

## Starters

<b><i>Bread</i></b>	5,50
Various types of bread with herb butter, garlic sauce and olive spread.	
<b><i>Sweet potato soup</i></b>	7,00
Richly filled with Dutch prawns and chives.	
<b><i>Shiitake consommé</i></b>	6,50
Stock with shiitake and a shiitake-filled ravioli.	
<b><i>Steak tartare</i></b>	10,50
Served with a quail's egg, truffle mayonnaise and Amsterdam onion.	
<b><i>Home-smoked mackerel</i></b>	9,50
Served with leaven-baked croutons and various beetroot preparations.	
<b><i>Pumpkin tortilla</i></b>	8,50
Served with sweet & sour fennel, lettuce and a pumpkin seed pesto.	

## Main courses

<b><i>Deer candied peel</i></b>	19,50
Served with a strong jus of Hertog Jan Grand Prestige and caramelised onions.	
<b><i>Picanha</i></b>	18,50
Pink beef picanha with a mustard jus and sweet potato.	
<b><i>Pork loin and belly bacon</i></b>	20,50
Grilled Duroc de Batelle pork loin and fried belly bacon with a blanquette sauce.	
<b><i>Salmon</i></b>	18,50
Fried filet with a basil cream sauce and fennel.	
<b><i>Halibut</i></b>	20,50
Fried filet with a cream of celeriac and seasonal vegetables.	
<b><i>Polenta burger</i></b>	14,50
Fried polenta burger with red onion chutney and carrots in various colours.	
<b><i>Mushroom risotto</i></b>	15,50
Served with truffles, Parmesan cheese and a quail's yolk.	

## Iselmar classics

<b>Tomato soup</b>	6,50
Traditional cream of tomato soup with beef meatballs and a scoop of cream.	
<b>Carpaccio</b>	11,50
Of beef with rucola, roasted pine-tree seeds, sundried tomatoes, croutons, Parmesan cheese and a truffle mayonnaise.	
<b>Beef tenderloin</b>	28,50
In butter fried Scottish beef tenderloin with a sauce of your choice: pepper, mushroom, stroganoff.	
<b>Pork escalope</b>	18,00
Served with a sauce of your choice: pepper, mushroom or stroganoff.	
<b>Spare ribs</b>	18,00
Mild or spicy marinated spare ribs, served with garlic and chilli-coriander sauce.	
<b>Small soles</b>	18,00/22,00
2 or 3 North Sea small soles, fried in butter and served with a homemade remoulade sauce.	

*Our staff will also present you changing restaurant specialities.*

*Our main dishes are served with hot vegetables,  
a refreshing salad and potato snacks.*

*Want to enjoy a delicious glass of wine with your meal?  
Ask our members of staff to help you make a suitable choice.*

*Do you suffer from an allergy? Please let us know.*

## Desserts

<b><i>Tarte tartin</i></b>	7,00
Served with a scoop of stewing pear ice-cream.	
<b><i>Panna Cotta</i></b>	7,50
Panna cotta and Amarena cherry ice-cream with a white chocolate crumble.	
<b><i>Frisian tiramisu</i></b>	7,00
Tiramisu with Beerenburg syrup and mint sugar.	
<b><i>Dame Blanche</i></b>	7,50
Of vanilla ice cream with melted Belgian chocolate and whipped cream.	

## Coffee/Tea

<i>Coffee or tea with several sweet delicacies.</i>	3,75
<i>Dokkumer kofje with Beerenburg.</i>	6,00
<i>Irish Coffee with Jameson Irish Whiskey.</i>	7,50
<i>French Coffee with Grand Marnier.</i>	7,50
<i>Italian Coffee with Amaretto.</i>	6,50
<i>Spanish Coffee with Licor 43.</i>	6,50

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