



Terras-Restaurant FLAMAN

DRINKS

LUNCH

DINNER



We have the most centrally located sun terrace in the beautiful village of West-Terschelling. At the foot of the Brandaris.

Here you can enjoy good coffee with various pastries, lunch dishes, a glass of fine wine and beers with snacks.

In addition, there is always a lively view of the square! In addition to various meat dishes, such as our Ossobuco, we also have various Seafood specialties to approach the island feeling even more.

Including oysters, lobster and delicious fish.



www.flaman-terschelling.nl

Flaman Terras-Restaurant
flamanterschelling



Paying separately is not possible.



Food allergy? Different types of allergens can be present in our products. Do you have a question about the composition of a product? Feel free to ask.

Subject to changes

What are you drinking today?

Apple pie with whipped cream 5,00
Cranberry pie with whipped cream 5,00



Tea

Fresh herbal tea with lemon and honey 4,00

Ginger tea with lemon and honey 4,00

Mint tea with honey 4,00

Chai tea spicy loose tea 3,80

Chai latte 4,00

Dirty chai latte (with espresso) 5,00

Glass tea: English Breakfast - Redbush - Earl grey - Green - Lemon - Jasmine - 3,00
Cranberry - 3,10

Sweet latte with caramel 5,00

Ice cafe latte (milk-based iced coffee) 4,50 + whipped cream 5,00

Latte macchiato 4,50 Doppio latte macchiato 5,00

Latte Flaman Latte macchiato with eggnog (18+) 5,80

Coffee - Espresso - 3,00 Macchiato 3,25 Large coffee 5,00

Cappuccino 3,50 Cafe au lait 3,60

Doppio espresso 4,00 - Flat white 4,50

"Jutters" coffee (18+) with Juttersbitter and whipped cream 8,00

Italian-Irish-French-Bailey's-Spanish coffee with whipped cream (18+) 8,50

Mug of chocolate milk with whipped cream 4,50

Hot chocolate with Syltje or rum incl. whipped cream (18+) 6,50

Pot of tea - Harney & Sons 4,90

African Autumn decaffeinated with cranberry, rooibos and orange.

Chinese Flower a mix of green tea and 3 types of flowers.

Citron Green green tea with delicate citrus flavors.

Earl Grey Supreme high quality tea and the addition of 'silver tips'.

Darjeeling floral aromas with a hint of spice.

Honey 0,50

Whipped cream 0,80

Soft drinks

- Ginger beer with ice and fresh mint (alc. free) 3,80
- Organic cranberry apple juice 4,00
- Ginger ale with ice and fresh mint 3,80
- Fever tree raspberry-rhubarb with ice and fresh mint 4,00
- Crodino Italian aperitif no alcohol with ice and orange 5,50
- Fresh juice 5,00 Fresh juice with cranberry syrup 5,50
- Big Tom Spiced tomato juice 5,00
- “Zuiveldrank” Buttermilk, fresh juice and cranberry syrup 5,00
- Fristi - Apple juice - Whole milk - Buttermilk 3,00
- Sourcy water sparkling or flat 0,25cl 3,20 - Large bottle 0,75cl 6,00
- Pepsi cola, Pepsi Max, Sisi(orange), Bitter lemon, Tonic 3,35
- Lipton ice tea, Lipton ice tea green 3,45 Rivella original 3,50

Drinks

- Juttersbitter, “young” gin , Beerenburg, Syltje 3,00
- “old” gin, Vodka, Rum, Limoncello 3,25

Liqueur, Port, Sherry, Campari and Martini

- Tia Maria, Drambuie, Grand Marnier, Disaronno, Likeur 43, Contreau, Baileys, Sambuca 5,00 Drambuie 5,25 Limoncello 3,25
- Campari, Martini, Sherry dry 5,50
- Kopke red or white port 5,75 Kopke oude port 10Y 8,50

Wiskey from Terschelling

- Saint Brandarius Whiskey 6,00
- “Verloren whisky” of Terschelling 6,00

Wiskey, Cognac and Grappa

- Jameson, Famous Grouse 6,00 Jack Daniels 6,50
- Frysk Hynder, Ardbeg 10y 9,50
- Glenfiddich 12Y 8,00
- Courvoisier vs, Armagnac 7,00 Calvados 6,00 Remy Martin VSOP 8,50
- Barolo Mazetti 7,00 Amarone Cesari 8,50

Beers



ON TAP

HEINEKEN pilsner 25 cl 3,50
5% 50 cl 6,50

AFFLIGEM BLOND 30 cl 5,20
6.8%

Abbey beer with a spicy, citrus aroma and a hint of vanilla

SKUUMKOPPE 30 cl 5,50
6%

Dark wheat beer with hints of caramel and apricot with a slightly sweet aftertaste.

BRAND(Variable/change tap) 25 cl v.a. 5,00
Weizen or Dubbelbock.

BOTTLED SPECIAL BEER

't IJ IJWIT 33 cl 5,90
6,5%

A strong Amsterdam wheat beer. The wheat malt gives a fresh taste.

AFFLIGEM DOUBLE 30 cl 5,90
6.8%

Abbey beer, top fermented, dark and rich.

CORNET oaked 33 cl 6,00
8.5%

An oaked, heavy blond Belgium beer. The beer gets its subtle vanilla touch thanks to the oakwood chips that are added during brewing.

DUVEL 33 cl 6,00
8.5%

A Belgium blond specialty beer. It has a top fermentation and is refermented again in the bottle.

LAGUNITAS IPA 33 cl 5,95
6.2%

The beer has fruity citrus aromas combined with pine-like scents. The small amount of caramel malt ensures that the taste is balanced between the various hops.

WESTMALLE TRIPEL 33 cl 6,00
9.5%

The aromas vary from fruitiness to spiciness.

REGIONAL/LOCAL BEERS

SCELLING 5 33 cl 5,90
5.6%

A top-fermented, summer blond beer. The scent is floral due to the hops used. Brewed with barley and wheat from Terschelling.

GRUTTE PIER 33 cl 6,25
7.5%

The maltiness represents the time when Grutte Pier was still a farmer from Kimswerd. The sweetish bitterness represents revenge on de Dutch who murdered his wife.

FRESH / FRUITY

CORONA 35,5 cl 5,00
4.5%

A very refreshing beer. Corona is best with a wedge of lime in the neck.

LIEFMANS on the rocks 25 cl 5,00
3.8%

Enjoy the fresh and intense taste of strawberries, raspberries, cherries, elderberries and blueberries. Served with ice.

NON ALC. / LOW ALC.

BRAND WEIZEN 33 cl 4,50
0.0%

The first non-alcoholic beer from the Brand brewery. Full of flavour.

't IJ FREE I.P.A 33 cl 5,70
0.5%

Free IPA with only 0.5% alcohol. The beer has a refined hoppy aroma, fantastic tropical flavors of the Amarillo hops and a mild bitterness.

HEINEKEN 0.0% 25 cl 3,20
Non-alcoholic pilsner,
thirst-quenching and refreshing.

AMSTEL RADLER 33 cl 4,50
0.0%

Amstel Radler is the natural mix of Amstel beer and limon water.

GLUTEN FREE

JOPEN Hop zij met ons 33 cl 6,50
6.0%
A gluten-free IPA.



Wines

WHITE WINES

- RIESLING SWEET 4,90 - 27,50
- RIVANER dry but with a slightly fruity taste 5,00 - 27,50
- KONO SAUVIGNON BLANC N. Zealand 5,50 - 28,50
- CHARDONNAY France 5,25 - 28,00
- SAUVIGNON BLANC France 5,50 - 28,50
- RIESLING SPÄTLESE TROCKEN 6,50 - 35,00
- GRUNER VELTLINER Himmelstiege, Austria 5,75 - 32,50
- PINOT BLANC Germany 5,50 - 28,50
- GAJA CA'MARCANDA VISTAMARE Tuscany, Italy 95,00

ROSÉ WINES

- PINOT NOIR slightly less dry, Germany 5,00 - 26,50
- SAINT ROCH France 6,00 - 32,50

RED WINES

- MERLOT France 5,00 - 27,00
- PRIMITIVO ROSSO Italy 6,00 - 32,50
- CABERNET SAUVIGNON Chile 5,50 - 28,50
- VINA BAROJA CRIANZA Spain 6,00 - 32,50

SPARKLING NON-ALCOHOLIC

- PICCOLO HENKELL BLANC Germany 200 ml 8,50

SPARKLING WINES

- PICCOLO PROSECCO Bottega Gold 200 ml 12,50
- MOËT & CHANDON BRUT 115,00



COCKTAILS, SPRITZ

COCKTAIL SPECIALS

Tequila Sunrise 9,00
Tequila, orange juice and grenadine

Vodka Mule 10,50
Vodka, ginger beer and mint



Pornstar Martini 10,50
Vanilla vodka and Passion fruit

Watermelon Fizz 9,00
Watermelon, 7up, lime, lemon and mint

MEET GIN & TONIC

Schylger Gin 11,00
Served with rosemary and Double Dutch tonic

Tanqueray Gin 11,00
Served with lime, mint and Double Dutch tonic

Sir Edmond Gin 11,00
Served with cucumber and Double Dutch tonic



Z & IN THE MIX

MIX & DRINK IT

Gin & Coke 6,35

Beerenburg & Coke 6,35

Bacardi & Coke 6,35

Vieux & Coke 6,35

Vodka 7-up/Coke/Bitter Lemon 6,60

Beerenburg & Ice tea 6,45

SUMMER SPRITZ

Aperol Spritz

Aperol, sparkling wine and orange juice 9,00

Limoncello Spritz

Limoncello, sparkling wine and lemon 8,75

Campari Spritz

Campari, sparkling wine and orange juice 8,75



MOCKTAILS / NO ALCOHOL

Zero Aperol Spritz

Ice and orange juice 7,50

Virgin Mojito 7,50

lemon and mint

Shirley Temple 8,50

grenadine, orange juice and ginger beer

Virgin Gin Tonic 7,50

lemon and mint



Time for a snack

Beef "bitterballen" 6 pcs 8,00

Shrimps Croquettes 6 pcs 11,50

Calamari rings with aioli 9,50

Spicy beef spring rolls 6 pcs 6,50

Dim Sum 7 pcs Steamed oriental snacks 11,00 - till 4pm!

Escargots 12 pcs with herb butter from the oven 17,50

Oysters

Spéciales Geay 4,50 p/st

26,50 6st



vega!

Nacho's with cheese, tomato, guacamole and crème fraîche 9,75

Mushroom croquettes 6 pcs 10,75

Fried cheese sticks 6 pcs 6,70

Goatcheese croquettes 6 pcs 9,75

Terschellinger cheese 7,80

Bread with spreads and olives 8,00

Olives "receta del cortijo" 6,00

Mixed nuts 4,50



What are you having for lunch today?

Lunch is until 16:00 uur

Bread with spreads and olives 8,00

Flaman fishsoup with aïoli, parmesan and bread 8,50

Tomato soup with sour cream and bread 7,50

Sunny Side Up with ham or cheese or bacon 11,50

Sunny Side Up ham/cheese or bacon/cheese 12,50

Sunny Side Up ham, cheese and bacon 13,50



Two beef croquettes with bread or fries 11,50

Mushroom croquettes with bread or fries 12,50

Shrimps croquettes with bread or fries 13,50

Hamburger with fries and mayo 17,50

Avocado burger *vega!* with fries and mayo 17,50

Fries with mayonaise 5,95

Bread with tuna salad 10,50

Bread with salmon and Dutch shrimps 15,95

Bread with carpaccio with truffle mayo and parmesan 12,95

Bread Chicken with curry mayo 12,50

Bread with goatcheese walnuts and honey 13,50

Italian Bruschetta with Sardines 11,00

Fish salad with salmon, Dutch shrimps and tuna salad 21,50

Carpaccio salad with truffle mayo and parmesan 17,50

Polderpracht salad with cheese from Terschelling 17,50

Goatcheese salad walnuts and honey 17,50

Grilled cheese with ham or cheese 4,75 with brown bread 5,75

Grilled cheese with ham / cheese 5,50 with brown bread 6,50

Grilled cheese with tuna salad/cheese 5,80 with brown bread 6,80

Mini pancakes "van Veldt's" with powdered sugar 5,95

Mini pancakes glutenfree "van Veldt's" with powdered sugar 5,95

*Fresh mussels
from 12 hour to order
if in stock!*



Glutenfree bread instead bread with gluten + 1,00

Mayo/Ketchup/Mustard 0,65

Apple sauce 1,50

APPETIZER

from 17:30 uur

- Bread with spreads and olives 8,00
- Flaman fishsoup with aioli, parmesan and bread 8,50
- Tomato soup with sour cream and bread 7,50
- Carpaccio with trufflemayo and parmesan 12,00
- Salmon and Dutch shrimps with cocktailsauce 15,95
- Burrata Caprese with basil, tomato and Balsamic 12,50
- Scallops with Cauliflower, hazelnut and samphire 15,50
- Escargots 12 pcs with herb butter from the oven 17,50

Oysters

Spéciales Geay p/st 4,50

6 st 26,50

These oysters are farmed in the sea off Utah Beach, Northern Normandy and then placed in the claires of Marennes-Oleron in the Charente-Maritime region.

Gegratineerde oysters 3 pieces 15,75

with Hollandaise sauce, spinach and parmesan.

MAIN DISHES KIDS

- Pasta with mushrooms, cream sauce and parmesan 9,50
- Baked sea bass with fries, mayonaise and apple sauce 12,50
- "Kroket or Frikandel" with fries, mayonaise and apple sauce 9,50
- Mini pancakes with nutella, powdered sugar and cream 7,50
- Poffertjes gluten free with nutella, powdered sugar and cream 7,50

The fish and meat at the main dishes will be serverd with fresh vegetables and fries with mayo.

Extra: Salad 1,95 Fresh vegetables 2,95 Fries+mayo small 3,50 Fries +mayo large 5,95

Subject to change

MAIN DISHES

from 17:30 uur

Scottish steak with red wine sauce 24,75

Ossobuco of lamb slow cooked lamb 29,50

Hamburger with bread, served with fries and mayo 17,50

Pork tenderloin with creamy pepper sauce 23,50

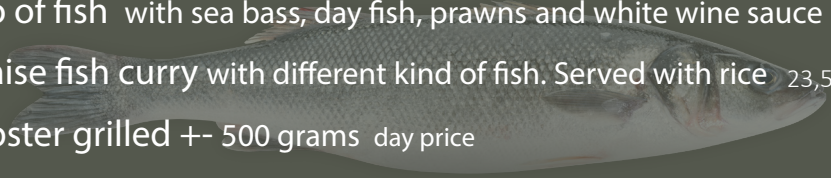
Baked sea bass with sauce vierge 24,50

Catch of the day ask our employees day price

Trio of fish with sea bass, day fish, prawns and white wine sauce 27,50

Thaise fish curry with different kind of fish. Served with rice 23,50

Lobster grilled +- 500 grams day price



FRESH MUSSELS when it is in stock.

Fresh mussels **CLASSIC** with sauces and fries 22,50

Fresh **THAISE** mussels cooked in currysaus with sauces and fries 24,50

vega!

Pasta with mushrooms, cream sauce and parmesan 19,50

Avocado burger served with fries and mayo 17,50

Curry with vegetables, cashew, tofu and rice 18,50

Fish salad with salmon, Dutch shrimps and tuna salad 21,50

Carpaccio salad with truffle mayo and parmesan 17,50

Polderpracht salad with cheese from Terschelling 17,50

Goatcheese salad with walnut and honey 17,50

The salads wil be served with bread

We serve seasonal Game dishes in the seasons

Like in the spring the asparagus with a matching fish or the classic way with ham, egg and boiled potato.

Fresh mussels in the summer, our Thai way is also delicious!

And in the late season the dishes with the self-selected mushrooms.



DESSERTS

from 17.30 uur

- Crème brûlée with caramelised sugar 6,95
Chocolate dessert various chocolate preparations 9,50
Affogato espresso, Bailey's, ice cream and whipped cream 7,50
Mascarpone with strawberry sorbet ice 8,75
Espresso Martini 10,50
Various cheeses with apple syrup and sweet bread 12,95
Ice cream coupe with cranberry compôte or egnog or chocolate sauce with whipped cream. 7,50
Kids ice 2 pieces vanille ice with whipped cream and sweets 5,00
Coffee with a warm liqueur, whipped cream and 3 chocolates 7,95
Apple pie or Cranberry cheesecake with whipped cream 5,00

Dessert wine

- Auslese a light sweet wine 6,00
Banyuls Gerard Bertrand Roussillon 6,00
Sauternes sweet gold from the Bordeaux 7,50
Kopke red or white port 5,75 Kopke old port 10y 8,50

Drinks

- Juttersbitter, "young" gin, Beerenburg, Syltje 3,00
"old" gin, Vodka, Rum, Limoncello 3,25

Liqueur, Port, Sherry, Campari and Martini

- Tia Maria, Drambuie, Grand Marnier, Disaronno, Likeur 43, Contreau,
Baileys, Sambuca 5,00 Drambuie 5,25 Limoncello 3,25
Campari, Martini, Sherry dry 5,50
Kopke red or white port 5,75 Kopke oude port 10Y 8,50

Wiskey from Terschelling

- Saint Brandarius Whiskey 6,00
"Verloren whisky" of Terschelling 6,00

Wiskey, Cognac and Grappa

- Jameson, Famous Grouse 6,00 Jack Daniels 6,50
Frysk Hynder, Ardbeg 10y 9,50
Glenfiddich 12Y 8,00
Courvoisier vs, Armagnac 7,00 Calvados 6,00 Remy Martin VSOP 8,50
Barolo Mazetti 7,00 Amarone Cesari 8,50