
Exclusive Dining in Rembrandt's Kitchen



Enjoy an exclusive three-course dinner in Rembrandt's old kitchen

Dutch cuisine in the Golden Age was anything but dull. The well-to-do had access to a huge range of spices, and food trends from all four corners of the globe found their way to Amsterdam. The potato had not yet become dominant in Dutch cooking. Herbs and fruits were used to flavour both savoury and sweet dishes.



**THREE COURSE DINNER
DRINKS, COFFEE/TEA
& GUIDED TOUR**

Your visit supports the reconstruction
of the museum.

More information or reservations by email:
marketing@rembrandthuis.nl

or by telephoning
+31 (0)20-4214444



Menu

FILLETS OF SMOKED DUCK BREAST with bacon croutons and rocket leaves

In Rembrandt's time many paintings were made of wonderful hunting scenes, pigsticking, game still lifes and water dogs for duck shooting. Enjoy this surprising combination of colour and ingredients.

RIBEYE STEAK rubbed with Zaandam mustard, pan fried and served with an Eigenheimer potato tart

Inspired by Rembrandt's etching 'Landscape with a Cow' depicting the Voorzaan. A palette of flavours from the Zaandam region

MACAROON PARFAIT with crunchy nougat and Tia Maria sauce

Rembrandt went bankrupt in 1656. His house and household effects were sold, and he moved into a small rented home. He died on 4 October 1669. This dramatic fate prompted our chef to compose a heavenly macaroon parfait with dark Tia Maria tears.



**REMBRANDT
HOUSE MUSEUM**

Rembrandt House Museum
Jodenbreestraat 4
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