



## Welcome to Iselmar

### Iselmar

Iselmar is the Frisian name for the IJsselmeer, the largest lake in the Netherlands, covering an area of 1.100 km<sup>2</sup>. The IJsselmeer was created in 1932 by damming a portion of the former Zuiderzee with the Afsluitdijk. At the rear of the hotel, guests enjoy direct access to the Frisian Lakes, while the IJsselmeer dike and the UNESCO World Heritage Site, the Woudagemaal, lie in the front of the hotel. Historically, hotel Iselmar has for generations been in Friesland and the nautical world. Over the past five decades, it has evolved into a four-star hotel, marina, bungalow park, conference venue, and event castle. With a wide range of sporting and recreational facilities—including squash, tennis, bowling, swimming pool, sauna, and gym—as well as a restaurant and a cozy hotel bar imbued with nautical charm, every stay is made truly memorable.

We wish you a most enjoyable stay!

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

Our staff will be delighted to assist you in selecting the perfect accompaniment.

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

Please do not hesitate to let us know! We are happy to tailor your dish to your needs.

### Prefer a vegetarian meal?

Explore our specially designated vegetarian dishes, marked with a ✓. Many of our other dishes can also be adapted to vegetarian variants upon request.

### Packages

If you have booked an overnight stay dinner package or a bowling-and-dinner package, we have specially selected certain dishes for your menu. These can be identified by a ★ on the menu.

Should you wish to choose an à la carte dish that is not a ★ package option, that is perfectly fine! You may still select it, with any applicable supplementary charge indicated alongside the dish.

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



## Wine List



### House Wines

€ 5.00

€ 25.50

White, Pinot Grigio from Italy  
Sweet, Silvaner and Müller-Thurgau from Germany  
Rosé, Pinot Grigio from Italy  
Red, Merlot from Italy

### Sparkling Wines



€ 11.50

€ 35.00

Glera, Prosecco from Italy (Piccolo or Bottle)  
Dry and refreshing, with a delicate mousse of green apple, lime and floral notes.

### White Wines

Grüner Veltliner from Austria € 34.50  
Crisp white fruit, mango and citrus with a gentle, subtly spiced finish.

Sauvignon Blanc from South Africa € 32.50  
Tropical fruits and ripe figs, balanced with refreshing acidity and a fruity aftertaste.

Chardonnay from Australia € 27.50  
Fresh and rounded, with tropical fruit notes and a delicate hint of oak.

Pinot Grigio from South Tyrol, Italy € 35.50  
Round in texture, with vibrant acidity and a nutty finish.

Verdicchio from Italy € 30.50  
Full-bodied, rich, with subtle fennel and apple notes.

### Red Wines

Shiraz from Australia € 27.50  
Full-bodied and sultry, with eucalyptus, black pepper and ripe forest fruits.

Barbera from Italy € 30.50  
Soft, lightly acidic, with red and dark fruit notes and subtle vanilla and oak tones.

Malbec from Argentina € 29.50  
Rich and smooth, with sun-dried fruit and vanilla aromas.

Tempranillo from Spain € 35.50  
Round and juicy, with red fruit, gentle spices and hints of oak and tobacco.



## 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 Specialty 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
Snow White 0.25 L	€ 3.75
Snow White 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 Apfelnkorn	€ 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

<b>Bread Platter V</b>	€ 9.00
Sandwiches to share with artisanal spreads.	
★ <i>Included in meal package.</i>	
<b>Tomato Soup V</b>	€ 8.00
Creamy tomato soup, seasoned with garden herbs and a touch of cream.	
★ <i>Included in meal package.</i>	
<b>Pumpkin Soup V</b>	€ 9.00
Richly textured pumpkin soup with crème fraîche and delicate spices.	
★ <i>Included in meal package.</i>	
<b>Beef Carpaccio</b>	€ 15.50
Thinly sliced tenderloin, garnished with capers, sun-dried tomatoes, Parmesan cheese, pine nuts and truffle mayonnaise.	
<i>Supplement for meal package: € 6.50.</i>	
<b>Gravad Lax</b>	€ 15.50
Salmon cured in beetroot juice, served with sweet-and-sour cucumber ribbons, red onion, crispy fried capers and fresh lemon mayonnaise.	
<i>Supplement for meal package: € 6.50.</i>	
<b>Fish and crisps</b>	€ 15.00
Crispy fried whitefish fillet, accompanied by homemade potato crisps, a fresh salad and creamy remoulade sauce.	
<i>Supplement for meal package: € 6.00.</i>	
<b>Grilled Chicken Skewers</b>	€ 14.50
Tender grilled chicken skewers, finished with a sweet sesame sauce and finely sliced spring onion.	
<i>Supplement for meal package: € 5.50.</i>	
<b>Grilled Naan with Brie V</b>	€ 14.50
Grilled naan bread topped with oven-melted creamy Brie.	
Served with cranberry compote and a fresh salad.	
<i>Supplement for meal package: € 5.50.</i>	



## Main Courses

<b>Sous-Vide Corn-Fed Chicken</b>	€ 24.50
Slow-cooked corn-fed chicken with creamy potato-truffle purée and pepper sauce. <i>★ Included in meal package.</i>	
<b>Spareribs</b>	€ 26.50
Tender spareribs, available mild or spicy with garlic sauce and barbecue sauce. <i>Supplement for meal package: € 5.50.</i>	
<b>Ossobuco</b>	€ 25.50
Slow-braised veal shank in its own gravy with creamy potato-truffle purée. <i>Supplement for meal package: € 4.50.</i>	
<b>Deluxe Hamburger</b>	€ 23,50
A loaded burger with melted cheddar at its core. Constructed with bacon chutney, tomato, cucumber, fried egg and homemade burger sauce. Served with French fries. <i>Supplement for meal package: € 2.50.</i>	
<b>Nacho Deluxe Burger V</b>	€ 21.50
Crispy vegetarian burger with a nacho crust, layered with cucumber, tomato, red onion, pickled gherkin relish, fried egg and burger sauce. Served with French fries. <i>★ Included in meal package.</i>	
<b>Pan-Fried Skrei</b>	€ 24.00
Pan-fried Skrei fillet with braised sauerkraut, bacon cubes and a white wine sauce. <i>★ Included in meal package.</i>	
<b>Pan-Fried Young Sole (300–350 g)</b>	€ 33.00
Classic sole, pan-fried in butter with homemade remoulade sauce. <i>Supplement for meal package: € 12.00.</i>	
<b>Tournedos (200 g)</b>	€ 34.50
Tender beef tenderloin medallions with sautéed onions and homemade herb butter or red wine jus. <i>Supplement for meal package: € 13.50.</i>	
<b>Gratinated Penne V</b>	€ 24.50
Oven-baked penne, drenched in a creamy onion sauce, topped with cheese blend and walnut-basil pesto. <i>★ Included in meal package.</i>	

*All main courses are served with warm vegetables and French fries. Additional sides, such as seasonal potatoes or salad, may be ordered separately. You will find these extras on the reverse side of this page under “Extras / Sides.”*



## Meal Salads

**Fish Salad** € 23.00

A refreshing salad with smoked salmon, tuna, crispy fried prawns and a creamy wasabi mayonnaise.

*Supplement for meal package: € 2.00.*

**Caesar Salad** € 21.50

Classic Caesar salad with crispy chicken bites, bacon, boiled egg, Parmesan cheese, croutons and a rich Caesar dressing.

*★ Included in meal package.*

**Carpaccio Salad** € 22.50

Salad of thinly sliced tenderloin, topped with pine nuts, sun-dried tomatoes, capers, Parmesan cheese and truffle mayonnaise.

*Supplement for meal package: € 1.50.*

**Goat Cheese Salad V** € 20.00

A colourful salad featuring creamy goat cheese, walnuts, orange wedges and a honey dressing for a sweet and fresh balance.

*★ Included in meal package.*

## Extras / Sides

*Enhance your meal with additional sides. Extra garnishes, such as warm potato preparations or salad, can be ordered per serving.*

**Potato Side** € 3.50

Seasonal potato preparation by the chef, such as gratin, boiled, or roasted.

**Fresh Salad** € 3.50

Freshly mixed salad with a light dressing.

**Warm Vegetables** € 3.50

Cooked vegetables, lightly seasoned and/or sautéed in butter.

**French Fries** € 3.50

Golden French fries, served with mayonnaise.



## Desserts

<b>Tiramisu</b> Classic preparation. <i>★ Included in meal package.</i>	€ 8.50
<b>Dame Blanche</b> Creamy vanilla ice cream with warm chocolate sauce and a dollop of whipped cream. A true classic. <i>★ Included in meal package.</i>	€ 9.00
<b>Cheesecake with “Stroopwafel”</b> Creamy cheesecake studded with pieces of “stroopwafel”, served with caramel ice cream. <i>★ Included in meal package.</i>	€ 9.00
<b>Crêpes with MonChou and Warm Stewed Pears</b> Thin crêpes filled with MonChou, served with warm stewed pears and vanilla ice cream. Spectacularly flambéed at the table for a festive experience. <i>Supplement for meal package: € 1.50.</i>	€ 10.50

## Coffee Specialties

<b>Irish Coffee</b> Strong coffee with Irish whiskey and whipped cream.	€ 9.25
<b>French Coffee</b> Coffee with Grand Marnier and whipped cream.	€ 9.25
<b>Italian Coffee</b> Coffee with Amaretto and whipped cream.	€ 8.75
<b>Spanish Coffee</b> Coffee with Licor 43 and whipped cream.	€ 8.75
<b>Dokkumer “Kofje”</b> Frisian-style coffee with Berenburg and whipped cream.	€ 8.00





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.