



Hors-d' oeuvre

De Rokerij V.O.C	€ 16,00
Lukewarm smoked steamed and marinated mackerel and herring fillet, a special sauce, apple stripes, salad and horseradish sauce.	
Champignon Truffelhoedjes	€ 14,50
Stuffed mushrooms, black olives, goat cheese, truffle oil made with an original secret recipe.	
De Boswandeling	€ 13,75
Sautéed mushrooms, champignons, snails, white wine cream and fresh herbs.	
Het zalmnestje	€ 18,50
Nest of smoked salmon, stuffed, with shrimps, crayfish, cucumber dill mayonnaise and a poached egg.	
Limburg Roem	€ 15,50
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.	
De Verwennerij	€ 15,00 p.p.
Plate with a variety of different cold and warm appetizers, min. 2 pers.	
Geitenpracht met honingzoet	€ 13,50
Goat cheese with walnuts and honey, on crispy phyllo dough. Served on mixed greens/herbs with raspberry dressing.	

Soups

Gegrilde Paprito	€ 10,00
Grilled Bell pepper/tomato soup, a little spicy, Basil and served in a bread bowl.	
Soup of the Day	€ 9,50
A changing soup, appropriate for the season	
Het Zilte sop	€ 10,50
Richly filled thick fish soup with crayfish, shrimp, fish, and dill.	
Dis Watertje	€ 8,50
Clear vegetable broth, mushrooms and fresh herbs.	

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.

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(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	daily price
Meat of the day, ask for it!!!	
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 Bockstinth.	
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

Clog de Dis	€ 11,50
A Dutch clog with vanilla ice cream with warm Amarena cherries, whipped cream.	
Donker Verlangen (Dark Desire)	€ 12,00
The ultimate chocolate dessert, chocolate ice cream, cake, truffle, and heavenly mud (mousse) form the basis.	
Pepijnje	€ 11,00
A homemade cake made from gingerbread, cinnamon ice cream, nuts, almond paste and our homemade cinnamon liqueur	
farmer boys/girls wearing clogs	€ 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.	
De Appelploffer	€ 10,00
Our take on hot apple pie. A whole apple in a crust, straight from the oven with vanilla sauce.	
Holland kaasplankje (Holland cheese board)	€ 14,50
A combination of Dutch cheeses, suited to the season, served with apple syrup, fig bread, and nuts.	
Sorbet the Dis	€ 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>	
Complete Coffee, the chef's favourite	€ 15,00
Fresh cup of Earth coffee with sweet delicacies.	
Irish Coffee with Irish whiskey	€ 8,50
French Coffee with Grand Marnier	€ 8,50
D.O.M. Coffee with D.O.M. Benedictine	€ 8,50
Spanish Coffee with Tia Maria	€ 8,50
Coffee the Dis 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	€ 6,50
Small bottle of water sparkling—still	€ 3,25
Soda's	€ 3,25
Fresh orange juice	€ 4,35
Pinky rose lemonade, lemon and rose or ginger orange	€ 5,50
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	€ 6,00
Talisker	€ 8,50
Brandy from	€ 6,00
Couvoisier	€ 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