Hors-d' oeuvre

De Rokerij V.O.C € 17,50
Lukewarm smoked steamed and marinated mackerel and herring fillet, a special sauce, apple stripes, salad and horseradish sauce.

Champignon Truffelhoedjes € 15,50
Stuffed mushrooms, black olives, goat cheese, truffle oil made with an original secret recipe.

De Boswandeling € 14,75
Sautéed mushrooms, champignons, snails, white wine cream and fresh herbs.

Het zalmnestje € 19,50
Nest of smoked salmon, stuffed, with shrimps, crayfish, cucumber dill mayonnaise and a poached egg.

Limburg Roem € 16.50
A combination of two types of dried smoked ham.
Served with dried sausage, mustard fruit, and crispy lettuce leaves.

De Verwennerij € 16,00 p.p.
Plate with a variety of different cold and warm appetizers, min. 2 pers.

Geitenpracht met honingzoet € 14,50
Goat cheese with walnuts and honey, on crispy phyllo dough.
Served on mixed greens/herbs with raspberry dressing.

Dutch culinary art

Soups

Gegrilde Paprito € 10,00
Grilled Bell pepper/tomato soup, a little spicy, Basil and served in a bread bowl.

Soup of the Day Daily price
A changing soup, appropriate for the season

Het Zilte sop € 11,50
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 (Up to 12 years old)

Stukje gebakken zalm € 14,50
Salmon with fresh vegetables, french frites salad, applesauce and mayonnaise.

Pakketje van kaas € 14,50
Filo Pastry with melted cheese with fresh vegetables,
french frites applesauce and mayonnaise.

Kipschnitzel € 14,50
Chicken schnitzel, with fresh vegetables, French frites salad,
applesauce and mayonnaise.

Vegetarian

Porto Pizza Bello € 23,00
Portobello stuffed with tomato, basil, soft cheese on zucchini spaghetti,
Pine nuts, white beans.

De Pastei € 23,00
Puff pastry packet with mushrooms, cream, pesto, bell pepper, black beans and fresh cheese.

Het Ei-Pannetje € 23,00
White beans, black beans, tomato, basil, champigons, onion, egg,
old cheese served in a pan.

De Zucchini € 23,00
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 € 27,00
Little pan with fresh fish, shrimps, mushrooms, cream, covered with crust dough.

Brakkemast € 27,00
White sea fish, salmon, smoked mackerel, smoked ham, brie cheese, vegetables,
fish sauce. Prepared in the oven.

De Visvijver € 28,50
Porcelain bowl with pieces of fresh fish, smoked salmon, smoked mackerel,
shrimps, haddock liver, topped with fish stock.

Het Sleepnet (from 2 persons) € 27,00 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.)

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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.
€ 48,50 per person.

Meat plates

Dag specialiteit daily price
Meat of the day, **ask for it!!!**

Braambol € 27,50

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

Bokkenpot € 27,50
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 € 29,75
A lamb shank cooked in a broth with, among other things, dark beer, fennel, carrot, and apple syrup**.** **House specialty!**

Trippel de stoof € 27,50
Old style braised beef in red wine/Tij trippel beer sauce, mashed potatoes and vegetables.

Backsinth met Bocksinth € 29,75
Roasted deer fillet wrapped in filo pastry with vegetables, fine herbs, served with a little glass of homemade Bockstinth. (Dutch herbal jenever)

The Pastuif € 25,50
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 € 26,50
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 € 29,75
From the grill with choice of: spicy pepper sauce, robust red wine-port sauce, creamy blue cheese sauce.

Dutch culinary art

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(Gluten-free, allergen-free E620/E625, low sodium, lactose-reduced, etc.)

Desserts

Clog de Dis € 11,50

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

Donker Verlangen (Dark Desire) € 12,50

The ultimate chocolate dessert, chocolate ice cream, cake, truffle,
and heavenly mud (mousse) form the basis.

Pepijntje € 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) € 15,50

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.
This dish is lactose-free and vegan

Complete Coffee, the chef's favourite € 15,50

Fresh cup of Earth coffee with sweet delicacies.

Irish Coffee with Irish whiskey € 8,75
French Coffee with Grand Marnier € 8,75
D.O.M. Coffee with D.O.M. Benedictine € 8,75
Spanish Coffee with Tia Maria € 8,75

Coffee the Dis with homemade cinnamon liquor € 8,75

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

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Drinks

Bottle of water sparkling–still	€ 3,25
Soda's	€ 3,35
Fresh orange juice	€ 4,35
Pinky rose lemonade, lemon and rose or ginger orange	€ 5.50
Chocolate milk cold or hot	€ 3,60
Coffee	€ 3,45
Espresso	€ 3,45
Double espresso	€ 5.60
Cappuccino	€ 3,60
Earth Tea	€ 2,85
Fresh tea: mint, ginger, cinnamon-orange	€ 3,35
Beer on draft Hertog Jan	€ 3,45
Beer on draft Large (500 ml) Hertog jan	€ 6,50
Bottle: Amstel malt radler (0%)	€ 3,45
Bottle: Hertog Jan (0%)	€ 3,45

Ask about our special Fortuna beer card

Distillery

Silvius Gin Tonic	€ 12,50
Old Salt gin tonic (from Vlieland)	€ 12,50
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

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