



July - August 2017

Year 4, Edition 3

Who is Aaltje?

In 1803 Aaltje was the first Amsterdam kitchen maid who had the idea to gather her recipes. The first Dutch cookbook was born, awfully useful for other kitchen maids. The book was reprinted numerous times and endlessly improved. Aaltje's cookbook is often seen as the symbol for the new path the Dutch cuisine slowly took.

Snacks

Salmon, herring and eel on toast	9,75
Plate with various types of sausages	8,50
'Bitterbal' (typical savoury, meat-based Dutch snack), per piece	0,85
Shrimp croquette, per piece	1,50
'Bitterbal' of goat's cheese, per piece	0,95
Cheese stick made with mature cheese, per piece	0,95

Bread

Our bread is baked by Mühl bakery and made from wholemeal flour from 'De Vriendschap' mill, Wispe Triple beer and a pinch of 'Van Houten' cocoa.

We serve our bread with butter and garden herb dip. 3,95

Appetizers

Limburgian onion soup with old 'Beemsterkaas'	6,50
Cappuccino of shore crab soup with cream of curry	7,50
Goat's cheese salad with caramelized walnuts and poached pear	9,75
Veal ragout with mushrooms under a puff pastry	8,50
Beef tartar with old cheese, rucola, mayonnaise of dragon and croutons	9,75
Cocktail of crayfish with tomato bavarois and romaine lettuce	9,75

Main courses

*Aaltje's main courses are served with a small garnished plate, but without side dishes.
Side dishes you can share, so you enjoy the preference.*

Fish

Baked hake fillet with puffed tomato, silt vegetables and fennel butter sauce	16,75
Fish stew with poached whitebait, carrot, leek, celery and mussels	16,50
Seasonal fish fried in butter	daily price

Meat

Three preparations of Dutch lamb: stew, rose lamb chop and sausage roll with fresh peas and lamb jus with smoked garlic	17,95
Aaltjes tenderloin steak, baked field mushrooms, rouleau of endive and bacon and its own gravy (170 grams /250 grams)	17,95 / 24,95
Satay ajam, based on a recipe of Jordi's grandmother from the Dutch Indies	13,95
Braised beef, cream of cauliflower, roasted cauliflower and pickled onion gravy	15,50
Grilled pork chop with crispy bacon, puffed summer vegetables and creamy sauce of cepe	16,50

Vegetarian

Sweet corn cake with grilled green asparagus, baked mushrooms, wild spinach and hollandaise sauce	14,50
Dutch cheese fondue served with bread and various raw vegetables	15,00

Side dishes

Homemade fries with homemade mayonnaise	3,95
Baked potato 'Opperdoezer Ronde'	4,00
Rhubarb compote	3,50
Chicory with ham and cheese from the oven	4,25
Warm apple compote	2,50
Grandma's salad	3,95

For the children

Beef tenderloin with fries and applesauce	11,50
Chicken satay with fries and applesauce	7,50
Hake fillet with fries and applesauce	8,50
Warm Dutch snack with fries and applesauce	6,00
Pancake with syrup and powdered sugar	6,00

Cheese

Selection of Dutch cheese with raisin bread and apple syrup 11,50

Old port

Colheita Port, Quinta Kopke, Portugal, 1999 7,00

Desserts

Fresh yogurt cake with Dutch strawberries 5,75
Pancake with warm orange sauce 6,50
Aaltjes fruit sorbet 6,75
Bombe of white chocolate mousse and peach 6,50
Puff pastry with 'Weespermoppen' parfait and caramelized apple 6,50
Aaltjes homemade chocolate-eggnog truffle, per piece 1,00

Ice creams

per scoop

Brandy snap 1,50
Vanilla 1,50
Chocolate 1,50
'Advocaat' eggnog 1,50
Butter candy 1,50
Caramel waffle 1,50
'Haagse hopjes' butterscotch 1,50
Strawberry sorbet 1,50

Extra's

per bowl

Whipped cream 2,50
Hot salted caramel sauce 2,00
Warm chocolate sauce 2,00
'Advocaat' eggnog from A. van Wees 3,50

Dessert wines per glass

Chenin Blanc, Domaine Cady, Loire, Frankrijk 2012 6,50
Pedro Ximénez, Delgado Zuleta, Jerez de la Frontera, Spanje 2008 6,50