans and spinach (v)	24,00
Stuffed pheasant breast with sauerkraut “carbonara”	28,50
Secreto Iberico with Romesco and Cévennes onion	27,00
Cod with bergamot hollandaise and green crumble	27,00
Ravioli with lemon, ricotta and sage (vgn)	23,50

Berbere fries	5,00
Kale salad with peanut dressing	6,00

Dessert

Muhalebbi with pistachio and rose petals (vgn)	9,00
Cheesecake with sea buckthorn sorbet	10,50
Apple tarte tatin with vanilla ice cream	11,50
Cheeses, kletzenbrood and chutney	14,00

FELIX Café .

Bites

Roasted nuts	4,50
Brioche with Jamón ibérico and basil mayonnaise	8,00
Bread with butter and olive oil	5,00
Oyster, creuses (3 pieces)	15,00
Oudekerks Blond bitterballen (3 pieces)	4,50
Roti croquette (vgn) (3 pieces)	4,50
Truffle celeriac croquette (vgn) (3 pieces)	4,50
Crispy Brussel sprouts, suja, agave and chipotle (vgn)	8,00
Blooming onion with vadouvan mayonnaise (vgn)	11,00
Cheeses, kletzenbrood and chutney	14,00
Plateau Felix for 2 persons (vegetarian option is also available)	27,50
Cheesecake with sea buckthorn	8,50

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Wine

Sparkling

Prosecco Fagher – Veneto, Italy	6,50	40,00
Crémant de Loire – Loire, France	8,50	47,00
Champagne “La Rencontre” – Champagne, France		80,00

White Wine

Viognier – Languedoc, France	6,00	27,50
Chardonnay – Pfalz, Germany	7,50	33,00
Rioja Fermentado en Barrica – Rioja, Spain	8,00	35,00
Sauvignon Blanc – Loire, France		37,00
Blanc de Noirs – Rheinhessen, Germany		40,00
Pinot Bianco “Dellago” – Alto Adige, Italy		52,00
Roero Arneis – Piemonte, Italy		60,00
Saint-Véran – Bourgogne, France		65,00

Rosé wine

Merlot Cinsault Rosé – Languedoc, France	6,00	27,50
Karman Rosado Clarete – Rioja, Spain		35,00

Red wine

Merlot Authentique – Languedoc, France	6,00	27,50
Cirò Rosso Classico – Calabria, Italy	7,50	35,00
Pinot Noir – Pfalz, Germany	8,50	38,50
Cahors “Nu Côte” – Cahors, France		47,00
Lagrein – Alto Adige, Italy		55,00
Valpolicella Ripasso “Torbea” – Veneto, Italy		65,00

FELIX Café .

Drinks

Beer

Heineken	4,00
Heineken 0.0	4,00
Brand IPA 0.0	4,50
Affligem blonde	6,50
Texels overzee IPA	6,50
Texels skuumkoppe	6,50

Non-alcoholic

Soda	3,50
Juice	4,00
Lemonade	6,00
Kombucha	6,00
Water still/sparkling 0,75L	6,00

Hot drinks

Espresso	3,50
Double espresso	4,00
Americano	3,50
Espresso Macchiato	3,50
Cappuccino	4,00
Latte Macchiato	4,00
Tea	3,50
Special coffee	9,50

Apéritifs

Campari Bitter	5,00
Vermouth	5,50
Pastis	6,00
Kir Royal	9,50

Cocktails

Berto Spritz	11,50
Hugo Spritz	11,50
Negroni	14,00
Amaretto Sour	10,50
Paloma	12,50
Lychee-Tini	10,50
Espresso Martini	10,50
Gin and Tonic	11,50

Spirits

Cognac V.S.O.P	8,50
Whisky	9,00/9,50
Rum (white/dark)	6,50/9,00
Tequila	7,50
Mezcal	8,00
Vodka	6,00
Gin	6,00
Amaretto	5,50
Port	5,50
Limoncello	5,50