



HOLLANDSE KEUKEN OP EIGEN WIJZE

July '26 - September '26

Year 13, Issue 3

Who is Aaltje?

Aaltje was a kitchen maid from Amsterdam. In 1803, she decided to bundle her recipes thereby creating the first Dutch cookbook – which also came in handy for all the other kitchen maids. The book has been reprinted and improved numerous times. Aaltje's cookbook is often seen as a symbol for the new direction Dutch cooking was slowly heading.

Snacks

| | |
|--|-------|
| Fish platter including mackerel, eel and salmon on toast | 14,75 |
| Aaltjes platter; grilled sausage, crudite, cheese, Amsterdam sour and herb dip | 12,75 |
| Bitterbal (bite-size Dutch savoury meat-based snack), each | 1,10 |
| Lobster croquette, each | 1,90 |
| Matured cheese stick, each | 1,10 |
| Vegetarian bitterbal, each | 1,10 |

Bread

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|---|------|
| Our bread is baked at Mühl bakery, with wholemeal flour from the De Vriendschap windmill, tripel beer from Wispe brewery and a hint of Van Houten cacao. It is served with butter and a herb dip. | 7,00 |
|---|------|

Appetizers

| | |
|--|-------|
| Onion soup from the Limburg region with old Beemster cheese gratin | 9,00 |
| Creamy asparagus soup with asparagus tips, roasted almonds, and herb oil | 9,50 |
| Soft, creamy burrata from Dutch buffalo with green gazpacho and focaccia supplement: thinly sliced Serrano ham | 13,00 |
| Bonbons of slow-cooked beef short rib with a tomato foam, pickled sweet and sour onion, rouille, and mushrooms | 2,50 |
| Bonbons of slow-cooked beef short rib with a tomato foam, pickled sweet and sour onion, rouille, and mushrooms | 15,50 |
| Corvina tartare with white cabbage, Granny Smith apple, furikake and a ponzu dressing | 14,50 |
| Roasted prawns in a mildly spicy creamy green curry with naan bread, bok choy, and lime | 14,75 |

Main courses

Aaltjes 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 sea bass fillet on the skin, served with coloured carrots, carrot cream and a creamy carrot beurre blanc sauce | 24,50 |
| Fish of the day | day price |

Meat

| | |
|--|--------------|
| Satay ayam based on a recipe from Jordi's grandmother with atjar | 21,00 |
| Aaltje's tournedos with king boletus, potato, and veal jus | 35,00 |
| supplement: fried duck liver | 8,00 |
| Slowly cooked braised beef with parsnip cream, roasted parsnip and its own gravy containing silver onion | 25,00 |
| Sous-vide corn-fed chicken fillet with confit chicken wing, roasted cauliflower cream, crispy corn, and orange jus | 24,50 |
| Duo of lamb: pink-fried lamb tenderloin and slow-cooked lamb neck with various preparations of artichoke and thyme jus | 28,50 |
| Daily special | day price |

Vegetarian

| | |
|---|--------------|
| Cheese fondue from Dutch cheeses, served with vegetables and French bread | 22,50 |
| supplement: beef carpaccio / Serrano ham | 4,50 |
| Crispy cauliflower with a yogurt and tahini cream and a pomegranate dressing | 20,00 |
| Artichoke stuffed with lemon risotto, cream and chips of artichoke and herb oil | 20,00 |

Side dishes

| | |
|--|-------------|
| Home-made fries served with home-made mayonnaise | 5,50 |
| Granny's salad | 5,50 |
| Apple compote | 4,00 |
| Oven baked chicory with ham and cheese | 6,00 |
| Roasted Roseval potatoes from the oven with herbs and garlic oil | 6,00 |

Kidsmenu

| | |
|---|-------------|
| Pancake with syrup and powdered sugar | 9,75 |
| Chicken-nuggets with fries and apple sauce | 9,75 |
| Crispy fish fillet with fries and apple sauce | 9,75 |
| Warm snack, croquette or frikandel with fries and apple sauce | 9,50 |

Cheese

A variety of cheeses, served with raisin bread and apple syrup **14,50**

Old port

Colheita Port, Quinta Kopke, Portugal, 2005 **7,50**

Desserts

Creamy chocolate ice cream cake with strawberries, hazelnuts, and chocolate sauce **9,50**

Pistachio crèmeux with a chocolate crumble, raspberry textures, and caramelized pistachio. **10,00**

Summer creamy pavlova with mascarpone, red fruit, and meringue **9,00**

Moist carrot cake with pecans, cinnamon parfait, and buttercream **9,00**

Aaltje's Home-made truffle made with A. van Wees eggnog, each **2,50**

Aaltje's butter cake biscuits **2,25**

Smits' chocolates; 2 flavors from Weesp; Van Houten Cacao & Weespermoppen **4,00**

Ice Creams

| | per scoop |
|--------------------------|-------------|
| Vanilla ice cream | 1,85 |
| Chocolate ice cream | 1,85 |
| Strawberry sorbet | 1,85 |
| Lemon sorbet | 1,85 |
| Caramel waffle ice cream | 1,85 |

Extra's

Freshly whipped cream **3,50**

Warm caramel sauce **3,50**

A. Van Wees eggnog **4,00**

Chocolate sauce **4,00**

Dessert wine

| | year | by glass |
|---|-------------|-------------|
| Banyuls, Gerard Bertrand, Languedoc, Frankrijk | 2018 | 7,50 |
| Rivesaltes Ambre, Gerard Bertrand, Languedoc, Frankrijk | 2016 | 7,50 |
| Pedro Ximenez, Delgado Zuleta, Jerez de la Frontera, Spanje | 2011 | 7,50 |

Sparkling wines

| | year | by glass | bottle |
|---|------|----------|--------|
| Crémant, Vouvray GlouGlou, Clos de L'Épinay, Loire, Frankrijk | s.a. | 7,50 | 38,50 |
| Piper-Heidsieck Brut, Champagne, Frankrijk | s.a. | | 72,50 |
| Vallformosa, Bubbels o.o, Spanje | s.a. | 6,50 | 35,50 |

White wines

| | year | by glass | bottle |
|---|------|----------|--------|
| Verdejo Viura, Bodegas don diego Tramoya, Castilla Y león, Spanje | 2025 | 5,75 | 28,50 |
| Pinot Grigio, Pasque, Veneto, Italië | 2025 | 6,25 | 32,50 |
| Chardonnay, Domaine des montarels, Languedoc, Frankrijk | 2024 | 6,50 | 35,50 |
| Sauvignon Bl.-Weissburgunder, Hoffman, Rheinhessen, Duitsland | 2025 | 6,75 | 37,50 |
| Grauburgunder, Weingut Rappenhof, Rheinhessen, Duitsland | 2024 | | 35,50 |
| Vinho Verde Loureiro, Quinta de Linharis, Minho, Portugal | 2025 | | 35,50 |
| Rioja Bianco Viura, Laventura, Rioja, Spanje | 2024 | | 37,50 |
| Riesling Trocken, Weingut Dönnhoff, Nahe, Duitsland | 2023 | | 47,50 |
| Chardonnay, Domaine de Pisse-loup, Chablis Bourgogne, Frankrijk | 2024 | | 47,50 |
| Chardonnay, Saint-Veran "Les climats", Bourgogne, Frankrijk | 2024 | | 52,50 |

Rosé wines

| | year | by glass | bottle |
|---|------|----------|--------|
| Grenache syrah, cinsault, Montalis Rosé, Languedoc, Frankrijk | 2025 | 5,75 | 28,50 |
| Chateau Gassier, Côteaux d'Aix en Provence, Frankrijk | 2025 | | 38,50 |

Red wines

| | year | by glass | bottle |
|---|------|----------|--------|
| Merlot, La Hameau, Vin de pays, Frankrijk | 2025 | 5,75 | 28,50 |
| Pinot noir, Domaine des Montarels, Languedoc, Frankrijk | 2023 | 6,75 | 37,50 |
| Primitivo, Gran Sasso, Puglia, Italië | 2024 | 7,00 | 39,50 |
| Valpolicella, Pasque Ripasso Superiore, Veneto, Italië | 2024 | | 39,50 |
| Gamay, Fleurie, Metrat & Fils, Beaujolais, Frankrijk | 2024 | | 39,50 |
| Montepulciano d'Abruzzo, Cantina Zaccagnini, Italië | 2024 | | 42,50 |
| Lalande de Pomerol, Chateau Bourseau, Bordeaux, Frankrijk | 2016 | | 49,50 |
| Shiraz-Grenache-Mouvèdre, Ken Forrester, Stellenbosch, Z-Afrika | 2024 | | 47,50 |
| Sangiovese, Chianti Classico, Castello la Leccia, Italie | 2022 | | 47,50 |
| Malbec, Gran Mascota, Mendoza, Argentinië | 2024 | | 47,50 |

Beer

| | | | alcohol % | |
|------------------------|------------------|--------------------|-----------|------|
| Pils | Heineken | 0,2 liter | 5,0 | 3,30 |
| | | 0,25 liter | 5,0 | 3,80 |
| | | 0,5 liter | 5,0 | 7,30 |
| Wit | Brouwerij T'IJ | IJwit | 6,5 | 5,75 |
| | Jopen | Adriaan wit | 5,0 | 5,75 |
| | Texels | Skuumkoppe | 6,0 | 5,75 |
| Weizen | Weihenstephaner | Hefe weizen | 5,4 | 5,75 |
| Blond | Afligem Blond | Afligem | 6,5 | 5,75 |
| | A Chouffe | La Chouffe | 8,0 | 5,75 |
| | De Eeuwige Jeugd | Lellebel | 5,7 | 5,75 |
| Dubbel | Westmalle | Dubbel | 7,0 | 5,75 |
| | Brouwerij T'IJ | Natte | 6,5 | 5,75 |
| Tripel | Westmalle | Tripel | 9,5 | 5,75 |
| | Eigenwieze | Tripel | 8,0 | 5,75 |
| | Brouwerij T'IJ | Zatte | 8,0 | 5,75 |
| Amber | Koninck | Bolleke Koninck | 5,2 | 5,75 |
| IPA | Eeuwige jeugd | Belhamel IPA | 5,5 | 5,75 |
| | Jopen | Mooie Nel | 7,0 | 6,00 |
| New England IPA | Jopen | Blurred Lines | 5,7 | 5,75 |
| Sterkblond | Duvel Moortgat | Duvel | 8,5 | 5,75 |
| Saison | Oedipus | Mannenliefde | 6,0 | 5,75 |
| Quadrupel | Jopen | Ongelovige Thomas | 10 | 6,00 |
| Kriek | Liefmans | Liefmans Fruitesse | 3,8 | 5,50 |
| Alcoholvrij/arm | Heineken | 0.0 | 0,0 | 3,90 |
| | Amstel Radler | 0.0 | 0,0 | 3,75 |
| | Affligem blond | 0.0 | 0,0 | 5,50 |
| | Brouwerij T'IJ | Vrij-wit witbier | 0,3 | 5,75 |
| | Brand | Weizen 0.0 | 0,0 | 5,50 |
| | Texels | Skuumkoppen | 0,0 | 5,50 |
| | Bird | Non-Alk White IPA | 0,2 | 5,75 |
| | La Chouffe | 0.0 | 0,0 | 5,75 |
| Glutenvrij | Jopen | Hop zij met ons | 6,0 | 5,75 |

Hot Drinks

| | |
|----------------------|------|
| Coffee | 3,50 |
| Espresso | 3,25 |
| Latte | 3,60 |
| Cappuccino | 3,60 |
| Tea | 3,50 |
| Mint tea | 3,60 |
| Ginger tea | 3,60 |
| Hot Chocolate | 3,60 |
| + whipped cream | 0,50 |
| Irish coffee | 9,00 |
| Italian coffee | 9,00 |
| French coffee | 9,00 |
| Spanich coffee | 9,00 |
| Coffee Beerenburg | 9,00 |
| Weespermoppen Coffee | 9,00 |

Old Dutch liquors A. van Wees

| | | | per glass |
|----------------------------|---------------------------|-------------------------|-----------|
| 01. Bittere lijdenstroost | 18. Naveltje bloot | 35. Mandarines | 5,00 |
| 02. Bitterkoekjes | 19. Papagaaiensoep | 36. Marasquin | |
| 03. Bruidstranen | 20. Roosje zonder doornen | 37. Parfait d'amour | |
| 04. Drie maal drie | 21. Zilver water | 38. Persico | |
| 05. Eau de ma tante | 22. Venusolie | 39. Randerine | |
| 06. Hansje in de kelder | 23. Anisette | 40. Ananas | |
| 07. Hemel op aarde | 24. Gulden water | 41. Curaçao tripple-sec | |
| 08. Hempje licht op | 25. Half om half | 42. Cacao Blue | |
| 09. Vrijmetselaar | 26. Aardbeien likeur | 43. Curaçao d'Orange | |
| 10. Hoe langer hoe liever | 27. Frambozen likeur | 44. Cherry Brandy | |
| 11. Volmaakt geluk | 28. Mestreechse likeur | 45. Crème de Banaan | |
| 12. Juffertje in het groen | 29. Verveine likeur | 46. Crème de Kaneel | |
| 13. Vergeet mij niet | 30. Chocolade likeur | 47. Crème de Menthe | |
| 14. Kraamanijs | 31. Gember likeur | 48. Crème de Mocca | |
| 15. Abricot brandy | 32. Speculaas likeur | 49. Crème de Vanille | |
| 16. Kwartier na vijven | 33. Walnoot likeur | 50. Amsterdam Elixer | |
| 17. Pruimpje prik in | 34. Kummel likeur | | |

ZAALTJE VAN AALTJE

Aaltje has the perfect room for this!

Drinks, dinner or party with colleagues, business relations, family and friends, it's all possible!

The room can be used as a private space, has all the amenities and can be arranged and decorated according to your own wishes.

Do you want more information?

Check out our website www.caferestaurantaaltje.nl,
mail to info@caferestaurantaaltje.nl or call 0294-414726.

See you soon, see you at Aaltje!

