



March - April 2018

Year 5, Edition 1

## 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
Rocket cheese croquette, per piece	1,25
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
Creamy soup of Jerusalem artichoke with mushrooms and pumpkin seed oil	7,00
Goat's cheese salad with caramelized walnuts and poached pear	9,75
Stew of veal and mushrooms under a puff pastry	8,75
Beef tartar, old cheese balls, a crispy of rye bread and spicy paprika mayonnaise	9,75
Cocktail of Dutch shrimps with mousse of tomato, lettuce and cocktail sauce	12,50

## 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*

Grilled sea bream with braised leeks, fennel and sauce of spices	16,95
Fish stew with poached codfish, carrot, celery and mussels	16,75
Seasonal fish fried in butter	daily price

### *Meat*

Liver of the veal with crispy bacon, caramelized apple and compote of onion	15,75
Aaltjes tenderloin steak with baked mushrooms, puffed shallots 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 with cream of carrot, crispy corn biscuit and pickled onion gravy	15,95
Roasted pork chop with sauerkraut and creamy mustard sauce	16,95

### *Vegetarian*

'Alkmaarse' pearl barley with mushrooms, old cheese, egg and foam of cepe	14,95
Dutch cheese fondue served with bread and various raw vegetables	15,25

## Side dishes

Homemade fries with homemade mayonnaise	3,95
Potatoes with herbs and garlic from the oven	4,00
Pan of Dutch vegetables	4,50
Chicory with ham and cheese from the oven	4,50
Warm apple compote	2,50
Grandma's salad	4,25

## For the children

Beef tenderloin with fries and applesauce	11,50
Chicken satay with fries and applesauce	7,50
Codfish with fries and applesauce	8,75
Warm Dutch snack with fries and applesauce	6,00
Pancake with syrup and powdered sugar	6,00

## Cheese

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

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

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Rice bavarois with liquorice and candied lemon	5,75
Bread and butter of Frisian sugar loaf with vanilla sauce	5,50
Crème brûlée of white chocolate	6,75
Warm 'Van Houten' chocolate fondant	6,75
Puff pastry with 'Weespermoppen' parfait and caramelized apple	6,50
Aaltjes homemade chocolate-eggnog truffle, per piece	1,00

## Ice creams

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	<i>per scoop</i>
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
Coffee	1,50

## Extra's

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	<i>per bowl</i>
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

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