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## Exclusive Dining in Rembrandt's Kitchen

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

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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](mailto:marketing@rembrandthuis.nl)

or by telephoning  
+31 (0)20-4214444



**REMBRANDT  
HOUSE MUSEUM**



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## Menu

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### **BLACK SALSIFY SOUP**

with parsley and freshly smoked salmon

Salsify became known in Europe in the seventeenth century. Without doubt Rembrandt ate this vegetable, which was very popular at the time. It fell out of favour, however, because it involved a lot of peeling, which stained people's hands brown. This earned it the nickname kitchen maid's sorrow in the Netherlands. In the Jodenbreestraat Saskia van Uijlenburg or Hendrickje Stoffels would probably not have done the cooking themselves and would have left preparing the salsify to the maids.

### **GUINEA FOWL VOL-AU-VENT**

with cinnamon, cloves, nutmeg, ginger, prunes,  
pears, pine kernels and candied peel, and  
a ginger cream sauce. Herb and flower salad

Elaborate meals can be found in many seventeenth-century paintings, often arranged on tables set with superb Dutch silverware and beautiful glasses. The pictures also reveal the wealth people enjoyed in the form of that spices that were available thanks to the many voyages made by Amsterdam merchant seafarers. With no refrigeration, these ingredients were much sought after as flavourings and preservatives. Because spices were so scarce, they were the height of luxury for Rembrandt and the Amsterdam elite. In this dish we have used a number of typical spices imported by the Dutch East India Company that we still use today.

### **ROSEWATER BLANCMANGE**

served with freshly made spiced biscuits

This dessert was very widely eaten in Rembrandt's time. In paintings by his contemporary Jan Steen, for instance, we can see gingerbread men, which were also served with this dish. Cuisine during the Golden Age was very much inspired by flavours that we now describe as 'Oriental', for example the ginger used in the main course. We distil rose petals to make the rosewater for this dish, which was called Blanc Manger in French and Blanc Mengier in Dutch.

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