

ALTJE

HOLLANDSE KEUKEN OP EIGEN WIJZE

October '26 - December '26

Year 13, Issue 4

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

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

Onion soup from the Limburg region with old Beemster cheese gratin	9,50
Creamy mushroom soup with truffle oil and focaccia	9,75
Tarte Tatin with goat cheese, sweet figs, crunchy walnuts, and a fresh balsamic dressing	14,00
Thinly sliced smoked duck breast with various textures of plum, almond, and fennel	15,50
Pan-seared scallops with beurre noisette, fresh apple, fish roe, and crispy parsnip chips	15,00
Aaltje's game ragout under a crispy puff pastry crust	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 zander fillet with beetroot purée, assorted beetroots, and a beetroot beurre blanc.	24,50
Fish of the day	day price

Meat

Satay ayam based on a recipe from Jordi's grandmother with atjar	21,50
Aaltje's tournedos with green asparagus, potato, and truffle jus	35,00
supplement: fried duck liver	8,00
Slowly cooked braised beef with sweet potato cream, roasted sweet potato and its own gravy containing silver onion	25,00
Confit duck leg with sautéed sauerkraut, Brussels sprouts, duck bitterbal, and morels sauce	25,50
Duo of wild boar: pan-seared tenderloin and slow-cooked neck, served with textures of Jerusalem artichoke and carrot, and a red fruit jus.	28,50
Daily special	day price

Vegetarian

Cheese fondue from Dutch cheeses, served with vegetables and French bread	22,50
supplement: beef carpaccio	4,50
Grilled pointed cabbage, a mildly spicy BBQ emulsion, tomato oil, and crunch.	20,00
Stuffed portobello with creamy herb cheese, textures and purée of root vegetable, and a nut sauce.	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
Creamy potato gratin	5,75

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
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Old port

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

Warm chocolate lava cake with caramel, various preparations of red fruit, and a chocolate crumble.	9,50
Pumpkin crumble with pastry cream, roasted pumpkin, and crunchy pumpkin seeds	9,00
Pear parfait with white chocolate, poached pear, sabayon, and a nut crisp.	9,75
Chestnut panna cotta with chestnut cream, blackberries, and chestnut crumble	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
Melon sorbet	1,85
Blackberry sorbet	1,85
Cinnamon 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
Cava Brut Reserva, Bohigas, Penedès, Spanje	s.a.	7,50	39,50
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 leòn, 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
Syrah, La Petite Fugue, Domaine de Viranel, Pays d'Oc, 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
Cabernet Sauvignon- Syrah, Glendirk Ruby, Constantia, Z-Afrika	2023	6,75	37,50
Primitivo, Gran Sasso, Puglia, Italië	2024	7,00	39,50
Malbec, Gran Mascota, Mendoza, Argentinië	2024	8,50	42,50
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

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
	Afligem 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	3,30
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!

