



November - December 2018

Year 5, Edition 5

## 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

|  |       |
|--|-------|
| Aaltjes cocktail shelf: selection of sausages, clove cheese, dough cookies, peanuts and sweet and sour pickles | 11,50 |
| 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  |
| Lobster croquette, per piece   | 1,50  |
| Rocket cheese croquette, per piece   | 1,25  |
| Cheese stick made with mature cheese, per piece  | 0,95  |

## Bread

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| 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 |
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## Appetizers

|   |       |
|---|-------|
| Limburgian onion soup with old 'Beemsterkaas'   | 6,50  |
| Pumpkin soup with bundle mushrooms and spring onions  | 7,50  |
| Goat's cheese salad with caramelized walnuts, poached pear and mustard honey dressing         | 9,75  |
| Game and mushroom stew under a puff pastry  | 8,75  |
| Beef tartar with croutons and a truffle mayonnaise  | 9,75  |
| Tartar of fresh and smoked salmon with a sandwich of cream cheese, fried egg and soy dressing | 10,75 |
| Carpaccio of light smoked ribeye, rucola, old cheese and cumin mayonnaise                     | 10,75 |

## Main courses

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*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*

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| Fried halibut fillet with ratatouille, brandade and a butter sauce of star anise | 17,25       |
| Fish stew with poached codfish, leek, celery and mussels                         | 16,75       |
| Seasonal fish fried in butter  | daily price |

### *Meat*

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|--|---------------|
| Fried venison, red cabbage, Brussels sprouts and red port gravy  | 18,75         |
| Liver of the veal with crispy bacon, caramelized apple and compote of onion                                | 15,75         |
| Aaltjes tenderloin steak with baked mushrooms, puffed shallots<br>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 parsnip, crispy black salsify and pickled onion gravy                           | 15,95         |

### *Vegetarian*

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| Cake of cauliflower, grilled green asparagus, roasted winter vegetables and<br>sauce of mushroom | 15,50 |
| Dutch cheese fondue served with bread and various raw vegetables                                 | 15,50 |

## Side dishes

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|---|------|
| Homemade fries with homemade mayonnaise   | 3,95 |
| Hodgepodge of the day                     | 4,00 |
| Aaltjes stew pear, per piece              | 1,00 |
| Chicory with ham and cheese from the oven | 4,50 |
| Warm apple compote                        | 2,50 |
| Grandma's salad                           | 4,25 |

## For the children

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|  |       |
|--|-------|
| Beef tenderloin with fries and applesauce  | 11,50 |
| Chicken satay with fries and applesauce    | 7,50  |
| Grilled halibut 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

## Old port

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

## Desserts

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Tart of caramelised nuts with chocolate and pastry cream 7,00  
Crumble of warm cherries 6,75  
French toast made from Friesian sugar loaf and vanilla sauce 6,50  
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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*per scoop*

Brandy snap 1,50  
Vanilla 1,50  
Chocolate 1,50  
'Advocaat' eggnog 1,50  
Butter candy 1,50  
Caramel waffle 1,50  
'Hopjes' 1,50  
Shortbread ice cream 1,50

## Extra's

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*per bowl*

Whipped cream 2,50  
Warm cherries 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