

Hors-d' oeuvre

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| De Rokerij V.O.C | € 14,00 |
| Lukewarm smoked steamed and marinated mackerel and herring fillet, a special sauce, apple stripes, salad and horseradish sauce. | |
| Champignon Truffelhoedjes | € 11,00 |
| Stuffed mushrooms, black olives, goat cheese, truffle oil made with an original secret recipe. | |
| De Boswandeling | € 12,00 |
| Sautéed mushrooms, champignons, snails, white wine cream and fresh herbs. | |
| Het zalmnestje | € 17,00 |
| Smoked salmon litter, stuffed, with shrimps, crayfish, cucumber dill mayonnaise and a poached egg. | |
| De Schouwerij | € 12,00 |
| Smoked raw ham, country style terrine, marinated fruits and salad. | |
| De Verwennerij | € 12,00 p.p |
| Plate with a variety of different cold and warm appetizers, min. 2 pers. | |
| Warme Geit--Pakketje | € 11,00 |
| Goat cheese with walnuts, acacia honey served on mixed salad herbs and raspberry dressing. | |
| Het samenspel | € 12,00 |
| Green salad with fish, cheese and meat components white balsamic / truffle dressing. | |

*These dishes are served with an appropriate garnish, diets and adjustments are always possible

Soups

- Gegrilde Paprito** € 8,00
Grilled Bell pepper/tomato soup, a little spicy,
Basil and served in a bread bowl.
- De Rode Lins** € 8,00
Red lentil soup served in a bread bowl.
- Het Zilte sop** € 9,00
Fish soup de Dis, our special.
- Dis Watertje** € 7,00
Clear vegetable broth,
mushrooms and fresh coriander.

Childsmenu

- Stukje gebakken zalm** € 10,00
Salmon with fresh vegetables, French
frites salad, applesauce and mayonnaise.
- Paketje van kaas** € 10,00
Filo Pastry with melted cheese
with fresh vegetables,
French frites applesauce and mayonnaise.
- Kipschnitzeltje** € 10,00
Chicken schnitzel, with fresh vegetables,
French frites salad,
applesauce and mayonnaise.

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Vegetarian

Porto Pizza Bello € 18,00

Portobello stuffed with tomato, basil, soft cheese on zucchini spaghetti, Pine nuts, Lima beans.

De Pastei € 18,00

Crust dough packet with mushrooms, cream, pesto, bell pepper, black beans and fresh cheese.

Het Ei-Pannetje € 18,00

Lima beans, black beans, tomato, basil, champignons, onion, egg, champignons, old cheese served in a pan.

De Zucchini € 18,00

Stuffed zucchini with peppers, onion, mushrooms, walnuts, cheese and fresh herbs.

Fish plates

Dag specialiteit Today's price
Catch of the day, ask for it!!!

Brammer € 23,00

Little pan with fresh fish, shrimps, mushrooms, cream, covered with crust dough.

Brakkemast € 23,00

White sea fish, salmon, smoked mackerel, smoked ham, brie cheese, vegetables, fish sauce. Prepared in the oven.

De Visvijver € 25,00

Large plate with pieces of fresh fish, smoked salmon, smoked mackerel Dutch shrimps, haddock liver, topped with fish stock.

Het Sleepnet (from 2 persons) € 24,00 p.p.

A plate for two persons with a variety of all kinds of fish specials.

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Meat plates

| Dag specialiteit | Today's price |
|--|---------------|
| Meat of the day, ask for it!!! | |
| Braambol | € 23,00 |
| Braised Veal in port red wine sauce, shallots, nuts, champignons, leek and onions, prepared in the oven, sealed with filo pastry. | |
| Bokkenpot | € 23,00 |
| Leg of rabbit, old style braised beef, breast of chicken, put together in a little casserole in a special beer sauce. | |
| Lamskroon van de Chef-kok | € 26,00 |
| Oven-roasted lambs crown with fine herbs, grated cheese, bread crumbs. Served with rosemary--garlic sauce. | |
| De Trappisten Stoverij | € 22,00 |
| Old style braised beef in red wine sauce, mashed potatoes and vegetables. | |
| Backsinth met Bocksinth | € 26,00 |
| Roasted deer fillet wrapped in puff pastry with vegetables, fine herbs, served with a little glass of homemade Bockstinth. | |
| Hoender Tompoes Vermeer | € 21,00 |
| Homemade chicken minced into crust dough, sweet and sour sauce and an appropriate garnish. | |
| Konijnenboutje Malle | € 23,00 |
| Leg of rabbit, braised in goose fat, prepared in the oven. Served with a special beer sauce. | |
| Koetsierstuk de Beestenmarkt | € 24,00 |
| Roasted prime rib +/- 225 gram Natural with gravy or; with rosemary garlic sauce with pepper sauce with sautéed champignons with red wine--port sauce | |

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Desserts

Clog de Dis € 10,00

A Dutch clog with vanilla ice cream with warm Amarena cherries, whipped cream.

Donker Verlangen (Dark Desire) € 9,00

The ultimate chocolate dessert, chocolate ice cream, cake, truffle, and heavenly mud (mousse) form the basis. Delicious with a cup of coffee

Pepijnje € 9,00

A homemade cake made from gingerbread, cinnamon ice cream, nuts, almond paste and our own cinnamon liqueur

farmer boys/girls wearing clogs € 9,00

Traditional Dutch dessert: semolina with farm boy (raisins in brandy) or farm girls (apricots in brandy. The choice is yours. Delicious with whipped cream and a chocolate shot. Served in a clog.

De Appelploffer € 8,00

Our take on hot apple pie. A whole apple in a crust, straight from the oven with vanilla sauce.

Holland kaasplankje (Holland cheese board) € 11,00

Combination of Dutch cheeses, such as boeren Leidse, Rotterdamse oude or the Texelse windkracht 10. Hmmm delicious. Served with some chutney, fig bread and nuts.

Sorbet the Dis € 9,00

2 kinds of sorbet ice cream with fresh fruit, fresh mint and orange juice. *This dish is lactose-free and vegan*

Complete Coffee, the chef's favourite € 11,00

Fresh cup of Earth coffee with sweet delicacies.

Irish Coffee with Irish whiskey € 8,00

French Coffee with Grand Marnier € 8,00

D.O.M. Coffee with D.O.M. Benedictine € 8,00

Spanish Coffee with Tia Maria € 8,00

Coffee the Dis with homemade cinnamon liquor

Highly recommended € 8,00

If you follow a certain diet or have any food preference please let us know, we'll check if we can adjust the dessert

Drinks

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| Bottle of water sparkling–still | € 5, = |
| Spa red–blue | € 2,50 |
| Soda's | € 2,50 |
| Fresh orange juice | € 4,25 |
| Chocolate milk cold or hot | € 3,50 |
| Coffee | € 2,75 |
| Espresso | € 2,75 |
| Cappuccino | € 2,85 |
| Tea | € 2,50 |
| Mint or ginger-tea | € 3, = |
| Beer on draft medium Heineken | € 3, = |
| Beer on draft Large (500 ml) Heineken | € 6, = |
| Beer on draft House special | Today's price |
| Bottle: Amstel malt radler (0%) | € 3, = |
| Bottle: Heineken (0%) | € 3, = |
| Trappist Westmalle dubbel | € 5, = |
| Westmalle trippel | € 5, = |
| Beer of the month | Today's price |
| Jenever | € 3,50 |
| Sherry medium–dry | € 3,50 |
| Martini white–red–dry | € 3,50 |
| Port red–white | € 4, = |
| Whiskey from | € 5, = |
| Talisker | € 7,50 |
| Brandy from | € 5, = |
| Remy Martin | € 7,50 |
| Armagnac–Calvados | € 5, = |
| Rum–Vodka–Campari | € 4,50 |
| Dutch liqueur from | € 4,50 |
| Foreign liqueur from | € 5, = |