



Welcome to Iseimar

Iseimar

Iseimar 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 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 Iseimar 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 **V**. 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



€ 5.00

€ 25.50

House Wines

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



€ 11.50

€ 35.00

Sparkling Wines

Prosecco Spumante 'Lunetta', Italy (piccolo or bottle)
Dry, fresh fine bubbles with green apple, lime, and blossom notes.

Vouvray Méthode Traditionelle Brut, Vigneau-Chevreau, France
Full-bodied, dry, soft mousse with apple and peach flavors.

€ 42.50

Champagne Delot Blanc de Noirs Brut, Delot Père et Fils, France
Dry, complex, soft mousse with white fruit, brioche, and floral notes.

€ 79.50

White Wines

Grüner Veltliner 'Loss', Schloss Gobelsburg, Austria
Fresh white fruit, mango, citrus, with a soft, spicy finish.

€ 34.50

Sauvignon Blanc Cape Town, Diemersdal, South Africa
Tropical fruit, ripe figs with fresh acidity, fruity finish.

€ 32.50

Viognier Cuvée Stéphane Bouix, Domaine Haut Mourier, France
Lush and rounded with ripe peach and apricot, white flowers, and a harmonious finish.

€ 29.50

Chardonnay 'Les Favèdes' Reserve, Vignerons du Narbonnais, France
Full-bodied, rich, with ripe white fruit, oak notes, caramel, and honey.

€ 32.50

Red Wines

Barbera Piemonte 'Montej', Villa Sparina, Italy
Soft, slightly fresh taste of red and black fruits, refined.

€ 30.50

Shiraz, Milton Park, Australia
Full, lush taste with eucalyptus, black pepper, and ripe berries.

€ 27.50

Malbec 'Fantasia', Bodegas Mauricio Lorca, Argentina
Full, smooth flavor of black fruit, laurel wood, and vanilla.

€ 29.50

Rioja Crianza, Bodegas Vallobera, Spain
Creamy, fairly powerful taste of ripe red fruit, spices, wood, and tobacco.

€ 35.50



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 Zero	€ 3.50
Fuze Tea Green	€ 3.50
Fuze Tea Sparkling	€ 3.50
Royal Bliss Bitter Lemon	€ 3.50
Royal Bliss Tonic Water	€ 3.50
Royal Bliss Ginger Ale	€ 3.50
Royal Bliss Pink Berry	€ 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

Mineral Water

Chaudfontaine still	€ 3.50
Chaudfontaine Sparkling	€ 3.50
Chaudfontaine still 1 L	€ 7.50
Chaudfontaine Sparkling 1 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
Hoegaarden Radler	€ 4.25
Franziskaner Weiss	€ 7.00
Liefmans Fruit Beer	€ 5.50
Leffe Blonde/Brune	€ 5.50
Corona	€ 6.00

Bottled Beer up to 0.5%

Hertog Jan 0.0%	€ 4.25
Hoegaarden Radler 0.0%	€ 4.25
Corona 0.0%	€ 6.00
Texels Skuumkoppe 0.0%	€ 4.75
Leffe Blond 0.0%	€ 5.50
Karmeliet Tripel 0.4%	€ 5.50
Franziskaner Weiss 0.5%	€ 7.00

Fruit Juices

Freshly squeezed orange juice	€ 5.75
Schulp Apple Juice	€ 3.50
Schulp Orange Juice	€ 4.00
Apfelschorle	€ 3.75



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 Apfelfkorn	€ 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
Salmari	€ 4.50



Starters

Bread Platter V	€ 9.00
Sandwiches to share with artisanal spreads.	
★ <i>Included in meal package.</i>	
Tomato Soup V	€ 8.00
Creamy tomato soup, seasoned with garden herbs and a touch of cream.	
★ <i>Included in meal package.</i>	
Celeriac Soup V	€ 9.00
Creamy soup of celeriac, served with leek and crispy croutons.	
★ <i>Included in meal package.</i>	
Beef Carpaccio	€ 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>	
Blini with Salmon	€ 15.50
Mini pancakes with lemon and dill, served with smoked salmon, sour cream, cucumber ribbons, and dill mayonnaise.	
<i>Supplement for meal package: € 6.50.</i>	
Fish and crisps	€ 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>	
Steak Tartare	€ 15.50
Finely chopped beef tenderloin, seasoned with capers, pickles, and onion, served on crostini with pickled egg yolk and truffle mayonnaise.	
<i>Supplement for meal package: € 6.50.</i>	
Summer Caprese Lasagna V	€ 14.50
Light, cold lasagna with buffalo mozzarella, arugula, and tomato, finished with a balsamic glaze.	
<i>Supplement for meal package: € 5.50.</i>	



Main Courses

Pork tenderloin with satay sauce	€ 25.50
Grilled pork tenderloin skewer, served with satay sauce, atjar, prawn crackers, and crispy fried onions. <i>Supplement for meal package: € 4.50.</i>	
Spareribs	€ 26.50
Tender spareribs, available mild or spicy with garlic sauce and barbecue sauce. <i>Supplement for meal package: € 5.50.</i>	
Chicken thighs in Phyllo Dough	€ 24.50
Crispy phyllo dough bowl filled with oriental-style fried chicken thighs and wok vegetables. Served with rice. ★ <i>Included in meal package.</i>	
Deluxe Hamburger	€ 23,50
A beef burger, constructed with melted cheese, bacon chutney, tomato, cucumber, fried egg and homemade burger sauce. Served with French fries. <i>Supplement for meal package: € 2.50.</i>	
Deluxe Falafel Burger V	€ 21.50
Crispy chickpea burger, served with melted cheese, tomato, cucumber, onion, pickle relish, and fried egg, finished with burger sauce and served with French fries. ★ <i>Included in meal package.</i>	
Pan-Seared Sea Bass	€ 24.50
Sea bass seared on the skin, served with samphire and a white wine sauce. ★ <i>Included in meal package.</i>	
Pan-Fried Young Sole (300–350 g)	€ 33.00
Classic sole, pan-fried in butter with homemade remoulade sauce. <i>Supplement for meal package: € 12.00.</i>	
Tournedos (200 g)	€ 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>	
Spinach Risotto V	€ 24.50
Creamy risotto with spinach, served with a poached egg. ★ <i>Included in meal package.</i>	

All main courses are served with salad and French fries. Additional sides, such as seasonal potatoes or warm vegetables, 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

Tiramisu	€ 9.00
Classic Italian preparation.	
★ <i>Included in meal package.</i>	
Dame Blanche	€ 9.00
Creamy vanilla ice cream with warm chocolate sauce and a dollop of whipped cream. A true classic.	
★ <i>Included in meal package.</i>	
Lava Cake	€ 9.00
Warm chocolate cake with a molten chocolate core, served with creamy vanilla parfait and “boerenjongens” (Dutch brandy-soaked raisins).	
★ <i>Included in meal package.</i>	
Tartelette	€ 9.00
Small French tart with a crispy shortcrust base, filled with lemon curd and meringue.	
Served with yogurt ice cream.	
★ <i>Included in meal package.</i>	

Coffee Specialties

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