



Welcome to Iselmar

Iselmar

Whether you are looking for a relaxing stay, a sporty activity or simply some quality time together, you will find everything in one place at Iselmar. From relaxation and sports to delicious food and enjoying the beautiful surroundings. There is always something to experience.

Over the past five decades, Iselmar has grown into a four-star hotel with a marina, bungalow park, conference facilities and a unique party venue. With our extensive range of sports and leisure facilities, there is something for everyone, young and old. Enjoy our swimming pool, sauna and fitness room, or have fun playing bowling or squash. In our activity park across from our hotel, you can also enjoy adventure golf, padel, tennis and jeu de boules.

After an active day, you can enjoy a delicious meal in our restaurant or unwind in our cosy hotel bar, beautifully decorated with a nautical theme. We aim to make every stay a complete and relaxing experience.

Curious to discover everything Iselmar has to offer?

Scan the QR code for more information about Iselmar and our facilities.



We wish you a pleasant stay!

Wine Recommendation

Would you like a wine recommendation to accompany your dinner? Our staff will be pleased to help you select the perfect match.

Allergies and Dietary Requirements

Do you have an allergy, dietary requirement or ingredients you prefer to avoid? Please let us know. We will be happy to adapt your dish accordingly.

Vegetarian Dishes

Vegetarian dishes are marked with a V. In addition, many dishes can be prepared as a vegetarian option upon request.

Packages

Have you booked an package? A selection of dishes has been specially chosen for your package menu. These dishes are marked with a ★ on the menu. À la carte dishes without a ★ may also be selected. A supplement applies, which is indicated alongside the relevant dish. This allows you to enjoy your favourite flavours while retaining the freedom to create your own menu.



Lunch Dishes

Available between 12:00 and 17:00

Bread & Soups

Bread Board ✓	€ 9.00
Artisan pull-apart bread served with homemade spreads.	
Tomato Soup ✓	€ 8.00
With garden herbs and cream.	
Creamy wild mushroom soup ✓	€ 9.00
Served with sautéed wild mushrooms and thyme.	

Open Sandwiches on Artisan Bread (choice of white or wholemeal bread)

Smoked Salmon	€ 15.75
Wasabi mayonnaise, red onion, mixed leaf salad and capers.	
Carpaccio	€ 16.50
Thinly sliced beef tenderloin, capers, sun-dried tomatoes, Parmesan cheese, pine nuts and truffle mayonnaise.	
Club Sandwich	€ 15.75
Tomato, bacon, smoked chicken breast and French fries.	
Traditional Dutch Lunch	€ 16.50
Beef croquette, beef carpaccio and a soup of your choice.	
Dutch Fried Eggs	€ 14.50
Ham, cheese and/or bacon of your choice.	
Two Premium Beef Croquettes	€ 13.50
With French mustard.	
Two Vegan Croquettes ✓	€ 13.50
With French mustard.	
XL Toasted Sandwich	€ 10.50
With ham and/or cheese.	

Sandwiches

Healthy White Baguette	€ 14.50
Ham, cheese, cucumber, boiled egg and lettuce.	
Deluxe Burger	€ 24.00
Beef burger, melted cheese, bacon, tomato, cucumber, fried egg, burger sauce and French fries.	
Chicken Schnitzel	€ 21.50
Brioche bun, lettuce, chilli mayonnaise and French fries.	

Salads

Fish Salad	€ 23.50
Smoked salmon, tuna, fried prawns and wasabi mayonnaise.	
Caesar Salad	€ 22.00
Chicken pieces, bacon, boiled egg, Parmesan cheese, croutons and Caesar dressing.	
Carpaccio Salad	€ 23.00
Thinly sliced beef tenderloin with capers, sun-dried tomatoes, Parmesan cheese, pine nuts and truffle mayonnaise.	
Goat's Cheese Salad ✓	€ 20.50
Goat's cheese, walnuts, orange and honey.	



Wine List

House Wines

25.50

White: Pinot Grigio
Sweet White: Niersteiner Gutes Domtal
Rosé: Pinot Grigio Rosato
Red: Merlot



Sparkling Wines

Prosecco Spumante “Lunetta”, Italy (piccolo or bottle)

€ 35.00

Delicately sparkling with notes of green apple, lime and blossom.



Vouvray Méthode Traditionelle Brut, Vigneau-Chevreau, France

€ 42.50

Dry and full-bodied with a soft mousse of apple and peach.

Champagne Delot Blanc de Noirs Brut, Delot Père et Fils, France

79.50

Complex and dry with notes of white fruit, brioche and floral aromas.

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White Wines

Grüner Veltliner “Loss”, Schloss Gobelsburg, Austria

34.50

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

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Sauvignon Blanc Cape Town, Diemersdal, South Africa

€ 32.50

Tropical fruit, fig and vibrant acidity.

Viognier Cuvée Stéphane Bouix, Domaine Haut Mourier, France

€ 29.50

Rich and rounded with peach, apricot and delicate white flowers.

Chardonnay “Les Favèdes” Réserve, Vignerons du Narbonnais, France

€ 32.50

Full-bodied and creamy with ripe fruit, oak notes, caramel and honey.

Red Wines

Barbera Piemonte “Montej”, Villa Sparina, Italy

30.50

Soft and fruit-driven with red and black fruit flavours.

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Shiraz, Milton Park, Australia

27.50

Rich and warming with pepper, eucalyptus and ripe forest berries.

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Malbec “Fantasia”, Bodegas Mauricio Lorca, Argentina

€ 29.50

Smooth and generous with black fruit, vanilla and bay wood notes.



Rioja Crianza, Bodegas Vallobera, Spain

€ 35.50

Powerful and velvety with red fruit, spices and subtle oak notes.



Beverage Menu

Hot Beverages

Tea	€ 3.50
Fresh Mint Tea	€ 4.50
Fresh Ginger Tea	€ 4.50
Coffee	€ 3.50
Large Coffee	€ 4.50
Espresso	€ 3.50
Double Espresso	€ 4.75
Café Latte	€ 4.75
Cappuccino	€ 4.00
Latte Macchiato	€ 4.75
Hot Chocolate	€ 4.00

Soft Drinks

Coca-Cola	€ 3.75
Coca-Cola Zero	€ 3.75
Fanta Orange	€ 3.75
Fanta Cassis	€ 3.75
Sprite Zero	€ 3.75
Fuze Tea Green	€ 3.75
Fuze Tea Sparkling	€ 3.75
Royal Bliss Bitter Lemon	€ 3.75
Royal Bliss Tonic Water	€ 3.75
Royal Bliss Ginger Ale	€ 3.75
Royal Bliss Pink Berry	€ 3.75
Rivella	€ 3.75
Spezi	€ 3.75
Glass of Lemonade	€ 1.75
Jug of Lemonade	€ 6.25
Cold Chocolate Milk	€ 3.75
Fristi	€ 3.75
Glass of Milk	€ 3.50
Glass of Buttermilk	€ 3.50
Large Soft Drink 0.5 L	€ 7.50

Fruit Juices

Freshly Squeezed Orange Juice	€ 5.75
Schulp Apple Juice	€ 3.75
Schulp Orange Juice	€ 4.25
Apple Spritzer	€ 3.75

Draft Beer

Iselmar Special Beer	€ 5.25
Hertog Jan 0.25 L	€ 3.95
Hertog Jan 0.5 L	€ 7.95
Leffe Blond/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	€ 4.50
Hoegaarden Radler	€ 4.50
Franziskaner Wheat Beer	€ 7.00
Liefmans Fruit Beer	€ 5.50
Leffe Blond/Brune	€ 5.50
Corona	€ 6.00

Low-Alcohol & Alcohol-Free Bottled Beer

Hertog Jan 0.0%	€ 4.50
Hoegaarden Radler 0.0%	€ 4.50
Corona 0.0%	€ 6.00
Texels Skuumkoppe 0.0%	€ 4.75
Leffe Blond 0.0%	€ 5.50
Karmeliet Tripel 0.4%	€ 5.50
Franziskaner Wheat Beer 0.5%	€ 7.00

Mineral Water

Chaudfontaine Still	€ 3.75
Chaudfontaine Sparkling	€ 3.75
Chaudfontaine Still 1 L	€ 7.95
Chaudfontaine Sparkling 1 L	€ 7.95

Rum

Bacardí Carta Blanca	€ 5.50
Bacardí Carta Negra	€ 5.50
Bacardí Limón	€ 5.50
Captain Morgan Spiced	€ 5.50



Beverage Menu

International Spirits

Jägermeister	€ 4.50
Campari	€ 4.50
Underberg	€ 5.50
Pernod	€ 5.50
Fernet Branca	€ 5.50
Ouzo 12	€ 5.50
Ramazzotti	€ 5.50
Puchkin Vodka	€ 5.50

Mixed Drinks

Gordon's Gin & Tonic	€ 9.25
Bulldog Gin & Tonic	€ 10.25
Martini Bianco & Tonic	€ 8.50
Campari & Tonic	€ 8.25

Aperitifs

Port Ruby	€ 5.25
Port White	€ 5.25
Sherry Medium	€ 5.25
Sherry Dry	€ 5.25
Martini Bianco	€ 4.75
Martini Rosso	€ 4.75

Cognac & Brandy

Courvoisier VS	€ 7.00
Rémy Martin VSOP	€ 8.00
Calvados Busnel Trois Lys	€ 6.00
Armagnac Janneau VSOP	€ 7.00
Grappa Chardonnay	€ 8.00

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 Daniel's	€ 7.00
Glenfiddich	€ 8.50
Jameson Irish Whiskey	€ 6.00

Dutch Spirits

Young Genever	€ 4.25
Aged Genever	€ 4.25
Berry Genever	€ 4.25
Vieux	€ 4.25
Berenburg	€ 4.25
Corenwijn	€ 4.25
Schippersbitter	€ 4.25
Dutch Advocaat Liqueur	€ 4.25

Gin

Gordon's Dry Gin	€ 5.50
Bulldog Gin	€ 6.50

Liqueurs

Safari	€ 5.00
Malibu	€ 5.00
Passoa	€ 5.00
Berentzen Apfelfkorn	€ 4.25
Southern Comfort	€ 5.50
Baileys	€ 5.50
Tia Maria	€ 5.50
Di Saronno Amaretto	€ 5.50
D.O.M. Bénédictine	€ 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
Salmari	€ 4.50

Spritz Cocktails

Aperol Spritz	€ 10.25
Limoncello Spritz	€ 10.25
Elderflower Spritz	€ 10.25
Crodino Spritz 0.0%	€ 5.75
Elderflower Spritz 0.0%	€ 9.25



Starters

Bread Board V	€ 9.00
Artisan bread served with a selection of homemade spreads.	
★ <i>set-menu dish.</i>	
Tomato Soup V	€ 8.00
With fresh herbs and cream.	
★ <i>set-menu dish.</i>	
Creamy wild mushroom soup V	€ 9.00
Served with sautéed wild mushrooms and thyme.	
★ <i>set-menu dish.</i>	
Carpaccio	€ 16.50
Thinly sliced beef with capers, sun-dried tomatoes, Parmesan cheese, pine nuts and truffle mayonnaise.	
<i>Set-menu supplement: € 7.50.</i>	
Parma Ham Salad	€ 15.75
With orange segments, boiled egg, sun-dried tomatoes and balsamic glaze.	
<i>Set-menu supplement: € 6.75.</i>	
Steak Tartare	€ 16.50
With capers, onion, gherkin, egg yolk, mustard cream and toast.	
<i>Set-menu supplement: € 7.50.</i>	
Pani Puri with Smoked Salmon	€ 16.00
Pastry balls filled with smoked salmon salad, crème fraîche, wasabi mayonnaise and red-orange tobiko caviar.	
<i>Set-menu supplement: € 7.00.</i>	
Burrata V	€ 14.75
An Italian fresh cheese with marinated cherry tomatoes, ultra-thin crispy potato strips and green pesto oil.	
<i>Set-menu supplement: € 5.75.</i>	



Main Courses

Vegetarian Green Curry	€ 22.50
With vegetables, fried rice and crispy fried onions. Also available with crispy chicken or fish of the day + € 3.00. <i>★ set-menu dish.</i>	
Spareribs	€ 27.50
Tender spareribs (mild or spicy) with garlic sauce and barbecue sauce. <i>Set-menu supplement: € 6.50.</i>	
Pork Tenderloin	€ 27.50
Stuffed with smoked salmon, served with a crayfish and cognac sauce. <i>Set-menu supplement: € 6.50.</i>	
Deluxe Burger	€ 24.00
Beef burger with melted cheese, bacon, tomato, cucumber, fried egg, burger sauce and French fries. <i>★ set-menu dish.</i>	
Deluxe Falafel Burger V	€ 22.00
Crispy chickpea burger with cheese, tomato, cucumber, onion, pickle relish, fried egg, burger sauce and French fries. <i>★ set-menu dish.</i>	
Fish Fillet of the Day	€ 26.50
Pan-fried fish fillet with white wine sauce. <i>Set-menu supplement: € 5.50.</i>	
Pan-fried Young Sole (300–350 g)	€ 36.50
Cooked in butter, served with remoulade sauce. <i>Set-menu supplement: € 15.50.</i>	
Tournedos (180-200 g)	€ 35.00
Beef tenderloin with fried onions, mushrooms and red wine jus. <i>Set-menu supplement: € 14.00.</i>	

*All main courses are served with salad and French fries.
Additional side dishes are available separately.*



Main Course Salads

Fish Salad	€ 23.50
Smoked salmon, tuna, deep-fried prawns and wasabi mayonnaise. <i>Set-menu supplement: € 2.50.</i>	
Caesar Salad	€ 22.00
Chicken pieces, bacon, boiled egg, Parmesan cheese, croutons and Caesar dressing. <i>★ set-menu dish.</i>	
Carpaccio Salad	€ 23.00
Thinly sliced beef with capers, sun-dried tomatoes, Parmesan cheese, pine nuts and truffle mayonnaise. <i>Set-menu supplement: € 2.00.</i>	
Goat Cheese Salad ✓	€ 20.50
Goat cheese, walnuts, orange and honey. <i>★ set-menu dish.</i>	

Side Dishes on Request

Add a side dish to your dinner. Additional garnishes, such as warm potato sides or salad, are available per portion.

Potato Side Dish	€ 4.50
A rotating selection of potato preparations by the chef, such as gratin, boiled or roasted.	
Fresh Salad	€ 4.50
Mixed salad with a light dressing.	
Warm Vegetables	€ 4.50
Cooked vegetables, lightly seasoned and/or sautéed in butter.	
French Fries	€ 4.50
Golden fries served with mayonnaise.	



Desserts

Coffee Mousse	€ 9.50
Served with vanilla ice cream, caramel sauce, chocolate crumble and whipped cream.	
★ <i>set-menu dish.</i>	
Dame Blanche	€ 9.00
Vanilla ice cream with warm chocolate sauce and whipped cream.	
★ <i>set-menu dish.</i>	
Luxe “vlaflip”	€ 9.00
Vanilla custard with yoghurt ice cream, strawberry compote and whipped cream.	
★ <i>set-menu dish.</i>	
White “arretjescake”	€ 9.50
Made with tiny speculaas biscuits and white chocolate, served with pecan caramel ice cream and whipped cream.	
★ <i>set-menu dish.</i>	

Coffee Specialties

Irish Coffee	€ 9.50
Coffee with Irish whiskey and whipped cream.	
French Coffee	€ 9.50
Coffee with Grand Marnier and whipped cream.	
Italian Coffee	€ 9.00
Coffee with Amaretto and whipped cream.	
Spanish Coffee	€ 9.00
Coffee with Licor 43 and whipped cream.	
Dokkum Coffee	€ 8.00
Coffee with Dutch Berenburg and whipped cream.	



Ask our colleagues about;

The Plate of today

Our changing menu with dishes of the moment.

The Glass of today

A changing hot or cold drink.