

## Welcome to Iselmar

### Iselmar

Iselmar is the Frisian name for the IJsselmeer, the Netherlands' largest lake with an area of 1,100 km<sup>2</sup>. The IJsselmeer was created in 1932 by damming part of the Zuiderzee with the Afsluitdijk. The other part of the former Zuiderzee now forms the Waddenzee.

The name Iselmar is therefore perfectly chosen for our location, which not only consists of a hotel with conference accommodation, but also houses a party castle, marina, bungalow park and restaurant.

Our back offers access to the Frisian inland lakes, which completes the nautical character of the venue. This nautical aspect is also reflected in our atmospheric hotel bar.

We wish you a tasty meal and a pleasant stay!

### Would you like a matching wine with your dinner?

Our staff will be happy to help you make the perfect choice.




### Do you have any allergies, dietary requirements or any ingredients you would rather not eat?

Feel free to let us know! We will gladly adjust your dish for you.

### Want to eat vegetarian?

Check out our special vegetarian dishes with a 🌱. We also can adapt many dishes to vegetarian variations.

## Starters

<b>Breadboard</b> 	<b>€ 9,00</b>
Different types of bread, served with tasty dips, spreads and cheese sticks. Perfect for sharing.	
<b>Tomato soup</b> 	<b>€ 8,00</b>
Delicious, creamy tomato soup finished with a dollop of crème fraiche and garden herbs. Served with a toasted roll.	
<b>Creamy leek soup</b>	<b>€ 8,00</b>
Soft leek soup with diced smoked chicken and spring onion.	
<b>Beef carpaccio</b>	<b>€ 15,50</b>
Fine slices of beef with truffle mayonnaise, Parmesan cheese, sun-dried tomatoes, capers and pine nuts.	
<b>Charcuterie</b>	<b>€ 15,50</b>
A selection of fine cured meats; Spianata Romana, Serrano ham and Coppa di Akkrum, served with a fresh onion chutney.	
<b>Fish pouches</b>	<b>€ 14,50</b>
Delicate filo pastry pouches filled with wakame seaweed, served with spicy chili mayonnaise.	
<b>Salmon taco</b>	<b>€ 15,00</b>
A fresh taco filled with smoked salmon, sweet and sour carrot and cucumber mix, onion and creamy remoulade sauce.	
<b>Celeriac carpaccio</b> 	<b>€ 13,50</b>
A surprising carpaccio of celeriac, lightly smoked, finished with a cheese crunch, Irish beetroot relish and croutons. A tasty vegetarian choice.	

## Salads

**Fish salad** € 22,00

A fresh fish salad with tuna, smoked salmon, deep-fried prawns and wasabi mayonnaise.

**Caesar Salad** € 21,00

A Caesar salad with crispy chicken pieces, bacon, boiled egg, Parmesan cheese, croutons and a creamy Caesar dressing.

**Carpaccio salad** € 21,00

A refined salad with thin slices of filet mignon, pine nuts, and paper-thin shavings of Parmesan cheese. Finished with a light dressing.

**Goat cheese salad** 🌱 € 19,50

A fresh, slightly tangy salad with creamy goat cheese, accompanied by toasted walnuts, honey dressing and a touch of balsamic, for the perfect balance of sweet, salty and fresh.

*Salads are served as meal salads with two fresh bread pieces.*

## Main courses

### Chicken schnitzel € 23,00

Chicken schnitzel, served with a creamy mushroom sauce.

### Spareribs € 25,50

Tender spareribs, choice of mild or spicy, served with both garlic and barbecue sauce.

### Hamburger deluxe € 19,00

An irresistible Juicy Lucy burger from the grill, with melted cheddar at its heart, served with crispy bacon, fresh pickles, tangy barbecue sauce, a fried egg and crispy fries for the ultimate taste experience.

### Mixed grill € 26,00

A mixed grill with steak, spareribs and chicken breast, served with both garlic gravy and barbecue sauce.

### Redfish € 24,50

Perfectly fried redfish with a creamy dill sauce.

### Hake fillet € 22,50

Steamed hake fillet with samphire and white wine- spring onion sauce.

### Stuffed portobello 🌱 € 22,50

Large portobello stuffed with vegetable couscous, cream cheese and a truffle sauce.  
The perfect choice for a vegetarian dish.

### Gnocchi 🌱 € 21,50

Gnocchi with a classic tomato sauce, gratinated with Pecorino Romano. A warm, vegetarian dish for the Italian lover.

### Tournedos € 34,50

Pan-fried tournedos served with a creamy stroganoff sauce, flavoured with onion, mushrooms and a touch of brandy. A refined classic.

*Enjoy our delicious dishes, prepared with the finest ingredients and served with salad and fries per group. Additional side dishes, such as warm potato garnishes and vegetables, are available for €2.50 per portion, intended to be shared per group.*

## Desserts

### **Sanfter Engel** € 8,50

Creamy vanilla ice cream, freshly squeezed orange juice and whipped cream in a glass, for a light and fruity finish to your meal.

### **Homemade Apple Crumble Pie** € 9,00

Our homemade apple crumble pie, served with vanilla sauce and stroopwafel ice cream. The ultimate comfort dessert.

### **Arretjescake** € 9,00

Delicious arretjescake combined with a cardamom panna cotta and a crunchy crumble. Served with a fresh fruit sauce.

### **Dame Blanche** € 9,00

Creamy vanilla ice cream with real chocolate sauce and whipped cream.

*End your meal in style with a delicious hot drink. Choose an aromatic espresso, a smooth cappuccino or a creamy latte macchiato. Or be tempted by one of our specialty coffees: Irish Coffee, French Coffee, Italian Coffee, Spanish Coffee or Dokkumer Kofje. Perfectly combined with one of our tempting desserts for the ultimate culinary experience.*

### **Irish Coffee** € 8,50

A heartwarming classic, with potent coffee, Irish whiskey and a topping of whipped cream. The perfect balance of rich flavours and a subtle alcoholic touch.

### **French Coffee** € 8,50

A delicate coffee with a hint of Grand Marnier, for a citrusy twist. Finished with an airy layer of whipped cream, for an elegant and tasty experience.

### **Italian Coffee** € 7,50

A sophisticated coffee combined with amaretto, topped off with a creamy layer of whipped cream. This delicious coffee has a rich, nutty taste and is reminiscent of the Italian passion for flavour.

### **Spanish Coffee** € 7,50

A warming combination of coffee and Licor 43. Finished with whipped cream, this Spanish classic offers a powerful and rich taste experience.

### **Dokkumer Kofje** € 7,00

A rich flavour of coffee and Berenburg, with a subtle hint of spices. Topped with a dollop of whipped cream, this coffee is the perfect choice for those who enjoy a bold hot drink with a Frisian twist.

## Wine menu

### House wine white

Pinot Grigio, Principato

Cavit, Trentino, Italy

Pinot Grigio

*Pale, straw yellow colour and a fresh, fruity aroma. The taste is dry with plenty of juice, elegant and clean and a touch nutty after.*

**per glas**

€ 5,00

### House wine white, sweet

Niersteiner Gutes Domtal, Johannes Egberts

Rheinhessen, Germany

Silvaner & Müller-Thurgau

*Floral in aroma with a fresh fruity taste.*

**per glas**

€ 5,00

### House wine rosé

Pinot Grigio Rosato, Principato

Cavit, Trentino, Italy

Pinot Grigio

*What is remarkable for this wine is its light pink colour, obtained from the copper-coloured skins of the pinot grigio grape. In its nose full of red fruit of woodland strawberries and slightly floral. On the palate fresh red fruit, slightly creamy and spicy.*

**per glas**

€ 5,00

### House wine red

Merlot – Cabernet, Principato

Cavit, Trentino, Italy

Merlot – Cabernet Sauvignon

*Playful red blend of cabernet sauvignon and merlot grape varieties.*

*Fresh red fruit on the palate and aroma, slightly spicy with supple tannins.*

**per glas**

€ 5,00

*Enjoy our selection of house wines by the bottle. Indulge in the taste of our carefully selected house wines, which will perfectly accompany your meal. A bottle for € 25,50, so you can fully enjoy a delicious wine experience.*

## Wine menu

### White wine

**Grüner Veltliner, Schloss Gobelsburger**

Schloss Gobelsburg, Langenlois, Kamptal, Austria

Grüner Veltliner

*Softly spicy and fruity on the nose. Fresh commitment, white fruit, mango and citrus, very pure and elegant, mild acidity and a fresh finish.*

**per bottle**

€ 34,50

**Sauvignon Blanc, Diemersdal**

Diemersdal Estate, urbanville, South-Afrika

Sauvignon Blanc

*Classic style sauvignon, on the nose tropical fruit, ripe figs and a hint of minerality which returns on the palate. On the finish, fresh acidity and ripe fruit.*

**per bottle**

€ 32,50

**Chardonnay, Milton Park**

Thorne – Clarke, Barossa Valley, Australia

Chardonnay

*A fresh, rounded palate with notes of tropical fruit nicely intertwined with the light touch of wood.*

**per bottle**

€ 27,50

**Pinot Grigio, 'Hill'**

Nals Margreid, Süd Tirol, Italy

Pinot Grigio

*Round, reasonably full, nutty aroma with an elegant flavour, Fresh acidity and creaminess.*

**per bottle**

€ 35,50

**Verdicchio, dei Castelli di Jesi Classico 'Luzano'**

Marotti Campi, Marche, Italy

Verdicchio

*On the nose, some floral, gorse and almond earthiness. Full, pleasant taste, rich with some fennel and ripe white fruit of apples. Fresh acidity and lively.*

**per bottle**

€ 30,50

## Wine menu

### Red wine

#### **Shiraz, Milton Park**

Thorne – Clarke, Barossa Valley, Australia

Shiraz

*Sultry, full-bodied flavour with eucalyptus, black pepper and forest fruits.*

*Very distinctive with a long finish.*

**per bottle**

€ 27,50

#### **Malbec, Loreca 'fantasia'**

Maurico Lorca, Mendoza, Argentina

Malbec

*This wine is supple with a full body. The taste is creamy*

*with aromas of sun-dried fruit and vanilla.*

**per bottle**

€ 29,50

#### **Barbera, del Monferrato 'Montej' Rosso**

Villa Sparina, Monteronondo, Italy

Barbera

*Fresh, clean wine with ripe red and black fruit, soft acidity and a little vanilla*

*and wood, well balanced.*

**per bottle**

€ 30,50

#### **Tempranillo, Rioja Vallobera 'Crianza'**

Bodegas Vollobera, Laguardia, Spain

Tempranillo

*Ripe, red fruit on the nose and palate. Creamy, juicy, slightly spicy wine with*

*light notes of wood aging, tobacco and an elegant finish.*

**per bottle**

€ 35,50



## Wine menu

### Sparkling wines

#### **Prosecco Lunetta**

Cavit, Trentino, Italy

Prosecco

*In the nose green apple, lime, blossom. Soft commitment, good mousse, soft dry, white fruit like apple, pear, peach, nectarines. Fresh taste, nice balance with a clean finish.*

**per bottle**

€ 35,00

#### **Vouvray Méthode Traditionelle 'Selection' Brut**

Vigneau-Chevreau, Chancay, Loire, France

Chenin blanc

*In the nose delicious fruit like apple and peach. Soft commitment with lots of mouth mousse, fairly full-bodied, white fruit, pleasantly dry with a long finish.*

**per bottle**

€ 42,50

#### **Champagne Delot 'Parcelle de Montre-Cul' Blanc de Blancs Brut**

Delot Père et Fils, Champagne, France

Chardonnay

*Light in colour. Subdued aroma, in which white fruit. Fresh, elegant inset with a soft mousse, clean and pure on the palate, pleasantly dry, fairly broad and complex.*

**per bottle**

€ 79,50

*Enjoy our Prosecco per piccolo. Treat yourself to a refreshing Prosecco, perfect to celebrate your moment.*

*A piccolo of this sparkling wine for € 11.50, for a light, elegant experience in a small format.*

## Drinks

### Warm drinks

Tea	€	3,00
Fresh mint tea	€	4,00
Fresh ginger tea	€	4,00
Coffee	€	3,00
Large coffee	€	4,00
Espresso	€	3,00
Double espresso	€	4,00
Latte	€	4,00
Cappuccino	€	3,50
Latte macchiato	€	4,00
Hot chocolate	€	3,50

### Soft drinks

Coca Cola	€	3,00
Coca Cola Zero	€	3,00
Fanta Orange	€	3,00
Fanta Cassis	€	3,00
Sprite	€	3,00
Fuze Tea	€	3,00
Fuze Tea green	€	3,00
Fuze Tea sparkling	€	3,00
Bitter Lemon	€	3,50
Tonic	€	3,50
Ginger Ale	€	3,50
Rivella	€	3,50
Spezi	€	3,00
Glass of lemonade	€	1,50
Jug of lemonade	€	5,50
Chocolate milk	€	3,50
Fristi	€	3,50

### Draft beer

Iselmar speciaalbier	€	5,00
Hertog Jan 0,25 L	€	3,50
Hertog Jan 0,45 L	€	6,50
Leffe Blond/Brune	€	5,00
Karmeliet Tripel	€	5,00
Texels Skuumkoppe 0,3 L	€	5,00
Texels Skuumkoppe 0,5 L	€	8,50
Sneeuwwitje 0,25 L	€	3,50
Sneeuwwitje 0,45 L	€	6,50

### Bottled beer

Hertog Jan	€	4,00
Hertog Jan 0.0%	€	4,00
Hoegaarden Radler	€	4,00
Hoegaarden Radler 0.0%	€	4,00
Franziskaner weiss	€	6,00
Franziskaner weiss 0.0%	€	6,00
Liefmans fruitbier	€	5,00
Leffe Blond/Brune	€	5,00
Corona	€	5,50
Texels Skuumkoppe 0,0%	€	4,50

### Juices

Fresh orange juice	€	5,50
Schulp Applejuice	€	3,50
Schulp Orangejuice	€	4,00
Apfelschorle	€	3,50

### Mineral water

Chaudfontaine	€	3,00
Chaudfontaine sparkling	€	3,00
Chaudfontaine 1 L	€	6,50
Chaudfontaine sparkling 1 L	€	6,50

## Drinks

### Foreign distilled

Jägermeister	€ 4,00
Campari	€ 4,00
Underberg	€ 4,50
Pernod	€ 4,50
Fernet Branca	€ 4,50
Ouzo 12	€ 4,50
Ramazotti	€ 4,50
Puchkin vodka	€ 4,50
Grappa Chardonnay	€ 7,50

### Mixed drinks

Aperol Spritz	€ 9,50
Limoncello Spritz	€ 9,50
Gordon's Gin & Tonic	€ 8,50
Bulldog Gin & Tonic	€ 9,50
Martini Bianco & Tonic	€ 7,50
Campari & Tonic	€ 7,50

### Aperitif

Port Ruby	€ 4,00
Port White	€ 4,00
Sherry Medium	€ 4,00
Sherry Dry	€ 4,00
Martini Bianco	€ 4,00
Martini Rosso	€ 4,00
Crodino alcoholvrij	€ 5,00

### Cognac

Courvoisier VS	€ 8,00
Rémy Martin VSOP	€ 9,50
Calvados Busnel Trois lys	€ 5,50
Armagnac Janneau VSOP	€ 6,50

### Whisky

Lagavulin 16 years old	€ 15,50
Dalwhinnie 15 years old	€ 12,50
Glenkinchie 12 years old	€ 10,50
Johnnie Walker Red label	€ 6,50
Johnnie Walker Black label	€ 8,50
Jack Daniels	€ 7,00
Glenfiddich	€ 8,50
Jameson Irish	€ 5,50

### Domestic distilled

Jonge Jenever	€ 3,50
Oude Jenever	€ 3,50
Bessen Jenever	€ 3,50
Vieux	€ 3,50
Berenburg	€ 3,50
Corenwijn	€ 3,50
Schippersbitter	€ 3,50
Advokaat	€ 3,50

### Gin

Gordon's Dry Gin	€ 5,00
Bulldog Gin	€ 6,00

### Rum

Bacardi Carta Blanca	€ 4,50
Bacardi Carta Negra	€ 4,50
Bacardi Limón	€ 4,50
Captain Morgan Spiced	€ 4,50

### Liqueurs

Safari	€ 4,50
Malibu	€ 4,50
Passoa	€ 4,50
Berentzen Apfelfkorn	€ 3,50
Southern Comfort	€ 4,50
Bailey's	€ 4,50
Tia Maria	€ 4,50
Di Saronno Amaretto	€ 4,50
D.O.M Bénédictine	€ 4,50
Drambuie	€ 5,50
Cointreau	€ 5,50
Grand Marnier Rouge	€ 5,50
Sambuca Vaccari	€ 4,50
Tequila Siera Silver	€ 4,50
Licor 43	€ 4,50
Limoncello	€ 4,50
Aperol	€ 4,50