



September - October 2019

Year 6, Edition 4

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

Appetizers

Limburgian onion soup with old 'Beemsterkaas'	6,50
Creamy soup of 'Zaanse' mustard with fried bacon	7,50
Homemade goat cheese soufflé with beetroot, lettuce and Aceto Balsamico syrup	9,75
Stew of veal with mushroom under puff pastry	10,00
Beef tartar with grilled brioche and mayonnaise from Piment d 'Espelette	10,50
Sea bass ceviche with a tartar of herring and roasted paprika	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

Baked cod with a layer of 'lardo' bacon, braised bimi and foam of shellfish	18,00
Fish stew with sole fillet, shellfish and haricots	17,50
Seasonal fish fried in butter	daily price

Meat

Roasted farm chicken with a candied leg of the chicken, onion compote and gravy of porcini mushroom	17,50
Dutch steak from the grill with fresh seasonal vegetables and a chimichurri	18,50
Aaltjes tenderloin steak with baked mushrooms, puffed shallots and its own gravy (170 grams/ 250 grams)	18,95 / 25,50
Satay ajam, based on a recipe of Jordi's grandmother from the Dutch Indies	14,95
Braised beef with cream of parsnip, a roll of stewed green cabbage and pickled onion gravy	15,95

Vegetarian

Quiche of mushroom with braised vegetables, crispy cheese and an onion cream	16,25
Dutch cheese fondue served with bread and various raw vegetables	17,25

Side dishes

Homemade fries with homemade mayonnaise	4,00
Potato gratin	4,25
Creamy leek	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
Cod 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

Old port

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

Desserts

Crumble of apple and cinnamon from the oven with a pastry cream 6,50

Pure and milk chocolate terrine with cookie and sweet mandarins 7,00

Honey granola parfait 6,75

Cheesecake with Bastogne cookie and apricot 6,50

Aaltjes homemade truffle from A. v. Wees eggnog liqueur, per piece 1,00

Ice creams

	<i>per scoop</i>
Vanilla	1,50
Chocolate	1,50
Caramel waffle	1,50
Cherry ice cream	1,50
Caramel ice cream	1,50
Blackberries sorbet	1,50

Extra's

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