



## 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.	€ 14,00
<b>Champignon Truffelhoedjes</b> Stuffed mushrooms, black olives, goat cheese, truffle oil made with an original secret recipe.	€ 11,50
<b>De Boswandering</b> Sautéed mushrooms, champignons, snails, white wine cream and fresh herbs.	€ 12,00
<b>Het zalmnestje</b> Smoked salmon litter, stuffed, with shrimps, crayfish, cucumber dill mayonnaise and a poached egg.	€ 17,00
<b>De Schouwerij</b> Combination of 2 types of air-dried smoked ham and Groningen sausage framed with mustard fruit and crispy lettuce leaves.	€ 12,00
<b>De Verwennerij</b> Plate with a variety of different cold and warm appetizers, min. 2 pers.	€ 12,50 p.p
<b>Warm geitenkaaspakketje</b> Goat cheese with walnuts, acacia honey served on mixed salad herbs and raspberry dressing.	€ 11,00
<b>Het samenspel</b> Green salad with fish, cheese and meat components white balsamic/truffle dressing.	€ 12,50

## Soups

<b>Gegrilde Paprito</b> Grilled Bell pepper/tomato soup, a little spicy, Basil and served in a bread bowl.	€ 8,00
<b>Soup of the Day</b> A changing soup, appropriate for the season	€ 8,00
<b>Het Zilte sop</b> Fish soup de Dis, our special.	€ 9,00
<b>Dis Watertje</b> Clear vegetable broth, mushrooms and fresh coriander.	€ 7,00

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



## Kids menu

### Stukje gebakken zalm

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

€ 10,00

### Paketje van kaas

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

€ 10,00

### Kipschnitzeltje

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

€ 10,00

## Vegetarian

### Porto Pizza Bello

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

€ 18,25

### De Pastei

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

€ 18,25

### Het Ei-Pannetje

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

€ 18,25

### De Zucchini

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

€ 18,25

## Fish plates

### Dag specialiteit

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

Today's price

### Brammer

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

€ 23,50

### Brakkemast

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

€ 23,25

### De Visvijver

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

€ 25,00

### Het Sleepnet (from 2 persons)

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

€ 24,00 p.p.

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



# Meat plates

## Dag specialiteit

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

Today's price

### Braambol

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

€ 23,50

### Bokkenpot

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

€ 23,50

### Lamb duo from the Chef

2 ways of lamb. tender crown of lamb with a jacket of green herbs and ground old cheese. And a lamb rump braised in goose fat, baked crispy in the oven. Served with garlic rosemary sauce.

€ 26,00

### De Trappisten Stoverij

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

€ 23,00

### Backsinth met Bocksinth

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

€ 26,00

### The Pastuif

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

€ 21,00

### Konijnenboutje Malle

Leg of rabbit, braised in goose fat, prepared in the oven. Served with a special beer sauce.

€ 23,00

### Waardse sirloin +/- 225 grams

Natural with gravy or;

rosemary garlic sauce  
pepper sauce  
sautéed champignons  
red wine--port sauce

€ 25,50

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## Desserts



### **Clog de Dis**

€ 10,=

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

### **Donker Verlangen (Dark Desire)**

€ 10,=

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

### **Pepijnje**

€ 9,=

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

### **farmer boys/girls wearing clogs**

€ 9,=

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,=

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,=

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,=

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**

€ 12,=

Fresh cup of Earth coffee with sweet delicacies.

**Irish Coffee** with Irish whiskey

€ 8, =

**French Coffee** with Grand Marnier

€ 8, =

**D.O.M. Coffee** with D.O.M. Benedictine

€ 8, =

**Spanish Coffee** with Tia Maria

€ 8, =

**Coffee the Dis** with homemade cinnamon liquor

***Highly recommended***

€ 8, =

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	€ 5, =
Spa red–blue	€ 2,50
Soda's	€ 2,50
Fresh orange juice	€ 4,25
Chocolate milk cold or hot	€ 3,50
Coffee	€ 2,85
Espresso	€ 2,85
Cappuccino	€ 2,95
Earth Tea	€ 2,50
Fresh tea: mint, ginger, cinnamon-orange	€ 3, =
Beer on draft medium Heineken	€ 3, =
Beer on draft Large (500 ml) Heineken	€ 6, =
Bottle: Amstel malt radler (0%)	€ 3, =
Bottle: Heineken (0%)	€ 3, =
<b>Ask about our special Fortuna beer card</b>	
<b>Distillery de Boompjes from Schiedam</b>	
Silvius Gin Tonic	€ 8,50
Boompjes jonge jenever	€ 3,50
Boompjes oude jenever	€ 3,75
Boompjes korenwijn	€ 3,75
Sherry medium–dry	€ 3,50
Martini white–red–dry	€ 3,50
Port red–white	€ 4, =
Whiskey from Talisker	€ 5, = € 7,50
Brandy from Remy Martin	€ 5, = € 7,50
Armagnac–Calvados	€ 5, =
Rum–Vodka–Campari	€ 4,50
Dutch liqueur from	€ 4,50
Foreign liqueur from	€ 5, =
Eau de vie	€ 3,50
Grappa	€ 3,50