

APERITIFS

Mango-Rosemary Spritz
mango & rosemary, Prosecco,
soda, lemon 0,2l 11,20

Andalö Spritz
sea buckthorn liqueur, Prosecco, soda, orange 0,2l 11,20

Aperol Spritz
Aperol, Prosecco, soda, orange 0,2l 11,20

Limoncello Spritz
Limoncello, Prosecco, soda, lemon 0,2l 10,50

Aperol-Passion Fruit Spritz
Aperol, Prosecco, passion fruit juice, orange 0,2l 11,20

Hugo
elderflower syrup, Prosecco, soda,
lime, mint 0,2l 11,20

Strawberry Punch
with fresh strawberries 0,2l 12,50



CLASSICS



Negroni
Campari, Martini Rosso, gin, orange 13,50

Caipirinha
Nega Fulo Cachaça, sugar, lime 13,50

French Mojito
Bacardi, cane sugar, lime,
mint, Champagne 13,50

Cuba Libre
Havana 7 Year Old, cola, lime 13,50

SIGNATURE IISMEER GIN
Gin Tonic
iismeer Gin, Indian tonic water, orange 13,50

Espresso Martini
vodka, coffee liqueur, vanilla liqueur, espresso 14,50

For questions about allergens and additives, please ask
a member of our team.

ALCOHOL-FREE

LEMONADES

iismeer Lemonade
elderflower, fresh berries,
mint & mineral water 0,4l 8,90

MAMI Lemonade
passion fruit & mint lemonade
with fresh mint and lime 0,4l 8,90

Strawberry-Rhubarb
lemonade, fresh strawberries 0,4l 8,90

Passion Fruit-Mint Ipanema
lime, passion fruit juice,
fresh mint, ginger ale 0,2l 10,50

Italian Spritz
Italian Spritz, tonic water,
soda, orange 0,2l 10,50

Alcohol-Free Gin & Tonic
Tanqueray London Dry Gin 0.0%,
tonic water, lime 0,2l 10,50

fritz-kola	0,2l	3,90	0,4l	6,90
fritz-kola sugar-free	0,2l	3,90	0,4l	6,90
fritz mischmasch	0,2l	3,90	0,4l	6,90
fritz-limo Lemon Orange	0,2l	3,90	0,4l	6,90

Organic Proviant Lemonades Apple	0,33l	5,00
Iced tea Peach	0,33l	5,00

Mineral water	0,25l	3,90
Magnus Classic Magnus Still	0,75l	9,00

BEERS

Flensburger Pilsener	0,33l	4,50
Flensburger shandy	0,33l	4,50

1664 Blanc	0,33l	4,50
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NEW Bitburger Gluten-Free	0,33l	5,00
Köstritzer black lager	0,33l	4,50

Wheat beer	0,5l	6,50
Augustiner Helles lager	0,5l	6,50
Kölsch	0,5l	6,50

Flensburger alcohol-free	0,33l	4,20
Flensburger shandy alcohol-free	0,33l	4,20
Wheat beer alcohol-free	0,5l	6,50



WINES
BY THE GLASS



Vintages may vary

WHITE WINE 0,1l 0,2l 0,75l

Riesling Weil	6,20	10,90	34,00
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Off-Dry Riesling Volxem	6,20	10,90	38,00
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Lugana Le Creete Ottella	6,20	10,90	34,00
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Pinot Blanc Korrell	5,90	10,50	35,00
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Pinot Gris Salwey	5,90	10,50	34,00
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Gaun Chardonnay Lageder	6,50	12,50	41,00
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Sauvignon Blanc Clément AOC	6,20	10,90	34,00
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ROSÉ WINE 0,1l 0,2l 0,75l 1,5l

Aix en Provence Maison Saint Aix	6,20	10,90	38,00	75,00
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RED WINE 0,1l 0,2l 0,75l

Primitivo Cantine due Palme	5,90	10,50	35,00
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Shiraz - Cabernet Penfolds	5,90	10,50	35,00
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SPARKLING WINE & CHAMPAGNE

	0,1l	0,75l
Estate Riesling Brut Korell	9,50	59,00

Crémant de Loire Brut Rosé AOP Chapin & Landais	9,50	59,00
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Moët & Chandon Ice Impérial	119,00
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Moët & Chandon Ice Impérial Rosé	139,00
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Our Selection from Champagne

CHAMPAGNE
BILLECART
SALMON

BRUT RÉSERVE	0,75 l	69,00
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BRUT ROSÉ	0,75 l	99,00
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BOTTLED WINES

WHITE WINE 0,75l

Germany

Riesling „Alte Reben“ Molitor Mosel	37,00
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Diel de Diel Diel Nahe	32,00
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Pinot Blanc Gut Hermannsberg Nahe	31,00
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Westhofener Chardonnay Dreissigacker Rheinhessen	49,00
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Sauvignon Blanc Thörle Rheinhessen	29,00
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Pinot Gris Knipser Pfalz	39,00
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Pinot Blanc-Chardonnay Aufwind Hensel Pfalz	31,00
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Pinot Gris Schneider Pfalz	37,00
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Sauvignon Blanc Fumé Jean Fritz Jülg Pfalz	39,00
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Austria

Grüner Veltliner „Fass 4“ Ott	45,00
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Chardonnay Leithaberg Heinrich Burgenland	51,00
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Sauvignon Blanc Gamlitz Sattlerhof	48,00
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Portugal

Esporão Reserva	42,00
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ROSÉ WINE 0,75l 1,5l

France

Miraval Provence	51,00	106,00
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RED WINE 0,75l 1,5l

Germany

Cuvée X Knipser Pfalz	90,00
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Black Print Schneider Pfalz	37,00	66,00
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Pinot Noir Schweigen Jülg Pfalz	41,00
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Italy

Le Volte IGT Ornellaia Tuscany	44,00
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Chianti Classico DOCG Tuscany	41,00
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Spain / Portugal

La Montesa Palacios Rioja	41,00
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Chryseia DOC P & S Douro	99,00
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Esporão Reserva Alentejo	47,00
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Post Scriptum P & S Douro	41,00
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BARBECUE
SIDES
TO
SHARE &
ENJOY

2 pieces of bruschetta
with North Sea shrimp
(seasonal - while stocks last)
without North Sea shrimp

Whole garlic bread

Fresh figs (while stocks last)
baked with goat cheese and honey

Prawns with roasted garlic and olive oil

Salmon ceviche
with shallots, lime & coriander

Large cucumber salad

Tuna & garlic cream
with shallots and diced tomatoes

Beef tartare
iismeer-style with truffle cream

Warm goat cheese
with leafy greens & pomegranate-truffle vinaigrette

Sheep's cheese baked with olives & shallots

Dates wrapped in bacon

Baked Manchego cheese sticks
wrapped in Serrano ham

+ BREAD SELECTION

● vegetarian ● vegan ● gluten-free

OUR BBQ SKEWERS

GRILL YOUR OWN AT THE FIRE TABLE

INCL. 4
HOMEMADE
DIPS

Beef fillet skewer (220 g) with peppers ● 46,00

Surf & turf skewer ● 46,50
beef fillet, king prawns & courgette

Wolfgang's gourmet skewer ● 37,50
with salmon, prawns & pineapple

Iberico pork fillet skewer ● 37,90
with bacon-wrapped Pimientos peppers

Lamb loin skewer ● 37,50
with cooked root vegetables

Venison loin skewer with bacon-wrapped dates ● 36,00

Kikok corn-fed chicken skewer
in tandoori marinade with fresh pineapple ● 34,20

Salmon fillet skewer with courgette & fennel ● 34,20

King prawn skewer four prawns with olives ● 36,90

iismeer burger patty on a skewer
100% beef, chorizo, tomato, cheese,
red onions, lettuce, special sauce, brioche bun 30,90

Halloumi cheese skewer ● ● 29,50
with peppers and fresh pineapple

Smoked tofu, sesame & almond skewer
with colourful vegetables 29,80

All BBQ skewers include four homemade dips:
Lemon-chilli ● ● | BBQ ● ● | Coconut-peanut ● ● | Garlic ●

iismeer MENU

iismeer
AT ITS
BEST

- + our selection of classics & tapas
- + one BBQ skewer of your choice per person
- + a potato side and a salad of your choice per person served with 4 different BBQ dips

iismeer Menu - Family Style (minimum 2 people)
EUR 62 per person *

*Beef fillet + EUR 5; surf & turf + EUR 5

Oven-baked kids' burger
100% beef, cheese, ketchup, lettuce,
with a small cucumber salad 14,00

CAMPFIRE BREAD

ON
REQUEST
GLUTEN-
FREE

Plain campfire bread 12,00

Hot Dog campfire bread filled with sausage,
with pickles, crispy onions & sauces 16,00

Tuscan campfire bread
filled with sheep's cheese, Serrano ham,
sun-dried tomatoes and pesto 26,00

KIDS BBQ



6 Nuremberg sausages
with ketchup ● 14,00

Beef fillet skewer 160 g with peppers ● 31,00

Salmon fillet skewer with courgette & fennel ● 20,00

Chicken breast skewer with fresh pineapple ● 23,00



**MARSHMALLOW & FRESH
STRAWBERRY SKEWER** ●

with Belgian chocolate sauce
& a crisp biscuit 16,50



SMALL
SIDES
BIG
DELIGHT

SO
DELICIOUS

Baked potato with sour cream ● ● 2,50

Sweet potato
oven-baked with guacamole ● ● 2,90

Bowl of marinated olives ● ● 6,90

Pimientos de Padrón ● ● 9,90
with olive oil & sea salt

Canary Island potatoes with herb pesto ● ● 2,90

Caesar Salad ● 2,30

Small cucumber salad ● ● 2,80

Leafy greens with truffle vinaigrette ● ● 2,80

Tomato-feta salad with olives ● ● 2,50

Beetroot salad
with sun-dried tomatoes ● ● 2,00

● vegetarian ● vegan ● gluten-free