



Hors-d' oeuvre

De Rokerij V.O.C

Lukewarm smoked steamed and marinated mackerel and herring fillet, a special sauce, apple stripes, salad and horseradish sauce.

€ 15,50

Champignon Truffelhoedjes

Stuffed mushrooms, black olives, goat cheese, truffle oil made with an original secret recipe.

€ 13,50

De Boswandeling

Sautéed mushrooms, champignons, snails, white wine cream and fresh herbs.

€ 13,25

Het zalmnestje

Nest of smoked salmon, stuffed, with shrimps, crayfish, cucumber dill mayonnaise and a poached egg.

€ 18,00

Limburg Roem

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.

€ 14.50

De Verwennerij

Plate with a variety of different cold and warm appetizers, min. 2 pers.

€ 14,00 p.p.

Geitenpracht met honingzoet

Goat cheese with walnuts and honey, on crispy phyllo dough. Served on mixed greens/herbs with raspberry dressing.

€ 12.50

Soups

Gegrilde Paprito

Grilled Bell pepper/tomato soup, a little spicy, Basil and served in a bread bowl.

€ 9,50

Soup of the Day

A changing soup, appropriate for the season

€ 9,00

Het Zilte sop

Richly filled thick fish soup with crayfish, shrimp, fish, and dill.

€ 10,00

Dis Watertje

Clear vegetable broth, mushrooms and fresh herbs.

€ 8,00

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

Salmon with fresh vegetables, french frites salad, applesauce and mayonnaise.

€ 12,50

Pakketje van kaas

Filo Pastry with melted cheese with fresh vegetables, french frites applesauce and mayonnaise.

€ 12,50

Kipschnitzel

Chicken schnitzel, with fresh vegetables, French frites salad, applesauce and mayonnaise.

€ 12,50

Vegetarian

Porto Pizza Bello

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

€ 20,00

De Pastei

Puff pastry packet with mushrooms, cream, pesto, bell pepper, black beans and fresh cheese.

€ 20,00

Het Ei-Pannetje

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

€ 20,00

De Zucchini

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

€ 20,00

Fish plates

Dag specialiteit

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

Daily price

Brammer

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

€ 25,00

Brakkemast

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

€ 25,00

De Visvijver

Porcelain bowl with pieces of fresh fish, smoked salmon, smoked mackerel, shrimps, haddock liver, topped with fish stock.

€ 26,00

Het Sleepnet (from 2 persons)

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

€ 25,50 p.p.

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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.

€ 42,50 per person.

Meat plates

Dag specialiteit

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

daily price

Braambol

€ 25,00

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

Bokkenpot

€ 25,00

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

€ 26,00

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

House specialty!

Trippel de stoof

€ 25,00

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

Backsinth met Bocksinth

€ 27,50

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

The Pastuif

€ 23,50

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

€ 25,00

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

€ 27,50

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

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



Desserts

Clog de Dis	€ 11,00
A Dutch clog with vanilla ice cream with warm Amarena cherries, whipped cream.	
Donker Verlangen (Dark Desire)	€ 11,00
The ultimate chocolate dessert, chocolate ice cream, cake, truffle, and heavenly mud (mousse) form the basis.	
Pepijnje	€ 10,50
A homemade cake made from gingerbread, cinnamon ice cream, nuts, almond paste and our homemade cinnamon liqueur	
farmer boys/girls wearing clogs	€ 10,00
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	€ 9,50
Our take on hot apple pie. A whole apple in a crust, straight from the oven with vanilla sauce.	
Holland kaasplankje (Holland cheese board)	€ 13,00
A combination of Dutch cheeses, suited to the season, served with apple syrup, fig bread, and nuts.	
Sorbet the Dis	€ 10,00
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	€ 14,50
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
<i>Highly recommended</i>	

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	€ 6,00
Small bottle of water sparkling–still	€ 3,00
Soda's	€ 3,00
Fresh orange juice	€ 4,35
Pinky rose lemonade, lemon and rose or ginger orange	€ 5.50

Chocolate milk cold or hot	€ 3,50
Coffee	€ 3,25
Espresso	€ 3,25
Double espresso	€ 5.50
Cappuccino	€ 3,50
Earth Tea	€ 2,75
Fresh tea: mint, ginger, cinnamon-orange	€ 3,25

Beer on draft Hertog Jan	€ 3,25
Beer on draft Large (500 ml) Hertog jan	€ 6,25
Bottle: Amstel malt radler (0%)	€ 3,25
Bottle: Hertog Jan (0%)	€ 3,25

Ask about our special Fortuna beer card

Distillery

Silvius Gin Tonic	€ 11,50
Old Salt gin tonic (from Vlieland)	€ 11,50
Delfse gin tonic	€ 11,50

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

Dutch culinary art