



March - April 2019

Year 6, 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
Lobster 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.	4,00
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Appetizers

Limburgian onion soup with old 'Beemsterkaas'	6,50
Creamy soup of cauliflower with a crunch of nuts	7,25
Goat's cheese salad with caramelized walnuts, poached pear and mustard honey dressing	9,75
Stew of veal with mushroom under a puff pastry	9,75
Beef tartar with a cheese bitterball, flatbread and tartar sauce	10,50
Smoked salmon with beetroot, mousse of mackerel and crispy lotus	10,50
Carpaccio of smoked beef, arugula, old cheese, capers and truffle mayonnaise	10,50

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

Fried cod with string beans, brandade and a creamy tomato sauce	17,50
Grilled sea bass with fennel, mussels and foamy sauce of shellfish	17,00
Seasonal fish fried in butter	daily price

Meat

Free range chicken with a candied chicken leg, green beans rolled in bacon with a creamy sauce of mushrooms	17,50
Two preparations of pork: fried pork oyster with soft cooked neck and spicy gravy	16,50
Aaltjes tenderloin steak with baked mushrooms, puffed shallots and its own gravy (170 grams/ 250 grams)	18,75 / 25,25
Satay ajam, based on a recipe of Jordi's grandmother from the Dutch Indies	14,25
Braised beef with cream of purple carrots, kohlrabi and pickled onion gravy	15,95

Vegetarian

Panna cotta made from celeriac with a stuffed mushroom, seasonal vegetables and a corn cake	15,50
Dutch cheese fondue served with bread and various raw vegetables	16,50

Side dishes

Homemade fries with homemade mayonnaise	4,00
Creamy mash potato	4,00
Pan of vegetables	4,00
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
Sea bass with fries and applesauce	9,25
Warm Dutch snack with fries and applesauce	6,50
Pancake with syrup and powdered sugar	6,50

Cheese

Selection of Dutch cheese with raisin bread and apple syrup	11,75
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Old port

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

Cheesecake with grapes and gel of lime	7,00
Tarte tatin	6,75
Puff pastry with banquet cream	6,50
Warm 'Van Houten' chocolate fondant and mousse of chocolate	6,75
Parfait of liquorice	6,50
Aaltjes homemade whipped cream truffle, per piece	1,00

Ice creams

	<i>per scoop</i>
Vanilla	1,50
Chocolate	1,50
Caramel waffle	1,50
'Haagse hopjes'	1,50
Macaroon ice cream	1,50
Honey ice cream	1,50

Extra's

	<i>per bowl</i>
Whipped cream	2,50
Hot salted caramel sauce	2,50
Warm chocolate sauce	2,50
'Advocaat' egnog 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