



## Hors-d' oeuvre

<b>De Rokerij V.O.C</b> Lukewarm smoked steamed and marinated mackerel and herring fillet, a special sauce, apple stripes, salad and horseradish sauce.	€ 16,00
<b>Champignon Truffelhoedjes</b> Stuffed mushrooms, black olives, goat cheese, truffle oil made with an original secret recipe.	€ 14,50
<b>De Boswandeling</b> Sautéed mushrooms, champignons, snails, white wine cream and fresh herbs.	€ 13,75
<b>Het zalmnestje</b> Nest of smoked salmon, stuffed, with shrimps, crayfish, cucumber dill mayonnaise and a poached egg.	€ 18,50
<b>Limburg Roem</b> A combination of two types of dried smoked ham from the marl caves of Limburg. Served with dried sausage, mustard fruit, and crispy lettuce leaves.	€ 15,50
<b>De Verwennerij</b> Plate with a variety of different cold and warm appetizers, min. 2 pers.	€ 15,00 p.p.
<b>Geitenpracht met honingzoet</b> Goat cheese with walnuts and honey, on crispy phyllo dough. Served on mixed greens/herbs with raspberry dressing.	€ 13,50
<b>Soups</b>	
<b>Gegrilde Paprito</b> Grilled Bell pepper/tomato soup, a little spicy, Basil and served in a bread bowl.	€ 10,00
<b>Soup of the Day</b> A changing soup, appropriate for the season	€ 9,50
<b>Het Zilte sop</b> Richly filled thick fish soup with crayfish, shrimp, fish, and dill.	€ 10,50
<b>Dis Watertje</b> Clear vegetable broth, mushrooms and fresh herbs.	€ 8,50

Diets and adjustments are always possible, please ask or indicate what you need.  
(Gluten-free, allergen-free E620/E625, low sodium, lactose-reduced, etc.)



## Kids menu

**Stukje gebakken zalm** € 13,50  
Salmon with fresh vegetables, french frites salad, applesauce and mayonnaise.

**Pakketje van kaas** € 13,50  
Filo Pastry with melted cheese with fresh vegetables, french frites applesauce and mayonnaise.

**Kipschnitzel** € 13,50  
Chicken schnitzel, with fresh vegetables, French frites salad, applesauce and mayonnaise.

## Vegetarian

**Porto Pizza Bello** € 21,00  
Portobello stuffed with tomato, basil, soft cheese on zucchini spaghetti, Pine nuts, white beans.

**De Pastei** € 21,00  
Puff pastry packet with mushrooms, cream, pesto, bell pepper, black beans and fresh cheese.

**Het Ei-Pannetje** € 21,00  
White beans, black beans, tomato, basil, champignons, onion, egg, old cheese served in a pan.

**De Zucchini** € 21,00  
Stuffed zucchini with peppers, onion, mushrooms, walnuts, cheese and fresh herbs.

## Fish plates

**Dag specialiteit** Daily price  
Catch of the day, **ask for it!!!**

**Brammer** € 26,00  
Little pan with fresh fish, shrimps, mushrooms, cream, covered with crust dough.

**Brakkemast** € 26,00  
White sea fish, salmon, smoked mackerel, smoked ham, brie cheese, vegetables, fish sauce. Prepared in the oven.

**De Visvijver** € 27,00  
Porcelain bowl with pieces of fresh fish, smoked salmon, smoked mackerel, shrimps, haddock liver, topped with fish stock.

**Het Sleepnet (from 2 persons)** € 26,00 p.p.  
A plate for two persons with a variety of all kinds of fish specials.

Diets and adjustments are always possible, please ask or indicate what you need.  
(Gluten-free, allergen-free E620/E625, low sodium, lactose-reduced, etc.)



## Walk through the menu for groups of 5 or more

Etagère filled with various starters, both hot and cold, featuring fish, meat and vegetarian options. The main course is a combination of various dishes from the menu, again featuring meat, fish and vegetarian options.

Dessert is a playful combination of various desserts served in a fun way.

**€ 45,00 per person.**

## Meat plates

### Dag specialiteit

Meat of the day, **ask for it!!!**

daily price

### Braambol

€ 26,00

Braised Veal in port red wine sauce, shallots, nuts, champignons, leek and onions, prepared in the oven, sealed with filo pastry.

### Bokkenpot

€ 26,00

Leg of rabbit, old style braised beef, breast of chicken, put together in a little casserole in a special beer sauce.

### Lamb shank de Dis

€ 27,00

A lamb shank cooked in a broth with, among other things, dark beer, fennel, carrot, and apple syrup.

**House specialty!**

### Trippel de stoof

€ 26,00

Old style braised beef in red wine/Tij trippel beer sauce, mashed potatoes and vegetables.

### Backsinth met Bocksinth

€ 28,00

Roasted deer fillet wrapped in puff pastry with vegetables, fine herbs, served with a little glass of homemade Bocksinth.

### The Pastuif

€ 24,00

Tender chicken, mushrooms and onion in a cream sauce, with homemade pesto in a pan covered with a slice of puff pastry.

### Konijn à la Cranberry Ale

€ 25,50

Leg of rabbit, braised in goose fat, prepared in the oven.

Served with a special beer sauce. Made from Fortuna's cranberry ale and dry cranberry's

### Rib eye +/- 200 gram

€ 28,00

From the grill with choice of: spicy pepper sauce, robust red wine-port sauce, creamy blue cheese sauce.

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## Desserts

<b>Clog de Dis</b>	€ 11,50
A Dutch clog with vanilla ice cream with warm Amarena cherries, whipped cream.	
<b>Donker Verlangen (Dark Desire)</b>	€ 12,00
The ultimate chocolate dessert, chocolate ice cream, cake, truffle, and heavenly mud (mousse) form the basis.	
<b>Pepijnje</b>	€ 11,00
A homemade cake made from gingerbread, cinnamon ice cream, nuts, almond paste and our homemade cinnamon liqueur	
<b>farmer boys/girls wearing clogs</b>	€ 10,50
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.	
<b>De Appelploffer</b>	€ 10,00
Our take on hot apple pie. A whole apple in a crust, straight from the oven with vanilla sauce.	
<b>Holland kaasplankje (Holland cheese board)</b>	€ 14,50
A combination of Dutch cheeses, suited to the season, served with apple syrup, fig bread, and nuts.	
<b>Sorbet the Dis</b>	€ 10,50
2 kinds of sorbet ice cream with fresh fruit, fresh mint and orange juice. <i>This dish is lactose-free and vegan</i>	
<b>Complete Coffee, the chef's favourite</b>	€ 15,00
Fresh cup of Earth coffee with sweet delicacies.	
<b>Irish Coffee</b> with Irish whiskey	€ 8,50
<b>French Coffee</b> with Grand Marnier	€ 8,50
<b>D.O.M. Coffee</b> with D.O.M. Benedictine	€ 8,50
<b>Spanish Coffee</b> with Tia Maria	€ 8,50
<b>Coffee the Dis</b> with homemade cinnamon liquor	€ 8,50

***Highly recommended***

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



Bottle of water sparkling–still	€ 2,75
Soda's	€ 3,25
Fresh orange juice	€ 4,35
Pinky rose lemonade, lemon and rose or ginger orange	€ 5,50
Mocktail of the month	€ 7,50
Chocolate milk      cold or hot	€ 3,60
Coffee	€ 3,35
Espresso	€ 3,35
Double espresso	€ 5,55
Cappuccino	€ 3,55
Earth Tea	€ 2,85
Fresh tea: mint, ginger, cinnamon-orange	€ 3,35
Beer on draft Hertog Jan	€ 3,35
Beer on draft Large (500 ml) Hertog jan	€ 6,40
Bottle: Amstel malt radler (0%)	€ 3,35
Bottle: Hertog Jan (0%)	€ 3,35

## Ask about our special Fortuna beer card

### Distillery

Silvius Gin Tonic	€ 12,00
Old Salt gin tonic (from Vlieland)	€ 12,00
Delfse gin tonic	€ 12,00
jonge jenever	€ 4,00
oude jenever	€ 4,00
korenwijn	€ 4,00
Sherry medium–dry	€ 4,00
Martini white–red–dry	€ 4,00
Port red–white	€ 4,50
Whiskey from Talisker	€ 6,00 € 8,50
Brandy from Couvoisier	€ 6,00 € 8,50
Armagnac–Calvados	€ 6,00
Rum–Vodka–Campari	€ 5,00
Dutch liqueur	€ 5,00
Foreign liqueur	€ 5,75
Eau de vie	€ 5,00
Grappa	€ 5,00