

◆◆ 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.

Menu of your choice

Appetizer

Cappuccino of shore crab soup
with cream of curry

Limburger onion soup with old
'Beemsterkaas'

Veal ragout with mushrooms
under a puff pastry

Main course

Fish stew with poached whitebait, carrot,
leek, celery and mussels

Sweet corn cake with grilled green
asparagus, baked mushrooms,
wild spinach and hollandaise sauce

Braised beef with cream of cauliflower,
roasted cauliflower and pickled onion gravy

Satay ayam, based on a recipe of Jordi's
grandmother from the Dutch Indies

Dessert

Chef's ice-cream sundae
with wipped cream, warm
chocolate and salted caramel sauce