



Welcome to Iselmar

Iselmar

Iselmar is the Frisian name for the IJsselmeer, the largest lake in the Netherlands, covering an area of 1,100 km². The IJsselmeer was created in 1932 by damming off part of the Zuiderzee with the Afsluitdijk.

With direct access to the Frisian lakes at the rear and the IJsselmeer dike and UNESCO World Heritage site the Woudagemaal at the front, Iselmar has long been a well-known name in Friesland and the nautical world. Over the past five decades, Iselmar has grown into a four-star hotel, marina, bungalow park, meeting venue, and party castle.

With many sports and recreational facilities such as squash, tennis, bowling, a swimming pool, sauna, and gym not to mention the restaurant and the cozy, nautically themed hotel bar every stay is complete.

We wish you a pleasant stay!


Would you like a wine pairing with your dinner?

Our staff will be happy to help you choose the perfect match.


Do you have any allergies, dietary requirements, or ingredients you prefer to avoid?


Please let us know! We are happy to adjust your dish accordingly.

Prefer a vegetarian meal?

Check out our special vegetarian dishes marked with a . Many of our other dishes can also be adapted to a vegetarian version.

Meal Packages

Are you dining as part of a hotel package or our bowling-dinner arrangement? We've selected a number of dishes specially for our menu packages. You can recognize these by the  symbol on the menu.

Do you want a dish from the à la carte menu that is not marked with a ? No problem! You can still choose this dish a supplementary charge will apply, which is listed alongside the dish.

This way, you can always enjoy your favourite flavours with the freedom to choose.



Lunch Dishes

Available from 12:00 to 17:00

Bread Platter ✓	€ 9.00
A selection of various breads, crispy cheese sticks, and artisanal spreads. Perfect for sharing.	
Tomato Soup ✓	€ 8.00
Creamy tomato soup seasoned with garden herbs and a splash of cream.	
Onion Soup ✓	€ 9.00
Rich French onion soup served with a crostini gratinated with cheese.	
Smoked Salmon on Rustic Bread*	€ 15.50
With remoulade sauce, red onion, mixed lettuce, and capers.	
Carpaccio on Rustic Bread*	€ 15.50
Thinly sliced beef tenderloin with capers, sun-dried tomatoes, Parmesan cheese, pine nuts, and truffle mayonnaise.	
Club Sandwich on Rustic Bread*	€ 15.50
With tomato, bacon, smoked chicken breast, fries, and mayonnaise.	
'12-Uurtje' on Rustic Bread*	€ 15.50
With a beef croquette, carpaccio, and a cup of soup of your choice.	
'Uitsmijter' on Rustic Bread*	€ 14.00
With your choice of ham, cheese, and/or bacon.	
Two Burgundy-Style Beef Croquettes on Rustic Bread*	€ 12.50
Served with fine French mustard.	
Two Vegan Croquettes on Rustic Bread* ✓	€ 12.50
Served with fine French mustard.	
XL Toasted Sandwich on Rustic Bread*	€ 10.50
With ham and/or cheese.	
Classic Baguette "Gezond"	€ 13.50
With ham, cheese, cucumber, boiled egg, and lettuce.	
Deluxe Hamburger on a Brioche Bun	€ 23.50
With fries, BBQ sauce, and lettuce.	
Chicken Schnitzel on a Brioche Bun	€ 19.00
With chili mayonnaise, fries, and lettuce.	
Pasta Bolognese	€ 17.50
Served with Parmesan cheese and mixed salad.	
Fish Salad	€ 23.00
A refreshing salad with smoked salmon, tuna, fried prawns, and a creamy wasabi mayonnaise.	
Caesar Salad	€ 21.50
Classic Caesar salad with crispy chicken, bacon, boiled egg, Parmesan cheese, croutons, and a rich Caesar dressing.	
Carpaccio Salad	€ 22.50
Salad with thinly sliced beef tenderloin, pine nuts, sun-dried tomatoes, capers, Parmesan cheese, and truffle mayonnaise.	
Goat Cheese Salad ✓	€ 20.00
A colourful salad with creamy goat cheese, walnuts, orange segments, and a honey dressing for a sweet and fresh balance.	

* Choice of white or brown bread.



Drinks Menu

Hot Beverages

Tea	€ 3,25
Fresh mint tea	€ 4,25
Fresh ginger tea	€ 4,25
Coffee	€ 3,25
Large coffee	€ 4,25
Espresso	€ 3,25
Double espresso	€ 4,50
Café au lait	€ 4,75
Cappuccino	€ 3,85
Latte macchiato	€ 4,75
Hot chocolate	€ 3,75

Soft Drinks

Coca Cola	€ 3,50
Coca Cola Zero	€ 3,50
Fanta Orange	€ 3,50
Fanta Cassis	€ 3,50
Sprite	€ 3,50
Fuze Tea Green	€ 3,50
Fuze Tea Sparkling	€ 3,50
Bitter Lemon	€ 3,50
Tonic	€ 3,50
Ginger Ale	€ 3,50
Rivella	€ 3,50

Spezi	€ 3,50
Glass of lemonade	€ 1,60
Jug of lemonade	€ 6,00
Chocolate milk	€ 3,50
Fristi	€ 3,50
Glass of milk	€ 3,50
Glass of buttermilk	€ 3,50
Mug of soft drink 0.5 L	€ 7,50

Draught Beer

Iselmar Special Beer	€ 5,25
Hertog Jan 0.25 L	€ 3,75
Hertog Jan 0.5 L	€ 7,50
Leffe Blonde/Brune	€ 5,50
Karmeliet Tripel	€ 5,50
Texels Skuumkoppe 0.3 L	€ 5,50
Texels Skuumkoppe 0.5 L	€ 9,25
Sneeuwwitje 0.25 L	€ 3,75
Sneeuwwitje 0.5 L	€ 7,50

Bottled Beer

Hertog Jan	€ 4,25
Hertog Jan 0.0%	€ 4,25
Hoegaarden Radler	€ 4,25
Hoegaarden Radler 0.0%	€ 4,25
Franziskaner Weiss	€ 7,00
Franziskaner Weiss 0.0%	€ 7,00
Liefmans Fruit Beer	€ 5,50
Leffe Blonde/Brune	€ 5,50
Corona	€ 6,00
Corona 0.0%	€ 6,00
Texels Skuumkoppe 0.0%	€ 4,75

Fruit Juices

Freshly squeezed orange juice	€ 5,75
Schulp Apple Juice	€ 3,50
Schulp Orange Juice	€ 4,00
Apfelschorle	€ 3,75

Mineral Water

Chaudfontaine	€ 3,50
Chaudfontaine Sparkling	€ 3,50
Chaudfontaine 1 L	€ 7,50
Chaudfontaine Sparkling 1 L	€ 7,50



Drinks Menu

Foreign Spirits

Jägermeister	€ 4,50
Campari	€ 4,50
Underberg	€ 5,50
Pernod	€ 5,50
Fernet Branca	€ 5,50
Ouzo 12	€ 5,50
Ramazotti	€ 5,50
Puchkin Vodka	€ 5,50
Grappa Chardonnay	€ 8,00

Mixed Drinks

Aperol Spritz	€ 9,50
Limoncello Spritz	€ 9,50
Gordon's Gin & Tonic	€ 8,75
Bulldog Gin & Tonic	€ 9,75
Martini Bianco & Tonic	€ 7,75
Campari & Tonic	€ 8,00

Aperitif

Port Ruby	€ 4,75
Port White	€ 4,75
Sherry Medium	€ 4,75
Sherry Dry	€ 4,75
Martini Bianco	€ 4,25
Martini Rosso	€ 4,25
Crodino Non-Alcoholic	€ 5,25

Cognac

Courvoisier VS	€ 7,00
Rémy Martin VSOP	€ 8,00
Calvados Busnel Trois Lys	€ 6,00
Armagnac Janneau VSOP	€ 7,00

Whisky

Lagavulin 16 years old	€ 16,50
Dalwhinnie 15 years old	€ 12,50
Glenkinchie 12 years old	€ 11,50
Johnnie Walker Red Label	€ 6,75
Johnnie Walker Black Label	€ 8,50
Jack Daniels	€ 7,00
Glenfiddich	€ 8,50
Jameson Irish	€ 6,00

Domestic Spirits

Young Jenever	€ 4,00
Old Jenever	€ 4,00
Berry Jenever	€ 4,00
Vieux	€ 4,00
Berenburg	€ 4,00
Corenwijn	€ 4,00
Schippersbitter	€ 4,00
Advocaat	€ 4,00

Gin

Gordon's Dry Gin	€ 5,25
Bulldog Gin	€ 6,25

Rum

Bacardi Carta Blanca	€ 5,50
Bacardi Carta Negra	€ 5,50
Bacardi Limón	€ 5,50
Captain Morgan Spiced	€ 5,50

Liqueurs

Safari	€ 5,00
Malibu	€ 5,00
Passoa	€ 5,00
Berentzen Apfelkorn	€ 4,25
Southern Comfort	€ 5,50
Bailey's	€ 5,50
Tia Maria	€ 5,50
Disaronno Amaretto	€ 5,50
D.O.M Bénédicte	€ 5,50
Drambuie	€ 6,00
Cointreau	€ 6,00
Grand Marnier Rouge	€ 6,00
Sambuca Vaccari	€ 5,25
Tequila Sierra Silver	€ 5,50
Licor 43	€ 5,50
Limoncello	€ 5,50
Aperol	€ 5,50



Starters

Bread Platter ✓

€ 9.00

A delicious selection of assorted breads, crispy cheese sticks, and artisan spreads.
Perfect for sharing.

Supplement for meal package: € 2.50.

Tomato Soup ✓

€ 8.00

Creamy tomato soup seasoned with garden herbs and a dash of cream.

★ *Included in meal package.*

Onion Soup ✓

€ 9.00

Hearty French onion soup served with a crostini gratinated with cheese.

Supplement for meal package: € 2.50.

Beef Carpaccio

€ 15.50

Thinly sliced diamond fillet, topped with capers, sun-dried tomato,
Parmesan cheese, pine nuts, and truffle mayonnaise.

Supplement for meal package: € 4.50.

Soy-Glazed Salmon Skewer

€ 15.50

Oven-baked skewer of marinated salmon in soy sauce.

A perfect balance of savoury and smooth, served with a refreshing salad.

Supplement for meal package: € 4.50.

Italian-Style Meatballs

€ 14.50

Artisan-style meatballs in a rich, spiced tomato sauce.

Served with grilled ciabatta bread.

★ *Included in meal package.*

Mushroom Quiche

€ 14.50

Savory oven-baked tart filled with a variety of mushrooms,
caramelized onion, and a hint of thyme.

★ *Included in meal package.*

Papadum with Fish Duo


€ 15.00

Crispy papadum topped with smoked mackerel and trout,
accompanied by a refreshing curry dressing.

Supplement for meal package: € 3.50.



Main Courses

Chicken Thigh Skewer	€ 24.50
Served with fried rice, satay sauce, prawn crackers, and crispy fried onions. <i>Supplement for meal package: € 4.50.</i>	
Spare Ribs	€ 26.50
Tender pork ribs, your choice of mild or spicy, served with garlic sauce and BBQ sauce. <i>Supplement for meal package: € 5.50.</i>	
Deluxe Hamburger	€ 23.50
A generous burger with melted cheddar in the centre. Stacked with bacon, tomato, cucumber, pickle, fried egg, and homemade burger sauce. Served with French fries. <i>Supplement for meal package: € 4.50.</i>	
Deluxe Nacho Burger 	€ 21.50
Crispy vegetarian burger with a nacho crust. Topped with cucumber, tomato, red onion, pickle relish, fried egg, and burger sauce. Served with French fries. <i>★ Included in meal package.</i>	
Haddock with White Wine Sauce	€ 24.00
Pan-fried haddock fillet served with a creamy white wine and fresh herb sauce. <i>★ Included in meal package.</i>	
Pan-Fried Dover Sole (300–350 g)	€ 33.00
Classic pan-fried sole in butter. Accompanied by homemade remoulade sauce. <i>Supplement for meal package: € 17.50.</i>	
Tournedos (200 g)	€ 34.50
Tender beef fillet, pan-seared and served with a rich red wine jus. <i>Supplement for meal package: € 18.50.</i>	
Duck Breast	€ 24.50
Slow-cooked duck breast served with a rich orange sauce. <i>Supplement for meal package: € 5.50.</i>	
Beef Stew	€ 25.50
Slow-braised beef with seasonal vegetables, served with steakhouse fries. <i>★ Included in meal package.</i>	

Main courses are served with warm vegetables and fries.

Additional side dishes, such as warm potato garnishes and salads, can be ordered separately.

You'll find these extras on the reverse side of this page under "Extras of Your Choice."



Meal Salads

Fish Salad	€ 23.00
A refreshing salad with smoked salmon, tuna, crispy fried prawns, and a creamy wasabi mayonnaise. <i>Supplement for meal package: € 5.50.</i>	
Caesar Salad	€ 21.50
Classic Caesar salad with crispy chicken pieces, bacon, boiled egg, Parmesan cheese, croutons, and a rich Caesar dressing. <i>Supplement for meal package: € 4.00.</i>	
Carpaccio Salad	€ 22.50
Salad with thinly sliced diamond fillet, pine nuts, sun-dried tomato, capers, Parmesan cheese, and truffle mayonnaise. <i>Supplement for meal package: € 5.50.</i>	
Goat Cheese Salad ✓	€ 20.00
A colourful salad with creamy goat cheese, walnuts, orange segments, and a honey dressing for a sweet and fresh balance. <i>Supplement for meal package: € 3.50.</i>	

Extras of Your Choice

Add a side dish to complement your meal. Extra garnishes, such as salad or potatoes, can be ordered per serving.

Potato Garnish	€ 3.50
Chef's choice of preparation such as gratin, boiled, or pan-fried potatoes.	
Fresh Salad	€ 3.50
Fresh mixed salad with a light dressing.	
Warm Vegetables	€ 3.50
Steamed or butter-sautéed vegetables, lightly seasoned.	
French Fries	€ 3.50
Golden French fries served with mayonnaise.	



Desserts

- Coffee Brownie** € 8.50
Delicious artisan coffee brownie with caramel sauce,
served with stroopwafel ice cream.
Supplement for meal package: € 2.50.
- Tarte Tatin** € 9.00
Tarte Tatin made with gently poached pears,
served with stewed pear parfait.
★ Included in meal package.
- Dame Blanche** € 9.00
Creamy vanilla ice cream topped with warm chocolate sauce
and a dollop of whipped cream. A true classic.
★ Included in meal package.
- Crêpes with Warm Cherries** € 10.50
Crêpes served with vanilla ice cream and warm cherries.
Spectacularly flambéed at the table — a festive experience.
Supplement for meal package: € 4.50.

Coffee Specials

- Irish Coffee** € 9.25
A heartwarming classic with strong coffee, Irish whiskey,
and a dollop of whipped cream — a perfect balance of rich flavour and a subtle boozy touch.
- French Coffee** € 9.25
A refined coffee with a hint of Grand Marnier for a citrusy twist,
topped with a light layer of whipped cream for an elegant and flavourful experience.
- Italian Coffee** € 8.75
A smooth coffee combined with amaretto, finished with whipped cream.
This indulgent drink offers a rich, nutty flavour — evoking the Italian passion for taste.
- Spanish Coffee** € 8.75
A warming blend of coffee, Licor 43, and whipped cream.
This Spanish classic delivers a bold and rich taste experience.
- Dokkumer Coffee** € 8.00
The rich flavour of coffee combined with Berenburg,
featuring a subtle herbal note. Finished with whipped cream.
The perfect choice for those who enjoy a bold hot drink with a Frisian twist.



Wine List

House Wines

White

●○○○

Pinot Grigio from Italy

Dry, juicy with a nutty finish.



€ 5.00



€ 25.50

Sweet

●○○○

Silvaner and Müller-Thurgau from Germany

Lightly sweet, fruity with a fresh taste.

€ 5.00

€ 25.50

Rosé

●○○○

Pinot Grigio from Italy

Dry, fresh red fruit with a lightly spiced finish.

€ 5.00

€ 25.50

Red

●○○○

Merlot from Italy

Dry, fresh red fruit, spicy with soft tannins.

€ 5.00

€ 25.50

White Wines

Grüner Veltliner from Austria

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Fresh white fruit, mango, citrus, and a soft spicy finish.



€ 34.50

Sauvignon Blanc from South Africa

●○○○

Tropical fruit, ripe figs with fresh acidity and fruit in the aftertaste.

€ 32.50

Chardonnay from Australia

●●○○

Fresh, round flavour with tropical fruit and a light hint of oak.

€ 27.50

Pinot Grigio from Südtirol, Italy

●●●○

Creamy taste with fresh acidity and a nutty finish.

€ 35.50

Verdicchio from Italy

●●●○

Full, rich flavour with notes of fennel and apple.

€ 30.50



Wine List

Red Wines

Shiraz from Australia

●○○○

Full-bodied, smooth flavour with eucalyptus, black pepper and ripe forest fruits.



€ 27.50

Barbera from Italy

●●○○

Soft, slightly tangy taste of red and black fruit, with hints of vanilla and oak.

€ 30.50

Malbec from Argentina

●●●○

Rich and smooth with flavours of sun-dried fruit and vanilla.

€ 29.50

Tempranillo from Spain

●●●○

Creamy, juicy taste of red fruit with mild spices, oak and tobacco.

€ 35.50

Sparkling Wines

Glera, Prosecco from Italy (piccolo or bottle)

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Dry, refreshing fine bubbles with green apple, lime and blossom.



€ 11.50



€ 35.00

Chenin Blanc, Brut from France

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Full-bodied, dry and soft bubbles with apple and peach notes.

€ 42.50

Chardonnay, Champagne from France

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Dry, complex and elegant bubbles with delicate white fruit flavours.

€ 79.50