

♦♦ AAL TJ E ♦♦

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.

Luxury Menu of your choice

Appetizer

Goat's cheese salad with caramelized walnuts and poached pear

Cocktail of crayfish with tomato bavaois and romaine lettuce

Beef tartar with old cheese, rucola, mayonnaise of dragon and croutons

Main course

Baked hake fillet with puffed tomato, silt vegetables and fennel butter sauce

Aaltjes tenderloin steak with baked field mushrooms, rouleau of endive and bacon and its own gravy

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

Dessert

Puff pastry with 'Weespermoppen' parfait and caramelized apple

Bombe of white chocolate mousse and peach