



**naturally**

tempting & surprising

**dutch!**

**Dutch wine gets  
better every year**

**97 of the best  
culinary addresses**

**Saline agriculture  
as a food source**



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Photo cover: Angélique Schmeinck



# Oui! The Netherlands, country of sustainable gastronomy!

Sea vegetables, 'bloody herring,' and mushrooms grown on coffee grounds are just a few of the initiatives that have made the Netherlands a global leader in sustainability. These types of initiatives, which are committed to ethical and responsible agri-food production, represent everything that the Dutch Ministry of Agriculture, Nature and Food Quality stands for.

Innovation is in our DNA and it defines our drive for progress, improvement, and sustainability. A drive that can only benefit by giving free rein to our creativity. We care about our environment and value nature at its purest. This has resulted in innovative concepts that bring together quality, flavour, and sustainability in exciting new ways.

The many quality awards and wealth of Michelin stars that restaurants in the Netherlands have received in recent years are an indication that things are stirring in our small country. We have unlocked the potential of Dutch cuisine. Traditional Dutch food has made its way from the kitchen at home to trendy bistros where we add a modern twist to regional specialities with hints of flavours from across the world. Drop by and taste for yourself!

Fresh and seasonal ingredients are the stars of this new Dutch culinary trend. While meat and fish still play a supporting role, vegetables are the new headliners. And perhaps most importantly: the production process must be sustainable.

With all these elements in place, it comes as no surprise that the Netherlands is the hosting country of the Omnivore international culinary festival taking place in Paris from 10 to 12 March 2019. We will seduce chefs and foodies with our Dutch quality products, passion, and culinary trends under the theme of 'Tempting and Surprising: Naturally Dutch!'

Because there is so much to see and taste, we have put together a few food innovations and trends in this magazine. Be amazed and tempted by all things Naturally Dutch!



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Ministry of Agriculture, Nature and Food Quality of the Netherlands



NBTC  
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Tourisme et des Congrès

## Meet the green trendsetters with a taste for nature

A history of battling the water has made the low-lying Netherlands an inventive nation. These days, this inherent innovation is seasoned with sustainability and the circular economy as the new motto for cultivators of modern agri-food products. But for the future, the campaign against food waste must become the main ingredient. We are going to introduce you to a number of green trendsetters with a taste for nature under the motto 'The taste of the Netherlands'.

## De Verspillingsfabriek strives for the end of its existence

# Soups and sauces made from rescued vegetables

Cauliflowers that are too small, deformed sweet peppers, tomato tops and bottoms, and broccoli stems are the ugly ducklings of the food retail industry that nobody wants. Every year, 5 billion euros of good quality food is thrown away – food that is perfectly safe for consumption. At De Verspillingsfabriek (the surplus food factory) in Veghel, they have been turning these rescued vegetables into soups and sauces since 2015.



Top: De Verspillingsfabriek is a global pioneer in the fight against food waste.

Above: Rescued vegetables are processed on a large scale at De Verspillingsfabriek in Veghel.

Right: Tomato ketchup made from tomatoes sourced from residual streams.



Food waste is a controversial issue in the Netherlands. A third of food in this country is thrown away, and half of the food waste can be attributed to consumers. But before the food products even reach the consumer, much of it is already wasted due to poor chain management. Production is not properly attuned to demand, and raw materials are used inefficiently.

This bothered Bob Hutten, owner of Hutten Catering in Veghel, so much that he decided to launch an initiative to tackle food waste on a large scale in 2015. He founded De Verspillingsfabriek, a company that turns rescued ingredients into soups and sauces. These ingredients are sourced from the residual streams from growers, processors, and farmers and include vegetables that are too small or misshapen for the supermarket shelves, offcuts such as the ends and bottoms of vegetables, incorrectly labelled vegetables, and surplus products.

### High turnover ratio

'We create products that have a high turnover ratio in retail and food service such as soups and sauces. By working with traditional methods, using as little additives as possible, and creating excellent flavour and nutritional value, we have a differential advantage,' says a spokesperson from De Verspillingsfabriek. People with limited job opportunities are employed to produce these products.

The initiative launched by Van Hutten has since gained momentum: De Verspillingsfabriek is a pioneer in this field in Europe and across the globe. An entire anti-food-waste ecosystem has been constructed around the business with large companies and knowledge institutions as important partners. But Van Hutten has one burning wish for the future: 'If we can say in the next five to ten years that there's no longer sufficient food waste to keep our factory running, then we've achieved our goal.'

[www.deverspillingsfabriek.nl](http://www.deverspillingsfabriek.nl)

Text: Bianca Roemaat/ Photographs: De Verspillingsfabriek.

# Pioneering work results in a global mission

## Saline agriculture as a food source

In 1997, Marc van Rijsselberghe planted the first seed for the cultivation of vegetables on saline soil. He started a cultivation trial for culinary niche products such as samphire and sea lavender on the Wadden Island of Texel in the Netherlands. This has since grown into a professional and global knowledge platform for saline agriculture.

Saline vegetablepioneer Marc van Rijsselberghe.



Sea lavender and Swiss chard are two examples of vegetables that grow on the coastline of the Netherlands. Twenty years ago, they were already highly desired flavour enhancers for Dutch chefs who paid high prices for these hand-picked and scarce crops.

But it was to the great annoyance of Texel local Marc van Rijsselberghe that even the breeding season of the birds on the island was being disturbed just to get hold of these prized vegetables. That's why he started to experiment with the coastal cultivation of Swiss chard, samphire, and sea lavender on the saline soil of Texel.

### Niche products

This took years of pioneering work involving trials, often conducted in collaboration with various Dutch universities. Under the brand Marc Foods, niche products such as sea lavender, ice plant, sea kale shoots, sea kale sprouts, samphire, rock samphire, sea beets, saline potatoes, and seaweed products were marketed specifically for chefs.

But if you think that these saline products have a salty taste, you thought wrong. Cultivation on saline soil can make a carrot taste even sweeter and intensifies the anise-flavour of rock samphire. 'The salinity stimulates the plant to defend

itself by producing a thicker sap flow. This engages certain genetic characteristics in the plant, while also resulting in additional vitamins, minerals, and carbohydrates.'

### Salinization of the planet

Van Rijsselberghe soon realized that saline cultivation was not only beneficial for better flavour and culinary vigour. It is also a tried and tested resource in the battle against the salinization of the planet and a solution for future food shortages. It has been estimated that 125,000 hectares of land in the Netherlands will become saline by 2030. This means that standard agriculture will require a new approach. Soil salinization is a global problem for agriculture: in Africa, 70 million hectares of soil has become saline.

The pioneering work of Van Rijsselberghe is now being advanced across the globe under the name Saline Farming, with a mission to develop and pass on the knowledge of saline agriculture. 'We are going to help farmers in 52 countries cultivate crops. Trial cultivation centres, such as the one on Texel, will be set up on every continent.'

[www.saline-farming.com](http://www.saline-farming.com)

Text: Bianca Roemaat/ Photographs: Saline Farming.

1 Sea beets in the Netherlands grow predominantly on the coast of the province of Zeeland and along the Wadden Sea. 2 Samphire is a popular flavour enhancer for many chefs. 3 Rock samphire has an intense anise-like flavour.



# Drawing inspiration from the Dutch Masters

## Merlet: where art meets food

### CHEF:

Jonathan Zandbergen,  
executive chef at Merlet  
restaurant in Schoorl.

### PROJECT:

Dutch Masters.  
Pop-up restaurant in Hermitage  
Amsterdam in May 2018.  
Inspired by three paintings  
featured in the Dutch Masters  
from the Hermitage – Treasures  
of the Tsars exhibition in  
Amsterdam (7 October 2017 –  
27 May 2018).

### CULINARY STYLE:

'Contemporary and modern  
French cuisine using local  
products and international  
flavours.'

### SOURCES OF INSPIRATION:

'Anything produced using  
traditional methods, art,  
and nature.'

### SIGNATURE STYLE:

Fish, shellfish, and crustaceans  
from the North Sea, game and  
organic meat for main courses,  
classic flavours combined with  
intriguing tart notes and umami.

### ABOUT ZANDBERGEN:

Merlet has one Michelin star.  
Winner of the 48th Prix Culinaire  
Le Tailtinger International in  
Paris in 2014. Named the 2017  
Most Talented Chef of the Year by  
Gault&Millau.

### ADDRESS:

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1871 AC Schoorl  
The Netherlands  
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[www.merlet.nl](http://www.merlet.nl)

Billboards featuring the painting *Flora* by Dutch Master Rembrandt van Rijn graced the streets of Amsterdam for months. This showpiece was on loan from The State Hermitage Museum in Saint Petersburg and featured in the Dutch Masters from the Hermitage exhibition in Hermitage Amsterdam. *Flora* formed the inspiration for chef Jonathan Zandbergen of Merlet in Schoorl to create a dish brimming with organic flowers and herbs. 'You can taste the richness and power of Dutch agriculture in this dish.'

Like many chefs in the Netherlands, Dutch top chef Jonathan Zandbergen from Merlet hotel and restaurant in Schoorl loves to work with locally produced products. But he is also interested in the story behind the products that he uses in his kitchen.

When he started researching the origin of the name 'Anna Dutch Caviar', which is produced in Eindhoven, he discovered Anna Paulowna (1795-1865), a nineteenth-century Dutch queen with Russian roots. This queen introduced caviar to the Dutch royal court. When faced with a financial crisis, she was forced to sell a number of Dutch paintings to her brother, Tsar Nicholas I. This is how a number of Dutch masterpieces ended up in the Hermitage Museum in Russia.

Between October 2017 and May 2018, 63 of these paintings were returned to Dutch soil for the *Dutch Masters from the Hermitage* exhibition. For Zandbergen, this was a clear sign that he should use this momentous occasion as a source of inspiration. 'Everything just came together in that moment.' His employer, Martin van Bourgonje, had already suggested that they create a menu inspired by this unique exhibition. Van Bourgonje organizes many dinners and art exhibitions in his restaurant.

### Four courses, three paintings

Zandbergen was given permission to open his pop-up restaurant 'Dutch Masters' for four evenings in May 2018 in the Hermitage Amsterdam in collaboration with the restaurant of the museum. Each evening after a guided tour of the museum, one hundred guests were served four courses inspired by three paintings produced by the Dutch Mas-

ters. As a tribute to Anna, the chef used caviar in a dish with North Sea sea bass bearing the Waddengoud quality mark for regional products from the Wadden Sea Islands. Brown crab from the North Sea with a citrus and pepper vinaigrette was also served. This dish was inspired by the painting *Breakfast of Crab* by Willem Claeszoon Heda. 'Our crabs are incredibly fresh, of perfect quality, and are a good reflection of the products that we have available to us in the North Sea.'

### Richness and potency

The painting *Flora* by Rembrandt van Rijn affected the chef deeply. 'It symbolizes fertility and new life.' The floral wreath worn by *Flora* gave Zandbergen the idea to create a dish with vegetables, flowers, and a green herb mousseline sourced from the biodynamic care farm De Noorderhoeve in Schoorl. 'You can taste the richness and potency of Dutch agriculture in this dish.'

One of the paintings by Melchior d'Hondecoeter, who is famous for his works depicting birds, inspired the top chef to use traditional Dutch chicken breeds such as the Kraaikop chicken, Chaanse Hoen chicken, and Brabanter chicken from De Walnoothoeve farm in Hoeven for a dish with chicken, true morels, and Dutch asparagus.

*Flora* and the other Dutch masterpieces have since been returned to Russia, and the chef from Merlet is already busy with his next project. This time, he is creating dishes inspired by the work of Dutch painter and cabaret performer Herman van Veen. Art continues to flourish on the plate at Merlet.

Text: Bianca Roemaat/ Photographs: Rick Strooper/  
Merlet.



©State Hermitage Museum, St.-Petersburg

Flora by Rembrandt van Rijn.



Flora by Rembrandt van Rijn inspired chef Jonathan Zandbergen to put flowers on the plate.



©State Hermitage Museum, St.-Petersburg

Breakfast of Crab by Willem Claeszoon Heda.



'Our brown crab is a good reflection of the products that we have available to us in the North Sea.'



North Sea sea bass bearing the Waddengoud quality mark and caviar.



The pride of the Netherlands on a plate: flowers, vegetables, herbs.



Dutch chicken à la royale with a South American blood sauce, inspired by the Argentinian roots of Queen Máxima of the Netherlands.

## Plant-based flavour enhancers from sustainable greenhouses

# The power of cress

Plants that taste like broccoli and leaves with an intense oyster flavour that explodes in your mouth: chefs and mixologists are increasingly adding these microgreens as aromatic flavour enhancers to their creations. The Dutch company Koppert Cress in the Dutch town of Monster is the driving force and inspiration behind this trend.

People are always a little surprised the first time they encounter that little green sprig on top of their dessert or amuse-bouche. 'What is that?' But the explanation offers some comfort: cresses and microgreens are the fresh new seedlings of 100% natural aromatic plants. They are ultra-fresh and have an intense taste and fragrance that are unique to these young plants. As soon as you inhale their fragrance and taste them, you'll immediately understand why they're so special.

Grower Rob Baan's mission is to provide gastronomy with aromatic, plant-based flavour enhancers. In 2002, he founded Koppert Cress in the Dutch town of Monster. He used his knowledge of the seed industry, his experiences as a globetrotter, and his passion for food to introduce his cresses to chefs.

### Microgreens

These powerfully fragranced flavour enhancers are now available across the world and have become a familiar feature on plates and in cocktail glasses in restaurants and bars in the Netherlands. You'll see them in your sauces, salads, desserts, and in cocktails. In addition to the large variety of cresses, Koppert Cress produces specialties. For example new varieties such as Sweet Peeper, with its yellow leaves and pink-red shoots and bitter-sweet taste, are regularly added to the product range.

Koppert Cress is not afraid to tread new paths, and innovations are applied to new products as well as cultivation



Culinary advisor Eric Miete leads the culinary jam sessions in the Cressperience kitchen.



A spring roll with Salad Pea (with a subtle pea flavour), Goa Cress (with a citrus and mild coriander flavour), and Hippo Tops (with a spicy watercress flavour).



## Cressperience

How do you use these tiny little greens? Koppert Cress in Monster has been receiving chefs, companies, and foodies in its special Cressperience demonstration kitchen and workshop space since 2006. The beating heart of this place is the beautiful Molteni stove on which culinary jam sessions regularly take place. You can also take a guided tour of the company.



**KOPPERT CRESS**  
*Architecture Aromatique*



methods. Production with LED lighting, multi-layer cultivation, and heat control are part of the daily routine. At Koppert Cress, sustainability is key, and the company pays special attention to its energy use, organic crop protection, LED lighting, underground heat storage, and solar collectors.

## The healthiest delta region in the world

But founder Rob Baan is taking things one step further. He is a staunch supporter of healthy eating habits and strives to make the Netherlands the healthiest delta region in the world. He is an ambassador for the Dutch Cuisine movement, an initiative that encourages chefs to use food responsibly. The movement is based on five principles: culture, health, nature, quality, and value and believes that the aim should be to see 80% vegetables and 20% meat or fish on the plate, all with respect for nature.

To help achieve this goal, the company restaurant Rob & Bob was founded in collaboration with Hutten Catering. The founding principle of this restaurant is the serving of healthy food. You won't find chocolate bars or greasy snacks here. Instead, this healthiest company restaurant in the Netherlands serves delicious, nutritional dishes with lots of vegetables. Last but not least, Rob & Bob is an example for other companies to see how you can treat your staff in a socially responsible way.

Photographs: Koppert Cress.



Sustainable LED lights in the Koppert Cress greenhouses.



Martini Oyster Cocktail with various cresses: Pazztizz Tops, Shiso Purple, Vene Cress, BlinQ Blossom, and Oyster Leaves.

# The booming business of **bistronomy**

**The bistro is back!**

Bistros have always been a traditional feature of gastronomic life in France, but in the Netherlands this dining concept is undergoing a renaissance. This modern trend is all about quick and sophisticated dishes served in an informal atmosphere.

The Dutch bistros of today combine traditional Dutch hospitality with modern interpretations of classic French dishes such as steak tartare and onion soup.



The days of getting dressed up for a fancy dinner and being on your best behaviour are well behind us. This is the era of casual dining, so pull up a chair and enjoy a perfectly prepared piece of fish in an informal setting.

Dutch foodies and especially millennials (the generation born between 1980 and 2000) are the source of the revival of casual eateries such as the bistro. This group of consumers loves going out to eat and has considerable influence on what restaurants and other eateries in the Netherlands serve and how they serve it.

The number of bistros popping up in the large cities and the surrounding regions are a good indication of the popularity of this new trend. Restaurateurs are changing their à la carte concepts for a simple formula with a smaller menu, and top chefs are opening up bistros in addition to their traditional restaurants.

The new menus feature classic bistro dishes such as steak tartare, French onion soup, crème brûlée, and escargots. Each of these dishes is based on the classic French recipe but is given the Dutch touch through the use of locally sourced ingredients such as Dutch cheese for the onion soup and Dutch butter lettuce served with the steak.

## **Ron Blaauw's Gastrobars**

Top chef Ron Blaauw from Amsterdam helped to fuel the revival of the bistro trend in the Netherlands. In 2013, he made a public departure from the traditional formal dining concept in his former two-Michelin-star restaurant. Following a



**1 & 5** Top chef Ron Blaauw was one of the pioneers of bistronomy in the Netherlands with his Ron Gastrobar in Amsterdam. **2 & 6** The concept of casual dining is also becoming a trend in the rest of the Netherlands in places like Doetinchem where Lev Foodbar opened its doors. **3** French bistro atmosphere at Quartier du Port in Rotterdam. **4** Dutch pride and gezelligheid at De Matroos en het Meisje in Rotterdam. **7** Classic bistro dishes feature on the menu of De Goudfazant in Amsterdam. **8** Simplicity on a plate at Vive la Vie in Groningen.

## BISTROS YOU SIMPLY HAVE TO TRY

To view the best bistros to visit while you're in the Netherlands, go to [www.topspots.com/en-nl/](http://www.topspots.com/en-nl/) and click on 'Bistronomy'. Enjoy!



renovation, he introduced a casual dining concept when he opened the doors of Ron Gastrobar, which was almost immediately awarded a Michelin star.

The new, simpler concept is characterized by the lack of table linen and a more modern and lighter interior with long dining benches. Guests can take a seat dressed in their jeans and sneakers while indulging in the fanciest oysters. Traditionally prepared food of the very best quality at an affordable price in an informal setting: that's what it's all about.

Blaauw's concept was quickly expanded with a few new additions to the family of restaurants: Ron Gastrobar Paris with a link to French bistro cuisine and Ron Gastrobar Oriental and Ron Gastrobar Indonesia which serve dishes inspired by Asian and Indonesian cuisine.

### Entremets

This top chef also introduced the idea of serving entremets-sized dishes. The traditional line-up of a starter, main course, and dessert has made way for guests to order multiple smaller dishes and decide for themselves how much or how many courses they want to eat.

The basic principle was to create unparalleled enjoyment, a greater flavour experience, and lighter dishes. Many Dutch chefs followed the example set by Blaauw.

The unfamiliar English contraction 'gastropub' was changed to bistro, which is a more familiar concept for the Dutch, as the bistro had flourished in the Netherlands in the 1960s and 1970s.

### Traditional Favourites

The French connection is not at all a stretch as French cuisine is and remains the inspiration for Dutch gastronomy. These traditional favourites can always be relied on to wow guests, as they have been carefully thought out and have proven their success time and time again.

But the Dutch chefs are always sure to give these classic dishes their own personal twist. They'll use modern preparation techniques such as cooking sous vide or adding locally sourced Dutch ingredients.

One of these typical Dutch ingredients is the untranslatable Dutch concept of *gezelligheid*, which is characterized by a cosy, cheerful, and informal atmosphere. *Gezelligheid* means people having a great time with friends or family while leisurely enjoying a bite to eat or a drink without too much fan-dangle. The fusion of the bistro and this *gezelligheid* has given rise to new concepts such as the bistro pub, pub & bistro, and the food and wine bar. Often, these casual restaurants also present live performances, so you can just sit back and relax and, above all, enjoy. The Dutch bistro of 2019 offers a complete culinary experience with plenty of entertainment.

Text: Bianca Roemaat / Photography: TopSpots.com / Jan Bartelsman.

Travelling chef David Veenstra

# 'Everyone loves veal'

The Netherlands is a dairy country. Veal is a by-product of this extensive dairy industry. Chef David Veenstra travels across the world on behalf of the largest veal producer in the Netherlands, the VanDrie Group, to inspire chefs and consumers. 'It is exceptionally delicate meat with its own distinctive flavour.'



Top: By slow-cooking the veal, the veal neck stays beautifully tender.  
Below: In France, cubed veal is a popular product for making blanquette de veau.



Freelance chef David Veenstra regularly packs his suitcase to travel to various events across the world. Whether it's a veal tasting in a large shop in Poland or a food expo such as the SIAL food innovation exhibition in Paris, you'll probably find David there.

#### *What do you do at these fairs and expos?*

'My job is to introduce people to veal by showing them how to prepare it, by letting them taste it, and by answering their questions.'

#### *So what exactly is veal?*

'Veal is the meat of a calf that is younger than twelve months old. There is quite a big difference between the meat of a calf and that of a cow. Veal has a lower fat content, less connective tissue, and a higher protein, mineral, and vitamin content. The calf is still growing which explains this difference in the meat.'

#### *What does veal taste like?*

'Veal has a very subtle flavour. While beef is robust and bold, veal is very delicate and has its own distinctive flavour. Almost everyone loves it. I actually don't know anyone who doesn't like veal.'

#### *Is it correct that the colour of veal is lighter than that of beef?*

'Yes, but we also produce rose veal from animals between eight to twelve months old. This is also very tender meat but has more of the colour and flavour of beef.'

#### *Which cuts of veal are most popular?*

'That differs per country and is often related to the food culture as well. In France, the organs and cubed veal are often used to make blanquette de veau (veal ragout), while in Germany the topside is used to make Wiener schnitzel which is traditionally made with veal. The Italians prefer the veal chops to make Cotoletta alla Milanese and use sliced topside for the vitello tonnato.'

#### *What is the culinary challenge of veal?*

'I personally like to show people how all the parts of the calf can be used in the kitchen. The delicate meat is truly elevated when cooked sous vide (cooking food in a vacuum bag in a water bath at a very precise temperature, ed.) This



David Veenstra: 'All cuts of veal can be used.'

technique keeps cuts such as braising steak, neck, and cheek incredibly tender and prevents them drying out, and really enhances the flavour.'

#### *How sustainable is veal?*

'Veal is a by-product of the dairy industry. The meat is available, so why wouldn't you eat it? In addition, all parts of the calf can be used. The VanDrie Group processes the entire animal from nose to tail, bone to blood, in a closed and controlled chain. With the Safety Guard system you can trace the entire life cycle of each calf. The VanDrie Group is also focused on continuous innovation. Together with Wageningen University & Research they are currently researching ways to filter valuable raw materials from animal manure.'

#### *What is the best part of your job?*

'I love seeing the look in people's eyes when they taste veal for the first time. You can just see how surprised they are at how much flavour it has.'

Photography: VanDrie Group.

### **A Dutch family business**

The VanDrie Group is a Dutch family business and the global market leader in veal production. The entire production chain for veal is integrated, from calf husbandries to animal feed to calf slaughterhouses. This guarantees both food safety and quality and results in Controlled Quality Veal. For generations, the VanDrie Group has been committed to respect for people, animals, and quality.

[www.vandriegrup.com](http://www.vandriegrup.com)

# Angélique Schmeinck

## seasons the senses

### The art of eating

Many chefs paint their plates with flavours and colours. But Angélique Schmeinck has transcended this form of art. In her culinary gallery in Velp, she creates edible paintings and brings food photography to life during Art & Eat flavour exhibitions. 'I season the senses by lovingly and wholeheartedly connecting food and art.'



*Sand Witches: cockles in the sand.*



*Images can stir the emotions, just like this photograph titled The Funeral.*

When you enter, it looks as if you've stepped inside a normal art gallery. But as you walk further, you discover that the art displayed here is surprisingly different from what you would usually see. The walls of this art gallery are not covered with paintings, but instead with intriguing photographs of ingredients, such as the fascinating photo of a black-blue Oosterschelde lobster. When you look closely, you'll notice a barnacle that has hitched a ride on the lobster's shell. And then your eye might catch the diamond, and you'll wonder what it's doing there. 'I want people to consciously observe and to ask themselves: "what does this image mean to me?";' explains Angélique Schmeinck, referring to this photograph titled *Crown Jewels*. Schmeinck is the owner of the culinary gallery that is currently displaying food photographs from her first exhibition titled *Zeeschatten* (treasures of the sea). All photographs were taken by Schmeinck herself. She was trained as a chef but initially wanted to study at the art academy. Photography has played an important role in her life for many years and she is now making her entrance on the public stage with her art.

#### Culisophy

Everything that this chef built up since 2001 when she decided to follow her dream, comes together in this gallery. Following an illustrious career as a chef at Michelin-starred restaurants, she exchanged her restaurant kitchen for the oppor-

tunity to express her 'culisophy'. The wisdom and knowledge that she obtained from her many years as a chef is expressed in performances, flavour, creativity, and innovation.

She created edible paintings with inspirational preparations of vegetables, herbs, spices, and shellfish and crustaceans. She does this all over the world, but also in her own gallery. The *Zeeschatten* exhibition contains beautiful photographs of cockles called Sand Witches. 'Cockles are a part of Dutch culinary heritage, and something that we should be proud of.' Just like we should be proud of the grey shrimp, caught in the North Sea off the Dutch coast, that is depicted on the photograph *Tripping Shrimp*. It shows a shrimp 'snorting' orange powder and is a humorous reference to 'getting high'. 'I always like adding a touch of humour to my work.'

#### Theatre of taste

Each photograph tells a story about the ingredient it depicts. During special Art & Eat evenings, Schmeinck brings the photographs to life in her 'Theatre of taste'. People can book tickets for these evenings on her website. At Art & Eat, they experience a night of gastronomy that differs greatly from dinner at a restaurant.

Schmeinck not only tells them of the origin and characteristics of the grey shrimp, lobster, or cockle, but the guests are invited to touch the photographs. They are even allowed to eat from it. For example, the edge of the cockle photo-



Grey shrimp 'snorting' orange powder.



Crown Jewels: the Oosterschelde lobster is one of the crown jewels of Dutch culinary heritage.



'I season all the senses by connecting food and art.'

graph is lined with cooked cockles. The photograph of a squid called *Miss Print* has curves in which a real squid is suspended, and the sauce (the ink) that covers the tentacles can be tasted from the photograph with your finger.

### The intense flavour of the sea

When you arrive at the photograph *The Funeral*, Schmeinck draws her guests further into the narrative. You see a shrimp being carried to its grave by other shrimp in mourning. 'What is going on in the minds of these shrimp?' is the question she poses to her guests in order to stimulate their sense of fantasy. She then adds poetry. 'As part of the funerary ritual, I'll say "ashes to ashes" and pipe a crèmeux of shrimp heads, dried olive crumble, and marigold leaves on top of the guests' hands. They'll taste the flavour of the sea even more intensely as they look at the image.'

The photographs really move her guests. They invoke a sense of nostalgia and bring back a wealth of memories and emotions. They also bring pleasure and stimulate the deeper experience of the essence of flavour and creativity. 'I season the senses by lovingly and wholeheartedly connecting food and art.'

Text: Bianca Roemaat/ Photographs: Angélique Schmeinck and Bas Losekoot (portrait photo of Angélique).

#### CHEF:

Angélique Schmeinck

#### PROJECT:

Art & Eat flavour exhibition with *Zeeschatten*. Idiosyncratic and tasteful photographs starring fish, shellfish, and crustaceans come to life in the culinary gallery in Velp. Here, Angélique Schmeinck regularly hosts culinary exhibitions, lectures, and weekend tastings.

#### SOURCES OF INSPIRATION:

Art, photography, travelling, and nature.

#### SIGNATURE DISH:

Brown crab, crab liver and saffron moussaise, half-dried tomato, avocado crème, and lime.

#### ABOUT SCHMEINCK:

Angélique Schmeinck is an award-winning author who has written ten cook books, including the popular *Smaakvrienden*. She has presented several culinary television programmes, is a passionate photographer, and is the owner of hot-air balloon restaurant CuliAir Skydining. Schmeinck also gives master-classes, creates edible paintings, and is one of two female chefs in the Netherlands to have earned the title (SVH) Meesterkok (master chef), the highest achievement for a chef in the Netherlands.

#### ADDRESS:

Angélique SchmeinckProducties,  
Culinaire galerie  
Bosweg 4, 6881 KK Velp  
The Netherlands  
[www.angeliqueschmeinck.nl](http://www.angeliqueschmeinck.nl)

A province brimming with innovation and gastronomy

# Brabant celebrates food

Discover Noord-Brabant: the province famous for its rich gastronomic traditions, hospitality, and innovation. Although innovation might not sound like something edible, in Brabant innovation and food go hand in hand. Did you know that Brabant is one of the smartest and most sustainable agri-food regions in Europe in terms of food innovation? In Brabant, they excel in making and experiencing food.



Noord-Brabant is located right on the Belgian border and is just a short distance from France. We start in the city of Bergen op Zoom. This is the only city in the Netherlands where they catch tasty salty little anchovies. Go on a boat cruise to the fishing weir and learn all there is to know about this traditional fishing method using nets. (Cruises run from May to the beginning of July).

## From Brabant soil

The best way to discover the regional products from Brabant is by bicycle. After all, when in the Netherlands, do as the Dutch do and get cycling! On the website of VisitBrabant, you can download various routes such as the asparagus bicycle route where you cycle along the asparagus planted on the Brabantse Wal in spring or taste the five Trappist beers during a route that takes you to the Trappist monasteries in Brabant and Flanders. You can also follow the Dutch Cuisine route called Zilt, Zoet, Zelig West-Brabant (salty, sweet, scrumptious West-Brabant route).

Another place that is worth a visit is De Maashorst, a place rich in nature, culture, history, archaeology, and food. Come and enjoy the Oerfestival, which celebrates the rich history and natural landscape of the region or a delicious Maashorst meal box filled with seasonal local products – only for those who love the rugged outdoors and the thrill of nature.

## Picking and harvest festival

If you want to experience the good life, then the various events organized in the Land van Cuijk region will show you what it's all about. Events such as the picking and harvest festival and the Wagyu Experience offer wonderful entertainment. This region has it all.

If you want to try your hand at picking your own asparagus or grapes, then De Santspuy wine and asparagus farm in Etten-Leur is the place to be. Here, it's all about experiencing the simple things that make life beautiful in the region where Vincent van Gogh grew up and drew his inspiration.



### Ultimate beer-brewing province of the Netherlands

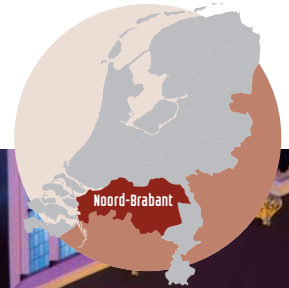
The beers brewed in Brabant are certainly worth the trip. According to research organisation Local Focus, Brabant is fully entitled to call itself the number one beer-brewing province of the Netherlands. With about four beer brewers per 100,000 residents, Brabant tops the list of beer-brewing provinces. In addition to the big brands such as Bavaria in Lieshout and Dommelsch in Dommelen, each with their own brewery, there are also many small-scale breweries in the province. The number of beer brewers in Brabant grew expo-

### The food of the future

When we say 'Food Design', you may picture stylishly designed plates and trendy packaging. But in Brabant, Food Design means more than the design of pretty dishes and products. Here, we inspire the designers of the present and educate the talents of the future.

[www.visitbrabant.com](http://www.visitbrabant.com)

Photos: VisitBrabant



entially in the last few years, and the province now has over 120 breweries. And we have some good news for the beer connoisseurs: this number is only set to rise, and the beer from Brabant is definitely something to get excited about.

### Noord-Brabant Culinair

The availability of so many fantastic products is bound to be a source of exceptional gastronomy. The province does not disappoint and has sixteen Michelin-starred restaurants, three of which have two stars – far above the average for most provinces. The best restaurants in Noord-Brabant set the tone, encourage each other to do things just that little bit differently and to make the difference between 'a bite to eat' and 'exceptional cuisine'. These top restaurants have united under 'Noord-Brabant Culinair' (culinary Noord-Brabant), a unique partnership in which they share their culinary experiences and inspire one another. Visit Noord-Brabant and enjoy our regional products and the culinary heritage of our province.

### Dutch Design Week

The residents of Brabant have a keen eye for innovation. Every year, Eindhoven is host to Dutch Design Week, the largest design event in the Netherlands and Northern Europe. Over the course of nine days and spread across more than 100 locations in the city, about 2,600 designers present their innovative solutions for product design, spatial design, textile and fashion, design management and trends, and graphic design. Drawing more than 300,000 visitors from across the world every year, this is the ultimate event for anyone who is interested in the future.

[www.ddw.nl](http://www.ddw.nl)

# Instock: where food waste serves its turn

Instock is an initiative launched by four former supermarket employees where food waste literally serves its turn. In the three Instock restaurants, chefs use products that would usually be thrown away.



The founders of Instock: Bart, Selma, and Freke.

Instock has been dedicated to eliminating food waste since 2014. They do this by collecting products from fishmongers, meat packaging companies, or supermarkets. These products include fruit or vegetables that have a small cosmetic flaw, one-day-old bread, or surplus meat and fish.

Worldwide, we waste 1.3 billion tonnes of food per year. The hospitality industry is responsible for 5% of this waste, while 13% comes from suppliers, 2% from retailers, and 15% from households. In the space of four years, Instock has saved 480,000 kilograms of food.

## 80%

The chefs at the Instock restaurants in The Hague, Utrecht, and Amsterdam use the collected ingredients to prepare dishes for breakfast, lunch, and dinner. About 80% of the items on the menu are made with this rescued food, such as the soup of the day, a pickled potato salad, and Indonesian rooster.

The staff of Instock also travel across the country with a food truck to cater at various events. They have created their own products for sale such as their Pieper beer, Bammetjes beer, and granola. Each of these are made from rescued food. Pieper beer is made from rescued potatoes, Bammetjes beer

from rescued bread, and the granola is made from brewer's grain leftover from the beer brewing process. These products also feature on the menus of the restaurants and are available for purchase to consumers and other chefs.

## Zero-waste cooking

Instock uses teaching packages, workshops, and cooking books such as Circular Chefs to inspire Dutch chefs and consumers to start cooking and eating according to a zero-waste principle. This teaches them to create vegan dishes with seasonal vegetables, to use the meat of male animals, using products from nose to tail or from peel to seed, and to preserve food, so that nothing goes to waste.

In 2017, Instock opened its own Food Rescue Centre where they collect and sort unsold food products with a focus on vegetables and fruit. Their online store allows everyone to purchase according to the principles of the circular economy and is intended to serve restaurants and catering companies. The project is currently still in its pilot phase, but plans for expansion are already in place.

[www.instock.nl](http://www.instock.nl)

Text: Bianca Roemaat/ Photographs: Instock.



Products are collected at the Food Rescue Centre and are made available to restaurant chefs and catering companies.



One of the Instock restaurants is located in The Hague and serves breakfast, lunch, and dinner.



The chefs create fresh dishes every day using rescued food.

FOOD  
**OMNIVORE**  
BOOK



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PAYS - BAS

# ORANJE

# BOTANIQUE

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PAR LUC DUBANCHET ET PEYO LISSARRAGUE  
PHOTOS PEYO LISSARRAGUE ET RUTH VVYS

Longtemps, la scène culinaire des Pays-Bas est restée cantonnée à un répertoire un peu ronflant, appliquant à la lettre des recettes surannées, avec pour modèle avoué la gastronomie française d'antan. Peu ou pas d'intérêt pour les produits locaux, une cuisine aux ingrédients « de luxe », un décorum pompeux et un tropisme « grands crus classés » dans les verres. Dans les interstices de ce triste paysage, les plaisirs de la table pour le commun des mortels restaient synonymes d'exotisme – italien ou indonésien. Et puis, il y a déjà presque une décennie, une jeune garde de cuisiniers a mis les pieds dans le plat et a envoyé balader tout ça. Un mouvement sans contours définis, baptisé « ruig » (rough, brut), a pris racine, d'abord à Amsterdam puis dans le reste du pays. Pas un raz-de-marée, mais une nouvelle vague opiniâtre qui érode jour après jour les vieux rochers du conformisme mou. Sa première qualité est d'avoir su mettre fin à la fascination pour la France en portant le

regard vers d'autres horizons, plus proches, plus pertinents, plus nordiques, puis d'avoir digéré la somme de ces influences pour en restituer l'essence, mais dans une version néerlandaise pur jus. La seconde qualité de la cuisine ruig, c'est en effet d'avoir su redonner leur place aux produits et aux artisans locaux. Un retour aux sources qui a aussi entraîné une évolution du goût. Dans les plats des jeunes chefs, on retrouve évoquées en filigrane des saveurs profondément ancrées dans l'âme néerlandaise et dans sa culture populaire. L'aigre du karnemelk, le gras des maatjes, l'acide des pickles... comme un passage à l'âge adulte, débarrassé des travers du sucré salé.

Une telle mue ne se fait évidemment pas en quelques mois, elle procède par poches, par contaminations croisées. Cette lente révolution que vivent les Pays-Bas donne naissance à des fulgurances de toute beauté. Omnivore en a tracé la cartographie, sur la piste des corsaires bataves du goût.



SINGEL

210-HS 10

Denk om het afstapen



RESTAURANTS

## BAK

Van Diemenstraat 408  
1013 CR Amsterdam  
[www.barestaurant.nl](http://www.barestaurant.nl)

Plus ça va, et plus Bak dépoté. On laisse passer quelques mois et Benny Blisto remet la barre encore plus haut. Avec sa bande de corsaires, bien cachés dans les étages du théâtre Veem, il n'en finit pas de tirer la scène néerlandaise vers le haut, invoquant les influences nordiques au fil d'une partition locavore sans concession. Lacto-fermentations, poudres, extractions... les légumes sont au centre des débats, sous la double bénédiction de l'acide et de l'umami. C'est précis, tranchant, savoureux. On n'oublie pas de sitôt les coques de la mer du Nord en cassoulet associées aux racines de persil et à la feuille de chou, pas plus que le cerf en deux services, sur un jus magistral. Tout est juste et droit, jusqu'au bout des desserts, qui refusent d'en être (il faudra un jour soulever la vraie question du sucré en fin de repas). Carotte et argousier, suivis d'un custard de maïs et caramel salé. Point final. Bak, mention très bien.

## BREDA

Singel 210  
1016 AB Amsterdam  
[www.breda-amsterdam.com](http://www.breda-amsterdam.com)

On ne dira jamais assez de bien de ce posse que forment les trois fondateurs de Breda. Venus de la ville éponyme, au sud du pays, Guillaume de Beer, Freek van Noortwijk et Johanneke van Iwaarden ont mis en quelques années Amsterdam sens dessus dessous. Après le vrai-faux pop up saisonnier Balls & Glory, Breda a été leur vrai coup d'éclat et reste l'une des toutes meilleures tables de la capitale. C'est désormais Manus Melcher qui pilote la cuisine, et envoie dans le décor de brasserie sage des assiettes toujours aussi percutantes. Bouillons à se damner, variations végétales coups de poing et déclinaisons pertinentes du répertoire (oh, ce hareng caché sous des tranches de chou croquant).

## GEBROEDERS HARTERING

Peperstraat 10  
1011 TL Amsterdam  
[www.gebr-hartering.nl](http://www.gebr-hartering.nl)

Ici, on grille, on rôtit, on flambe. Et on mange de tout. De la tête à la queue, légumes et viandes locales, servis au gré des arrivages du jour à la table d'hôte des deux frangins Hartering, qui n'ont pas pour habitude de laisser leurs clients sur leur faim. De la vraie grande bonne franquette qui pense et qui panse, ordonnance liquide comprise, mais qui sait sortir des sentiers battus. Tout est local, pur, sans fioriture. Un néobistrot forcément inspiré par la France, mais en néerlandais dans le texte. Le foie de veau se marie aux endives, le tartare de maquereau est relevé à la moutarde épinard, la langue de bœuf flirte avec les navets... Paul et Niek sont bien les plus fiers représentants de la cuisine ruig, cette mouvance « brute » qui secoue les Pays-Bas depuis quelques années déjà et remet le goût authentique au centre des assiettes.

## KAAGMAN & KORTEKAAS

Sint Nicolaasstraat 43  
1012 NJ Amsterdam  
[www.kaagmanenkortekaas.nl](http://www.kaagmanenkortekaas.nl)

Kaagman, c'est le chef. Kortekaas c'est l'hôte et le sommelier. Giel en cuisine, Bram en salle. Après avoir fait leurs classes comme il se doit dans quelques belles maisons, les deux compères ont ouvert leur efficace néobistrot, sous le double auspice de l'artisanat et du no nonsense. En plein centre d'Amsterdam, au cœur des rues à touristes où la moindre gargote vous facture l'intoxication alimentaire au prix du caviar, il fallait avoir du souffle. Charcuteries maison, huîtres de Zélande, oreilles de cochon, cervelle d'agneau... au fil du temps, les assiettes ont évolué, passant du brut de décoffrage à des versions de plus en plus travaillées. Aujourd'hui Kaagman & Kortekaas réussit à être à la fois un bistrot de copains et une locomotive de la nouvelle scène amstellodamoise.



## CHEF'S TABLE AT MARIS PIPER

Frans Halsstraat 76HS  
1072 BV Amsterdam  
[www.maris-piper.com](http://www.maris-piper.com)

Voici donc la nouvelle idée du trio Breda. Investir le bar de la brasserie Maris Piper, et y balancer un menu « Chef's table » au comptoir pour tout juste douze couverts. Un combat en 13 rounds, dont on sort KO debout et le sourire aux lèvres, heureux d'avoir pris une claque magistrale sous les assauts conjugués de Guillaume de Beer et de son second Koen Gussenhoven mais aussi et surtout sous l'avalanche d'uppercuts liquides prodigués par l'incroyable sommelière Elske Mostert. Un pugilat amoureux d'anthologie, qui met les poings sur les i. Oui, la Jeune cuisine existe aux Pays-Bas, et elle peut même se payer le luxe de marcher sur les plates-bandes du fine dining et de lui mettre un ippou d'entrée de jeu. Du repas sans faute servi une semaine à peine après l'ouverture, on retiendra par-dessus tout un églefin saumuré, sur son propre bouillon et poireaux

fumés, d'une longueur en bouche qui fait venir les larmes aux yeux et ces cepts eux aussi dans un bouillon parfait, rehaussés de pousses de pommes de pin, récoltées au printemps et conservées au frais pour mettre du vert dans l'hiver...

## CHOUX

De Ruyterkade 128  
1011 AC Amsterdam  
[www.choux.nl](http://www.choux.nl)

Pfifferling, Riffault, Coscard, Souhaut, Pacalet... Choux est le paradis du nature, antre bachique et portuaire (entrepôts maritimes reconvertis) dans un quartier d'Amsterdam Centraal en plein essor bistrannique. Heure fixe (n'y allez pas sans réserver, c'est bondé) prix fixes, menu fixe assurant une émotion pointilliste – fromage frais, rhubarbe, tuile de pavot; pommes de terre frites, poireaux et herbes; aile de raie, espuma d'hollandaise – qui ressemble au début de quelque chose. Surtout dans l'enthousiasme d'un service piquosé au sans soufre et qui ouvre, émerveillé, une bouteille de Joséphine, des Autrichiens de Gut Oggau. Oui, le début de quelque chose...

## DE KAS

Kamerlingh Onneslaan 3  
1097 DE Amsterdam  
[www.restaurantdekas.nl](http://www.restaurantdekas.nl)

Un grand beau soleil irradie Amsterdam. Le flot des vélos vous conduit tout naturellement vers ce parc de Frankendael, nature au cordeau, étendue pas si sauvage mais qui imprime immédiatement dans la rétine cette image de perfection qui sied bien à tout ce que les Pays-Bas engendrent d'architecture et de paysage. Au milieu du parc, l'ancienne serre municipale protège de ses huit mètres de haut depuis 2001 la cuisine végétale de Gert Jan Hageman. Le menu unique (35 euros au déjeuner, 57 le soir) à rotation quotidienne se nourrit des herbes poussées aux abords du jardin communautaire de Klein Dantzig et, plus loin, nous dit-on, de cette terre de polders qui reste aussi mystérieuse qu'une leçon de géographie de 3e. Tellement qu'on imagine aisément les aubergines (rôties, fenu-grec et curry sur un yaourt de chèvre) et les tomates y pousser en abondance. Les oignons, eux, viennent bien de Roscoff. La terrasse, bondée, tenue chic et lunettes solaires en écailles, adore.

## RIJKS RESTAURANT

Museumstraat 2  
1071 XX Amsterdam  
[www.rijksrestaurant.nl](http://www.rijksrestaurant.nl)

Et pourquoi Paris n'en a pas un, de restaurant, comme celui-là, au musée du Louvre? C'est la question (et la réponse désabusée) qui vous taraude quand vous repartez après un déjeuner éblouissant – oui, éblouissant – à la terrasse du restaurant d'un des plus grands musées du monde. Situé dans l'aile arrière droite du Rijks et à quelques tournesols du musée Van Gogh, on est pourtant bien au cœur de l'Amsterdam touristique, grouillant, international, selfie à bout de stick... Mais l'institution muséographique et le chef exécutif Joris Bijdendijk osent l'exigence d'une cuisine sans concession, tournée vers les ingrédients locaux, allant jusqu'à assumer leur « pauvreté » pour composer un répertoire d'une impressionnante sensualité. Ainsi, quand la cuisine conjugue les derniers petits pois de la saison avec les racines épicées de l'ex-Indonésie coloniale dans une tartelette au rendang (une sorte de curry de bœuf) friable et redouta-





blement émouvante. Le gravlax de truite de 't Smaller, les escargots de Gelderse (sublimées par le kéfir et le raifort), les cœurs de canard au riz grillé et au massala jusqu'aux pâtes pressées de la fromagerie Kef font de puissantes incursions dans ce territoire méconnu... et qui ne demande qu'à se livrer de la sorte. Un déjeuner en 4 plats coûte ici 52 euros. On se console en se disant que Joris, ancien du Jardin des Sens des Pourcel, a quelque chose en lui d'un peu français...

## RON GASTOBAR

Sophialaan 55  
1075 BP Amsterdam  
[www.rongastobar.nl](http://www.rongastobar.nl)

Dans les toilettes, bande-son nostalgique, les commentaires de la demi-finale de Coupe du monde gagnée par les Pays-Bas contre l'Uruguay en 2010. Un détail footballistique qui donne le ton. Il y a déjà six ans, Ron Blaauw a raccroché ses deux étoiles et transformé son restaurant en un gastropub décontracté. Cette petite révolution bistronomique à la mode néerlandaise a donné naissance à un gastrobar

plus que sympathique. On fera l'impasse sur la persistance de quelques « classiques internationaux » pour s'intéresser à la grillade de roodbont, une race de vaches de la province de Frise, aux crevettes grises sur leur purée fumée ou à la cervelle de veau panée. Tout ça à partager, dans la grande salle lumineuse, loin, très loin de l'invasion touristique, à deux pas du délicieux Vondel Park.

## VERMEER

Prins Hendrikkade 59-72  
1021 AD Amsterdam  
[www.restaurantvermeer.nl](http://www.restaurantvermeer.nl)

Petit frisson en poussant la porte. Hôtel de luxe, clientèle ad hoc. Que faisons-nous là ? Et puis passées les apparences, il faut se rendre à l'évidence. Vermeer a des traits de génie. En cuisine, Christopher Naylor a su faire évoluer son travail, et sa vision, pour s'extirper des ornières du classicisme et oser, enfin. Le chou de Bruxelles caramélisé, découpé à table à même la branche, résume à lui seul le virage amorcé. Plus brut, plus vrai, plus nature. Et le tout prend son sens en salle, avec l'imparable service de l'hôte Bjorn Van Aalst.

Reléguant la vieille bible des vins au placard, il sort une sélection de quilles accessibles et joyeuses, et met de la vie dans le service de ce qui n'aurait pu être qu'un énième fine dining soporifique. On en apprécie d'autant mieux les topinambours café gingembre, le chou frisé et son magnifique dashi ou le ravioli de chou-rave avec son bouillon d'argan. Beaux comme la lumière des toiles du vieux Johnnes.

## 'T NONNETJE

Vischmarkt 38  
3841 BG Harderwijk  
[www.hetnonnetje.nl](http://www.hetnonnetje.nl)

Un restaurant à l'ancienne, bien portant dans ses deux étoiles, la sécurité de son répertoire classique qui ne se refuse ni le tournedos Rossini ni la jarre de – sublime – mousse au chocolat. Alors que l'apéritif au fin pinot meunier de Roger Coulon émollie l'atmosphère en terrasse et que le sommelier blancs allemands, on se dit qu'il aurait été bien bête de barrer ce nom imprononçable de notre itinéraire. Impression confirmée après la voluptueuse langoustine en deux service (les piments jalapeno et padròn viennent

secouer promptement un moelleux tartare) et surtout après la terriblement old-school et ultra attachante terrine d'oie à l'anguille, parfaite exécution de ce que la cuisine classique peut avoir de technique et de revigorant. À voir pour mémoire.

## DE LINDEHOF

Beekstraat 1  
5674 Cs Nuenen  
[www.restaurant-delindehof.nl](http://www.restaurant-delindehof.nl)

Du centre des Pays-Bas (on est à quelques kilomètres de l'industrielle Eindhoven plus connue pour son PSV que pour sa gastronomie) au Surinam, il y a la distance qui sépare la grande histoire d'un empire. Et la petite histoire d'un chef, natif de l'ancienne colonie d'Amérique du Sud, né dans une famille hindoue, elle-même immigrée du grand courant de main d'œuvre agricole « importée » depuis l'Inde jusqu'en Amérique du Sud au milieu du XIX<sup>e</sup> siècle. Des kilomètres. Soenil Bahadoer a fini par débarquer on ne sait trop comment dans la mère patrie. Il s'est soutenu à ses racines culinaires pour devenir chef et s'en souvient encore quand il



passé aux fourneaux. Car le voici aujourd'hui avec renommée et deux étoiles, exubérant dans une cuisine qui dépasse pourtant largement le stade du show. Sa déclinaison autour de la queue de bœuf massaman et du curry langoustine (trois temps : tartare de wagyu/Gillardeau, langoustine crue et dashi d'encornet, langoustine cuite doucement et bouillon de queue de bœuf au massala) sont l'un des exemples convainquant d'un itinéraire aussi incongru que ce lieu haut de gamme éloigné de tout. Ne jamais perdre sa boussole.

## AIRREPUBLIC

Maritiem Plaza 1  
4506 KZ Cadzand-Bad  
[www.air-republic.com](http://www.air-republic.com)

Depuis plus de deux décennies, l'influence de Sergio Herman sur la scène culinaire des Pays-Bas et de Flandre n'a cessé de se confirmer. Après The Jane à Anvers et Pure C à Cadzand, le plus rock n'roll des chefs des plates provinces du Nord double la mise en Zélande avec son nouveau restaurant, AIRrepublic, ouvert en 2017. Une néobrasserie axée sur les produits de la mer, où le

duo Alex Buiten et Nicolas Misera joue sans aucune fausse note la partition du maître. Du Sergio à l'état pur, «fucking perfect», à un prix très accessible – une fois n'est pas coutume – et avec vue imprenable sur la houle paisible de la mer du Nord.

## PURE C

Boulevard de Wielingen 49  
4506 JK Cadzand  
[www.pure-c.nl](http://www.pure-c.nl)

Docteur Herman, mister Bakker. Car il se cache toujours derrière un grand chef (Sergio Herman, voir plus haut), un double souvent plus terrible encore. Enfant terrible, Syrcio Bakker avoue l'avoir été, l'être encore. Dualité démiurgique, alter-créateur de la megastar Sergio, Syrcio drive à présent les cuisines de ce pur-sang indompté en bord de mer du Nord quand, dehors, les vents se déchaînent. Mettez 100 euros, un peu plus, et vous voici au cœur d'une formidable machine à créer, élégance puissante (carte des vins entourée de cuir souple, vaisselle à la pureté granitique, galet gainé de cuir...) et rêve gustatif dans un ensemble urbanistique improbablement balnéaire,

comme si le Moma débarquait à la Grande Motte. Des dunes, la brigade revient avec des herbes, qu'on retrouve ça et là dans ce «trésor de notre région», plateau de cinq hors-d'œuvre ultra évocateurs (kingfish de l'Escau oriental, sauce poisson faite sur le port, crevette grise et tête pressée...), cuisine ludique mais toujours profonde, réellement d'ici, réellement vendeuse qui fait écho au dehors. Bientôt, un hôtel ouvrira juste à côté. De quoi prolonger le rêve de Pure C.

## DE SWARTE RUIJTER

Holterbergweg 7  
7451 JL Holten  
[www.swarteruijter.nl](http://www.swarteruijter.nl)

Il fait sombre, on remonte à pied en lisière d'une forêt. Un cavalier surgit hors de la nuit... C'est à vivre une fois pour se faire gentiment peur, l'impression d'être lost in Overijssel, cette province située à l'est des Pays-Bas, et de voir enfin une lumière. Le Cavalier Noir a dû jadis être une auberge. Il se situe aujourd'hui, à juste titre, parmi les tables réputées

du coin. Sa terrasse sous les étoiles, au milieu des résineux, entourée de quelques chambres, a la séduction des refuges. C'est sans doute là qu'on est le mieux pour goûter la cuisine sérieuse du maître des lieux. Un foie d'oie parfait, un maquereau épais, presque cru sur un jus de betterave, des Saint-Jacques plus discutables. Mais le charme opère au clair de lune.

## DERTIEN

Schiedamse Vest 30  
3011 BA Rotterdam  
[www.dertienrotterdam.nl](http://www.dertienrotterdam.nl)

On attend de grandes choses de Rotterdam. Ouverte sur le monde, la ville portuaire a tant à offrir... La patience est la mère de toutes les vertus, mais la bande du Dertien nous épargne ce chemin de croix. Une carte de sharing, mitonnée en live derrière le bar par Pepijn Schmeink et Remco van Erp, qui claque de belles charcuteries maison, puis enchaîne sur des moules de Zélande au fenouil et un maquereau grillé relevé d'un dashi indiscutable, entre autres réjouissances. Carte des vins sans reproche et une sélection de craft beers à la hauteur des fougurances



néerlandaises actuelles, qui n'oublie pas pour autant les voisins belges. Hedonis et Nevel à l'ardoise, doublé gagnant sur des plats eux aussi farouchement locaux, et volontiers cuits sur la flamme. Comme une ode à la douce brutalité des saveurs du Nord. Plein d'amour, plein la gueule.

## LUX

's-Gravendijkwal 133  
3021 EK Rotterdam  
[www.restaurantlux.nl](http://www.restaurantlux.nl)

Lux est une institution de Rotterdam. À l'instar de l'Hotel New York, autre monument de la ville, le restaurant a été fondé il y a vingt-cinq ans par Daan van der Have, à qui l'on doit aussi le beau projet Villa Augustus à Dordrecht. Il y cinq ans, Milan Gataric a repris ce lieu emblématique en main, en conservant l'inspiration sudiste. Le menu dégustation à 50 euros, tarif imbattable aux Pays-Bas, plonge dans les racines de la cucina povera italienne, passée à la moulinette néerlandaise. Du beau avec du peu, des ingrédients sublimes par des préparations sans esbroufe et au final une beauté sourde qui pointe à chaque assiette. La maîtrise

des amertumes, de ce clair-obscur du goût si complexe à dompter, est parfaite. Pour en accentuer les reliefs, la carte de vins se fait nature et biodynamique. Jura, Slovénie, Frioul... L'oxydatif est au rendez-vous, et il ne manque plus que les échos enjoués de la voix profonde de Milan Gataric pour être transporté dans un ailleurs improbable, au point de confluence du Rhin et de la Méditerranée.

## RESTAURANT MELIEFSTE

Wolphaartsdijkseveer 1,  
Wolphaartsdijk  
[www.restaurantmeliefste.nl](http://www.restaurantmeliefste.nl)

Thijs Meliefste. C'est le nom à retenir dans ces pages comme on chérit une découverte. Et il faut y aller jusqu'à cette petite bourgade de Zélande. Croire qu'on peut trouver une perle dans un ancien salon de thé de micro station balnéaire... On la trouve, et même tout un collier nacré de vin nature et de cuisine d'une très grande pureté. Les vins, c'est un sommelier peinture 48 à larges épauettes et lunettes tombantes qui vous les pousse comme si de rien

n'était, toute une horizontale de Jean-François Ganevat, les grenats d'un côte-rôtie de Jean-Michel Stephan, les pourpres pentus d'un saint-joseph de Jean-Louis Chave, vraie moulinette connivente du vignoble français, passionnelle, joueuse. De ces sommeliers qui sont comme un phare dans la nuit. Elle est tombée sur la petite rue portuaire du Wolphaartsdijkseveer 1 mais c'est toute la cuisine qui s'illumine à présent, Zélande devant, hollandaise jusqu'à la moelle qui assume enfin – car c'est rare dans ce pays – le hareng combiné miraculeusement à l'amarante, revendique la pomme de terre, coupée en brunoise, quasi crue, dans une mousse de pommes de terre, des œufs et du bacon, fait vibrer les coques à peine écloses dans un jus du même tonneau et du chou, terrien, délicat, et ne joue pas les effarouchés en annonçant à la carte une vache allaitante de réforme, cuite au barbecue avec une sauce hollandaise anthologique. Et dire qu'ici, avant sa reprise en 2017, la maison était restée vide cinq ans durant. Sans récompense, en dehors de tout radar, elle est pourtant pleine en ce jour de printemps.

BARS À MANGER & CO

## BAR CENTRAAL

Ten Katestraat 16  
1053 CE Amsterdam  
[www.barcentraal.nl](http://www.barcentraal.nl)

Ouvert il y a peine un an et demi, Bar Centraal est le petit frère de Glou Glou, le bar à vins nature du quartier du Pijp. Même équipe, même concept, même punition : du bon à boire et une carte de grignotage plus qu'élargie qui s'amuse à reprendre les codes de la comfort food néerlandaise – inspirations exotiques comprises – pour mieux leur tordre le cou. Poireaux grillés et fermentés au lait de tigre ; bœuf à la cardamome ; chou blanc, sofrito et « pindasaus »... L'ambiance est plus que décontractée et la salle bondée tous les soirs, preuve que les Pays-Bas sont bien en train de passer de l'autre côté du miroir.

## FENIX FOOD FACTORY

Veerlaan 19D  
3072 AN Rotterdam  
[www.fenixfoodfactory.nl](http://www.fenixfoodfactory.nl)

Mais qu'elle est belle cette



ville, vue de l'autre rive de la Nouvelle Meuse. L'hôtel New York, ancien terminal de départ vers les Amériques, en ligne de mire et le bouillonnant district de Feijenoord dans le rétroviseur, la Fenix Food Factory est la figure de proue d'un mini-quartier foodie, autour de la Deliplein, qui pousse Rotterdam à sortir de ses gonds. Ce food court façon art brut abrite quelques pépites. En tête évidemment, la microbrasserie Kaapse Brouwers et son bar à craft beers détonnant, suivi des maraîchers de Westlandse Tuin, de la magnifique fromagerie Booi Kaasmakers, des bouchers charcutiers de Firma Bijten (alerte sur le pâté maison), du boulanger Jordy's Bakery, des mezze marocains de Meneer Tanger, du torréfacteur Stielman Koffiebranders, des vraies stroopwafels – ces galettes croquantes au sirop de sucre – de Stroop Rotterdam... Un concentré d'artisanat, de vie, de bonheur. C'est déjà demain.

#### COCKTAILS

## DOOR 74

Reguliersdwarstraat 74  
1017 BN Amsterdam  
[www.door-74.com](http://www.door-74.com)

Avant même que la furie des speakeasies ne déferle sur l'Europe, Door 74 avait planté la graine du cocktail nouvelle génération dans le sol d'Amsterdam. Plus précisément dans un repaire ténébreux, planqué à quelques mètres des rues commerçantes du Grachtengordel (la ceinture des canaux), derrière une porte anonyme. Ambiance de conspirateurs, bande-son groovy et mix sans concessions, sur un air New Orleans belle époque qu'aurait revisité Baz Luhrmann. La formule reste convaincante et les cocktails inventifs et décalés ne perdent jamais le sens du goût.

## ROSALIA'S MENAGERIE

Kloveniersburgwal 20  
1012 CV Amsterdam  
[www.rosalias.amsterdam](http://www.rosalias.amsterdam)

Un cabinet de curiosité que n'aurait pas renié Jules Verne, refuge idéal dans la jungle infestée de touristes des environs du Nieuwmarkt. En un an – le bar a ouvert en 2017 – Pepijn Beusekom et Rachel Bonnewell se sont déjà fait un nom, bien aidés par leurs deux

barmen Wouter Bosch et Lucas Sedlmaier. Une carte voyageuse, dont les cocktails se déclinent comme autant de récits de marins, souvenirs rapportés d'horizons imaginaires accolés à une belle collection de genièvres locaux. Le proche et le lointain réunis dans des mix délicats, comme dans cet Amsterdam Sour où le «Dutch Courage» remplace le whisky, pour éclairer le classique d'un nouveau jour.

## HIDING IN PLAIN SIGHT

Rapenburg 18  
1011 TX Amsterdam  
[www.hpamsterdam.com](http://www.hpamsterdam.com)

Pour vivre heureux vivons cachés. C'est donc en bordure des autoroutes de la night life amstellodamoise que la drôle de société secrète des conspirateurs d'Hiding in Plain Sight a jeté l'ancre. Juste au bord. On est plus chez les yéyés que chez les bikers, et dans les verres la musique est tout aussi douce et entêtante. On est venus avec le souvenir d'un vieux-carré au swing vau-

dou, on est repartis encore plus ébouriffés, après avoir été désarçonnés par un Wicked mint julep digne du Kentucky Derby. Crime parfait, HPS vous prend par les sentiments et vous pend au chandelier, pour un vol de nuit, moteurs coupés, tout en piqué.

## DR.

Westerstraat 34  
3016 DH Rotterdam  
[www.drrotterdam.com](http://www.drrotterdam.com)

Tous, comme les escape rooms, les bars à cocktails aiment jouer à fond la carte thématique. Souvent pour masquer la médiocrité des verres. Chez Dr., la métaphore filée est médicale et l'ordonnance est heureusement à la hauteur des attentes. Oubliée la mise en scène un peu chargée, le contenu impose le respect. Quand on aligne un tel défilé de mezcals, on veut forcément veiller au bien-être de l'humanité, mais les mix sont eux aussi pertinents et intenses.

# Oui! Les Pays-Bas, c'est aussi la gastronomie



Ministry of Agriculture,  
Nature and Food Quality

[www.holland.com/gastronomie](http://www.holland.com/gastronomie)



NBTC  
Office Néerlandais du  
Tourisme et des Congrès



THIJS MELIEFSTE

# LÉVITE ENTRE TERRE ET MER

Meliefste. Littéralement « le plus meilleur ».  
Rarement un chef aura si bien porté son nom. Caché en pleine lumière dans sa Zélande natale, à Wolphaartsdijk, sur les rives d'un entrelacs aquatique qui fait ressembler la côte de la mer du Nord à une dentelle de Bruges, Thijs Meliefste est la magnifique surprise néerlandaise de ces dernières années.  
Sans conteste l'un des chefs les plus passionnants des Pays-Bas, voire d'Europe, qui parvient à conjuguer la naturalité et la technique avec une facilité déconcertante.  
Sans jamais forcer le trait. Une respiration intense, unique, pure.

PAR PEYO LISSARRAGUE  
PHOTOS JESSE WILLEMS

La route qui vient de Goes serpente à travers un polder. Pour seules montagnes, la longue digue et quelques terrils de betteraves. Le ciel est un à-plat blanc, posé, au bout du chemin, sur la houle du Veerse Meer. En été, le long lac, lové entre les deux bras de l'Escaut, grouille de touristes et de plaisanciers. Mais nous sommes en novembre. Sous les assauts du vent, Wolphaartsdijk prend des allures de port norvégien avec ses chalutiers colorés et ses maisons basses.  
Thijs Meliefste a grandi ici, dans cette province de Zélande bien nommée. Entre terre et mer. Tout son univers culinaire se nourrit de cette double identité. Au fil de son menu, il convoque tour à tour les champs, les bois, les eaux et

même les brumes locales, dans un récital imparable dont on oublie immédiatement la technicité, porté par le charme et la justesse de chaque plat. Les entrées en matière disent, à elles seules, tout le talent de l'homme. Un bosquet de champignons – tartelette, gel de vinaigre de pommes, émulsion de poireaux, poudre de champignons, crème de pain de seigle – servi comme un tour de magie dans une fumée fantasmagorique, suivi d'un coussin soufflé de cendre végétale abritant une crème de fromage et un pickle. Puis viennent un macaron d'oignon posé sur un galet de bord de mer, un maquereau fumé, laqué et brûlé, au milieu de squelettes de poissons et un faux œuf de

crème de pommes de terre et de salade d'anguille, posé sur un lit de foin.

## UN AIR DE GAUTHIER

Polders, ciel bas, terre et mer enlacées... On pense forcément à cet autre chef, nordiste lui aussi, du côté de Montreuil-sur-mer, en France. Il y a des voisinages entre Thijs Meliefste et Alexandre Gauthier. Sans y voir une ressemblance, on décèle des points communs. Le goût du brut. Un côté punk. Le refus du conformisme. Un amour de l'authentique. Des racines profondément ancrées dans leur terre. Et puis une incroyable précocité. Thijs Meliefste, 31 ans au compteur et déjà au sommet de la gastronomie néerlandaise, n'a jamais hésité quant à sa vocation. À 13 ans, il débutait à la plonge. Jamais il n'a douté. Son avenir, son chemin, son sacerdoce, c'est la cuisine.

Métier oblige, après ses études, il s'est exilé du côté des fourneaux d'un certain Roger Van Damme, à Anvers. Trois ans derrière ceux du Het Gebaar, en pleine période de gloire. Mais la Zélande rappelle vite au bercail l'enfant prodige. En 2015, après (entre autres) un stage au Fat Duck d'Heston Blumenthal, Thijs ouvre son Meliefste. Seul en cuisine, avec sa compagne Anushka en salle. Pas de carte, menu unique – geste révolutionnaire pour les Pays-Bas à l'époque et qui vaut encore au chef l'ostracisme des guides bien-pensants – et produits locaux en vedettes. Le succès arrive immédiatement, porté par une presse dithyrambique et par une clientèle de connaisseurs venue en grande partie de la Belgique toute voisine. Plus proche d'Anvers et de Gand que d'Amsterdam, la Zélande se nourrit de ses échanges avec le Sud autant

qu'elle profite de la richesse de ses eaux et de sa terre. Vivier de fruits de mer, de crustacés et de poissons, l'estuaire de l'Escaut fournit évidemment une grande partie du répertoire local. Mais les terres ne sont pas en reste. Dans les sols généreux des polders, céleris et betteraves s'en donnent à cœur joie en cette saison hivernale. Il suffit d'évoquer le tubercule, légume du pauvre devenu star de la néo-cuisine, pour que Thijs enfile son

## INSTINCT DE RÔTISSEUR

Local, vous avez dit local ? Oui, il puise dans son terroir, mais il ne s'interdit pas d'aller faire quelques heures de route vers le Nord, jusqu'à Texel, pour trouver le meilleur agneau de pré-salé, ou vers le Sud, direction Dieppe, pour ses Saint-Jacques. Du proche au lointain, il redit aussi dans sa cuisine l'âme

influences post-moléculaire et post-nordique pour créer sa propre voie, il remet une couche sur un classique magistral. Un canard à la flamme, cuit en suspension, lentement, au jugé. Instinct de rôtiisseur, l'apanage des très grands.

On revient alors quelques heures en amont. Avant le service. Avant la bataille. On se souvient des gestes. De la concentration. Ballet hypnotique dans la cuisine au silence d'atelier d'horlogerie. Mise en place achevée, chacun des six équipiers du chef s'affaire à son poste. Le maître d'hôtel fait son entrée. Et parle des convives du jour. Un briefing table par table, en détail. Pour que chacun soit servi sur mesure. Cette vieille rengaine du client roi, Thijs Meliefste la prend au sérieux plus que quiconque. Du haut de son talent, lui qui sait se méfier des tentations de l'ego, il mène son navire avec une humilité réelle et profonde. En capitaine. Ici aux Pays-Bas, entreprendre n'est ni un vain ni un gros mot. Ce n'est pas la moindre des réussites de Meliefste que d'être à la fois un lieu de création et une entreprise indépendante. Derrière ce sérieux et cette exigence, ce qui frappe au bout d'une journée passée avec Thijs, c'est l'humanité et la générosité de son travail. Une envie de jouer, de jouir, de faire jouir. Il parle avec une gourmandise de gamin du miel de son enfance, dont il fait une glace servie au bout du bout du repas, accompagnée d'une gaufre au sirop et d'un beignet de kermesse. Dernier clin d'œil, tandis qu'on se remet tout juste du dessert d'argousier et de mousse de quark. De l'art de faire du doux avec du brut. De faire passer les goûts de l'autre côté du miroir. De réconcilier terre et mer sous ce ciel, cet incroyable ciel de Zélande, qui donne envie d'avoir pour une fois le ventre plus gros que les yeux.



manteau et entraîne toute la compagnie chez son producteur, à quelques centaines de mètres du restaurant. Dans les hangars ventilés et dans les caisses en bois, les montagnes de betteraves rouges et jaunes attendent patiemment. Elles partiront pour beaucoup d'entre elles loin, vers la Pologne, la Russie ou la France. Les plus chanceuses resteront sous le ciel zélandais et finiront entre les mains expertes de l'équipe de Meliefste.

voyageuse et commerçante des Pays-Bas, intégrant dans ses assiettes les strates de cette histoire au long cours. Il se permet même, sans jamais sombrer dans la caricature ou la tentation « fusion », de risquer quelques pirouettes exotiques, avec entre autres un Tom Kha Kai relevé sur ses coquilles ou une escabeche version zélandaise. Et puis, quand on a fini de se remettre de ces éclats, que l'on s'apprête à conclure que le jeune chef a digéré les







## An innovative and circular food system for the future

# The Floating Farm brings food production to the city



**The Floating Farm in Merwe4Haven harbour in Rotterdam was designed as a concept to bring food production to the city and reduce waste. Urban farmer Albert Boersen will be keeping 40 cows on this floating island as of spring 2019. City residents can come here to see, taste, and purchase raw milk and yoghurt. This is an innovative example of the circular economy and future food systems in the city.**

The Floating Farm has quickly earned the honorary title as the new icon of Rotterdam. Located in the city centre in a former auction harbour, you can simply walk onto this floating farm with 40 cows. Here you can see how the cows live, how they are milked, and how slurry robots remove all the manure. You can even come here to buy fresh yoghurt and raw milk from the tap and watch a dairy maker prepare the yoghurt in front of the audience.

'We want to show people in the city how much love and energy we put into making our products. We hope that this will help them to treat their food more consciously and throw away less,' says Minke van Wingerden from Beladon, a partner of Floating Farm.

Beladon constructs floating platforms. 'The surface of our planet is 70% water. As land is scarce, we are now developing these platforms which also operate according to the concept

of the circular economy.' Solar collectors provide energy and rain water is collected for the water supply.

### Transformation

The basic principle of the Floating Farm is 'Transformation': bringing food production closer to the people in the city. The initiators of this concept hope that this will reduce the food-print and waste.

According to Van Wingerden, the Floating Farm also serves as an example of an innovative and circular future food system. The cows are fed brewer's grain and potato waste. These are by-products of breweries and potato processors located nearby. The manure of the cows is dried and processed into organic fertilizer. This is delivered to local sports clubs to fertilize their fields.

### Food strip

There are plans to add a chicken farm and a greenhouse with vertical farming to the Floating Farm in the future. This will create a fully functioning food strip in this Rotterdam harbour. And, if the water ever rises as a result of extreme weather conditions, then this floating farm can handle it all.

Anyone can come and visit the Floating Farm. Guided tours for groups are possible by appointment.

[www.floatingfarm.nl](http://www.floatingfarm.nl)

**Text: Bianca Roemaat/ Photographs: Beladon.**



# The Green House restaurant concept

## The circular economy as inspiration

It looks like a greenhouse from the outside, but inside the glass walls lies a unique and varied concept. The Green House in Utrecht is a restaurant, urban farm, green hub, and urban café terrace all housed within one single building. Food service company Albron came up with this special restaurant concept. Its mission: making the circular economy mainstream by showing how people can eat and drink more sustainably.



The Green House lights up like a beacon between the high-rise office buildings in one of the busiest spots in Utrecht. Illuminated with LED lamps, this greenhouse undoubtedly makes an impression. Inside, everything is just as breathtaking. In this interior inspired by nature, you can eat and meet in an oasis of greenery.

Food service company Albron develops and operates this remarkable restaurant concept. 'We want to make the circular economy mainstream,' explains a spokesperson of The Green House. 'It's not about creating a niche restaurant or alternative location or making it a place of excessive luxury. We want to keep it accessible and casual. The Green House should be a place where people interested in the circular economy come together to eat and drink.'

### Growing green herbs goes live

The theme of the circular economy is apparent in every aspect of the restaurant. On the first floor are racks with green herbs and crops that are being grown on the premises under LED lamps. The chefs and bartenders use these herbs and ingredients in the dishes and cocktails that they serve. The herbs harvested from this in-house greenhouse meet about 25% of the restaurant's needs.

The menu features dishes made with seasonal ingredients, of which as many as possible are locally sourced, such as the Heck beef that comes from the nearby Utrechtse Heuvelrug

region. Bycatch is also included on the menu, consisting of the bycatch from commercial fishing, and changes every day. To prevent any waste, the chefs use these products in dishes with oven-roasted red and yellow sweet peppers and roasted almonds, for example.

All the vegetable waste, cutting waste, cooking waste, and any leftovers that the guests leave on their plates are composted with a composting machine inside the building. This is then used to fertilize the crops.

### The electricity-free kitchen

Sustainability is also the leading principle for the electricity-free kitchen design, which contains 40% fewer kitchen appliances than what is standard in a commercial kitchen. Many of the appliances don't use electricity and are fuelled by biofuels such as olive stones and coconut husks. The menu also features many cold dishes, or dishes to which the chefs have applied traditional cooking methods such as fermentation.

Another truly unique element is that the water in the building is supplied by rainwater. With the solar panels mounted on the roof, The Green House is also completely energy neutral. This makes this unique place sustainable on every level: in its construction, on the plate, and in the experience it offers.

Text: Bianca Roemaat / Photos: Cepezed Architects.

# The Netherlands steps up as a wine producer

## Dutch wine gets better every year

Newspapers enthusiastically reporting about the quality of the grape harvest at the start of September is becoming just as standard in the Netherlands as in the big wine-producing countries. At the end of summer 2018, Dutch newspapers exploded with the news that the high temperatures and drought would result in an exceptional grape harvest in the Netherlands.

The Netherlands is an up-and-coming wine-growing country, and the wines produced here are becoming better and better every year. Dutch wines are lauded by consumers and wine critics and have won several prizes at international wine competitions.



### Enjoy a glass of Dutch sparkling wine

Dutch wines, whether made of classic or new grape varieties, are characterized by their high acidity. Crispness and dryness are the two most important characteristics of these wines.

These grapes are also perfect for producing a good sparkling wine. This has become more prevalent in recent years and sees producers using the traditional method of two fermentations in the bottle. There are even wine estates completely dedicated to the production of sparkling wines such as Wijngaard Raarberg and Domein Holset, both located in Limburg.

Another successful sparkling wine producer is Wijngaard de Frysling, the most northern wine estate in the Netherlands located in the province of Friesland at 53.250766° latitude. The grapes have a harder time ripening this far north and develop fewer sugars. Yet, this is not a problem for producing sparkling wines! Other successful producers of sparkling wines are BetuwsWijndomein, Domein De Wijngaardsberg, Apostelhoeve, Wijnhoeve De KleineSchorre, and Wijngaard St. Martinus. And that's not even the complete list!

### Safe within city walls

Viniculture is not a new concept in the Netherlands. The first vineyards were most likely planted by the Romans on the hills of South Limburg right down in the southern-most part of the Netherlands. However, real proof of this theory has yet to be found. But proof of the existence of vineyards in the Netherlands during the Late Middle Ages does exist. This is because the vines were not planted in the open field but were protected inside the walls of the city or monastery. It is also likely that grapes grown this far north were used to make vinegar and verjuice instead of wine.

The nearest commercial Medieval vineyards that we can say for absolute certain existed as wine-producing vineyards were located near Leuven in modern Belgium. In the seventeenth and eighteenth centuries, several country estates and castles in the Netherlands cultivated grapes or employed a vineyard gardener. But we are still unsure of whether these were wine grapes or table grapes.

### Pioneers

Modern Dutch viniculture originated in the late 1960s in the most southern province of the Netherlands, Limburg. The hills and soils in this region provide the perfect environment for successful viniculture. The Limburg city of Maastricht is home to the wine estates Slavante, which started in 1967, and Apostelhoeve, which was founded in 1970 – both pioneers of Dutch viniculture. In the 1980s and 1990s, more wine estates were established in Limburg and in other provinces.

Following the turn of the century, the number of hectares used for viniculture continued to increase and approximately 250 hectares of vineyard exists in the Netherlands in 2018.

*You might think you're in a vineyard in France, but you're actually right in the centre of the Netherlands in the Betuwe region.*





*With its great location and good wines, Apostelhoeve in the south of the Netherlands is definitely worth a visit.*

Around one million bottles of wine are produced on these 250 hectares of vineyard. Viniculture in the Netherlands has partly been made possible as a result of climate change, while the development of new grape varieties with increased resistance to fungal diseases has also lend a helping hand.

### **New grape varieties**

The Dutch climate is (or was, if it comes down to climate change) wet, cold, and damp. Research institutes, predominantly located in Germany and Switzerland, started developing new grape varieties at the end of the nineteenth century. The reason for this was the damage caused to vineyards by a series of plant disease epidemics and phylloxera infestations from 1850 onwards. This effort resulted in more resistant grape varieties such as the Johanniter, Solaris, Sauvignier Gris, Cabernet Blanc, Cabernet Cortis, Pinotin, and Regent, which can be found across the world today. However, Dutch wines are not produced from new grape varieties alone. Especially the southern provinces of Limburg,

Zeeland, and Brabant are able to grow the classic grape varieties such as Pinot Blanc, Auxerrois, Müller Thurgau, Chardonnay, and Pinot Noir. In Oosterhout in the province of Brabant, Gamay (a very old cultivar) was planted in 2015 at the Sint Catharinadal convent.

In general, the white wines produced in the Netherlands are of better quality than the red wines, while the wines produced in the south tend to be better than those made in the north. But this can also be attributed to the fact that the wine estates in the south have the most experience. And there are always exceptions to the rule, a Dutch Pinot Noir can be excellent, too!

### **Vineyards across the country**

Today, vineyards can be found across the Netherlands from north to south and from east to west. Most of the wine farms are small and consist of just a few hectares, while only a handful are bigger than ten hectares. Limburg in the south and Gelderland in the east of the country are the provinces

### **Organic and orange wines**

Many of the Dutch wine farmers use organic methods to grow their grapes. As many of the grape varieties are resistant to fungal diseases, spraying chemical products is reduced to a minimum, although still necessary at times. All of the wine farmers in the Netherlands work with respect for nature and people. A new trend now also observed here is orange wine. Various wine farmers are experimenting with the fermentation of white wines with the grape skins and seeds, which creates darkly coloured wines with tannins often being distinctly present on the palate.

Ron Langeveld from wine estate Wijngaard Dasseumus brought the first real Dutch orange wine, made from Sauvignier Gris, on the market in September 2018. The wine was received enthusiastically by wine connoisseurs. Wine estate Wijngoed Gelders Laren has announced that it will produce an orange wine from the 2018 harvest together with sommelier Thérèse Boer from the famous De Librije restaurant. More orange wines are sure to follow.



*Good sparkling wine and orange wine are becoming more popular.*



*Especially the white wines are of exceptional quality.*

with the most hectares of vineyard. But vines are also being planted in the large cities, just like it was done in the Middle Ages. These are often initiatives in which residents can rent vines and share responsibility for maintaining the vineyard. In this way, the vineyard becomes a tool to build the community!

The bumper grape harvest of 2018 is indeed expected to yield high-quality wine. The grapes that were harvested were of exceptional quality, and the yield was fantastic. Why not try it yourself when the wines produced with these grapes appear on the shelves?

**Text: Mariëlla Beukers / Photography: Gerard Witteveen and Mariëlla Beukers.**



*Souvignier Gris.*

## Tasting Dutch wines

Gastronomy in the Netherlands has also discovered Dutch wine, and many restaurants feature one or more local wines on their wine list. You're most likely to find a local wine at a restaurant that is situated near one of the vineyards.

A famous restaurant that features several Dutch wines on their wine list is Mes Amis in Maastricht. Owner and hostess Annaline Doelen is an influential ambassador for the wines produced in Limburg. In Amsterdam, you can go to RIJKS® (the restaurant of the Rijksmuseum) where Joris Bijdendijk runs the kitchen and finds his inspiration in several Dutch wines.

It's fairly easy to find a wine farm to visit in the Netherlands. Many of the vineyards are located in beautiful places where you can go for a walk or cycle through areas of natural beauty. Afterwards you can relax and drink a glass of wine on the café terrace of Wijngaard St. Martinus in Vijlen in Limburg or at Wijnboerderij 't Heekenbroek in Drempt or the Nederlands Wijnbouwcentrum (the Netherlands viniculture centre) in Groesbeek, both of which are located in the eastern part of the country, for the perfect introduction to Dutch wines.

While all the Dutch vineyards are worth a visit, we can recommend two wine estates in particular: Apostelhoeve in Maastricht, which has great wines and a stunning location, and Wijnhoeve De Kleine Schorre on Schouwen-Duiveland island in Zeeland. The wines of Wijnhoeve De Kleine Schorre have been served on KLM flights for several years.

Mariëlla Beukers is a wine writer, historian, and oenologist. She published *Wijn van eigen bodem* together with Irene de Vette in 2015. This book about Dutch wines contains background information, interviews, facts and figures, and tips for tourists. The authors also published an English translation of their book called *Discover Dutch Wine*, which is available as an e-book on Amazon and Kobo for €3.49.

# A culinary ode to Van Gogh

## Soenil loves Vincent

Both are drawn to vivid colours, and each is famous for his own distinct style. Chef Soenil Bahadoer from De Lindehof restaurant in Nuenen, the Netherlands, feels a special bond with Vincent van Gogh. Through dishes such as the potato waffle with spices and Morjon sardine, he pays a culinary tribute to this famous Dutch painter.

Seated at a bar in the land of the rising sun, Michelin-star chef Soenil Bahadoer was pleasantly surprised when a Japanese customer asked him where he was from. 'You're from Nuenen in the Netherlands? That's where Vincent van Gogh is from, right? The famous artist who painted *The Potato Eaters*.' At that point, he realized just how famous this historic figure, who had lived in Soenil's village, remains to this day. 'It's unbelievable that someone on the other side of the world knows about Nuenen and Van Gogh!'

As he learned more about the life and work of Van Gogh, he realized that he had a great deal in common with the artist. The chef and the painter both share a deep passion for their profession, both had to fight to make it big, and both have their roots in humble beginnings. While the painter applied strokes of bright shades of red and yellow to his canvas, the chef goes all-out with expressive flavours in his dishes.

Just like Van Gogh did through his work, Bahadoer expresses his identity through his food. 'My flavours are perfectly balanced in the same way that Van Gogh created harmony on the canvas.'



Soenil Bahadoer: 'My flavours are perfectly balanced.'

The connection with the painter from Nuenen developed in 2018 during the 'Soenil loves Vincent' project. For this project, the chef cooked a special menu inspired by the famous former Nuenen resident in a pop-up restaurant in the former Mariakerk (St Mary's church) in 's-Hertogenbosch.

### Soul food

Bahadoer created a potato waffle with spices filled with a Morjon sardine. Morjon is a spicy tomato sauce with chillies. This dish is a culinary ode to the famous Van Gogh painting *The Potato Eaters* with an added touch of soul food based on the chef's Indo-Surinamese heritage. 'My mother used to make Morjon sardines. She put it on our sandwiches for lunch. It was peasant food, just as the potato was in the time of Van Gogh.'

Another dish he made was his slow-cooked tandoori Atlantic halibut in which bright reds and yellows create impact on the plate. This dish was inspired by the colours of Van Gogh's sunflowers.

### Van Gogh's ear

To show that the chef of De Lindehof restaurant, in the spirit of Van Gogh, could appreciate a little madness, he served a bright-yellow curry ball with coconut in a porcelain Van Gogh 'ear'. For the dessert, he used a pastille with absinthe, which was the artist's favourite drink.

The rendang on the menu was the only dish that didn't quite fit in with the theme. 'That was the one part of me that had nothing to do with Vincent,' explains Bahadoer. 'This is one of my signature dishes.' Rendang is a spicy Indonesian meat dish that was imported to Bahadoer's home country Suriname by workers from Southeast Asia. 'I add ginger beer to the dish to soften the sharp taste of the meat.'

Text: Bianca Roemaat/ Photographs: Tony Perez.



The potato waffle with spices and Morjon sardine.

The De Lindehof team.



**CHEF:**

Soenil Bahadoer, chef and owner of two-Michelin-star restaurant De Lindehof in Nueneen, the Netherlands.

**PROJECT:**

Soenil loves Vincent. Pop-up restaurant with dishes inspired by the works of the famous Dutch painter Vincent van Gogh.

**CULINARY STYLE:**

Classic French with influences from Indo-Surinamese, Surinamese, and Indian cuisine. 'My food includes vibrant colours and exciting and distinct flavours.'

**SOURCES OF INSPIRATION:**

'Travelling, my mother's cooking, and home cooking from other cultures.'

**SIGNATURE DISHES:**

Rendang | cabbage dishes | ginger beer ice cream | white soya beans | European lobster | apple | curry | mango chutney

**ABOUT BAHADOER:**

Chef de cuisine, Two Michelin stars, 17.5 points in Gault&Millau.

**ADDRESS:**

Restaurant De Lindehof  
Beekstraat 1  
5671 CS Nueneen  
The Netherlands  
T +31 (0)40 283 73 36  
[www.restaurant-delindehof.nl](http://www.restaurant-delindehof.nl)

The pop-up restaurant inside the church.

# The unique experience of the food printer

## Colostrum and 3D food design come together on the plate

Smink restaurant in Wolvega had only just opened its doors when chef Jan Smink made international headlines. This restaurant is the first in the Netherlands to work in real-time with two 3D food printers. While the guests enjoy their food, the printer creates designs with citrus and fermented cauliflower. 'It adds to the experience.'

This restaurant is not located in Amsterdam or in the Randstad conurbation. Instead, restaurant Smink is located in the small Frisian village of Wolvega. This northern Dutch village with just 13,000 residents made international headlines in the autumn of 2018 when American broadcaster CBS News reported on the Dutch chef and entrepreneur Jan Smink. It was the two 3D food printers standing on the bar in his restaurant that created the excitement. Chefs can use silicone moulds to create certain shapes to decorate a plate, but the printer allows you to create all kinds of geometric forms that are impossible to make by hand. Chefs and pastry chefs can use these unique figures to decorate their dishes. For Smink, using this new technology in his restaurant was a natural choice, as he had worked as a demo-chef at byFlow in Eindhoven which specializes in 3D food printing.

### It's an experience

Using special cartridges, the user can upload various designs from the computer and print them. Chefs and pastry chefs can compose the filling for these cartridges themselves. 'This is a complicated process and takes a long time to create,' explains Smink. You have to use a liquid substance, as it has to flow through the needle of the printer, and this takes a great deal of experimentation. That means that not all products are suitable in terms of texture. 'We primarily use 3D food printing because of the experience it creates. The guests can see the printer at work and see the food take shape.' Guests at Smink can enjoy dishes such as scallops with fermented garlic served with an emulsion of celeriac and browned butter. This last ingredient is created by the food printer, as is the combination of cauliflower and citrus served with Dover sole, apricot, and manzanilla.

### Four rounds of Bocuse d'Or

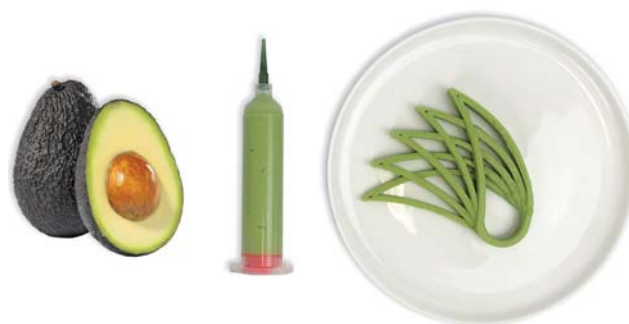
In addition to having his own restaurant, Jan Smink is also a freelance chef, guest speaker, culinary adviser, and owner of catering company Foodkeet, which has ten food trucks. A remarkable fact about the chef is that he represented the Netherlands in the global finals of the prestigious Bocuse d'Or competition four times: once as a commis, twice as a participant, and once as a coach.

### Colostrum

The flavour palette of the dishes served at Smink is varied. It has a variety of Asian and other influences but prides itself on its traditional Dutch cuisine. Just as his apprentice trainer Jonnie Boer from three-Michelin-starred restaurant De Librije in Zwolle, Smink is known as a chef who is passionate about local products. 'Ninety per cent of my ingredients including fish, vegetables, flowers, and the colostrum that I get from my parents' farm are sourced locally.'

Colostrum is the milk produced by a cow in the first 36 hours after giving birth. It has a yellowish colour and extra-creamy taste. The chef from Wolvega uses the colostrum to make desserts such as colostrum custard, buttermilk sorbet, wild raspberry and autumn raspberries, lemongrass, and a colostrum crêpe.

It is fairly unique for the chef to be able to work with the colostrum produced on his father's farm. Smink is proud of his farmer's roots, and it's one of the reasons he opened his first restaurant right here in Wolvega. 'If you open a good restaurant, people will come.'



Vegetables such as avocado is perfect for 3D food printing.

Restaurant Smink  
Steenwijkerweg 2  
8471 LA Wolvega  
The Netherlands  
[www.restaurantsmink.com](http://www.restaurantsmink.com)

Text: Bianca Roemaat / Photography: Kyonne Leyser/ Restaurant Smink.



Smink has a beautiful interior design that incorporates a wealth of natural materials.



Pastry chefs use chocolate to print intricate decorative pieces.

Scallop with grilled pork belly, printed celeriac and browned butter purée, baked apple, hazelnut. Black garlic and celeriac juice.

Jan Smink sources 90% of his ingredients locally.



In addition to the experience it creates, the food printer is also perfect for preparing customised food.

### Personalized food

ByFlow is a family start-up company based in Eindhoven that developed 'The Focus' 3D food printer. The printer can print food in shapes that cannot be created by hand. You can use it to personalize your food with a logo, design, or a photograph.

Currently, the value of the printer lies mostly in the unique experience it creates. Yet, the CEO of byFlow Nina Hoff predicts that this innovative technology will play a role in the food manufacturing sector in the future, especially with regard to healthcare. The soft, liquid materials used in the printer cartridges make it possible to produce customized food for people with trouble swallowing or special diets.

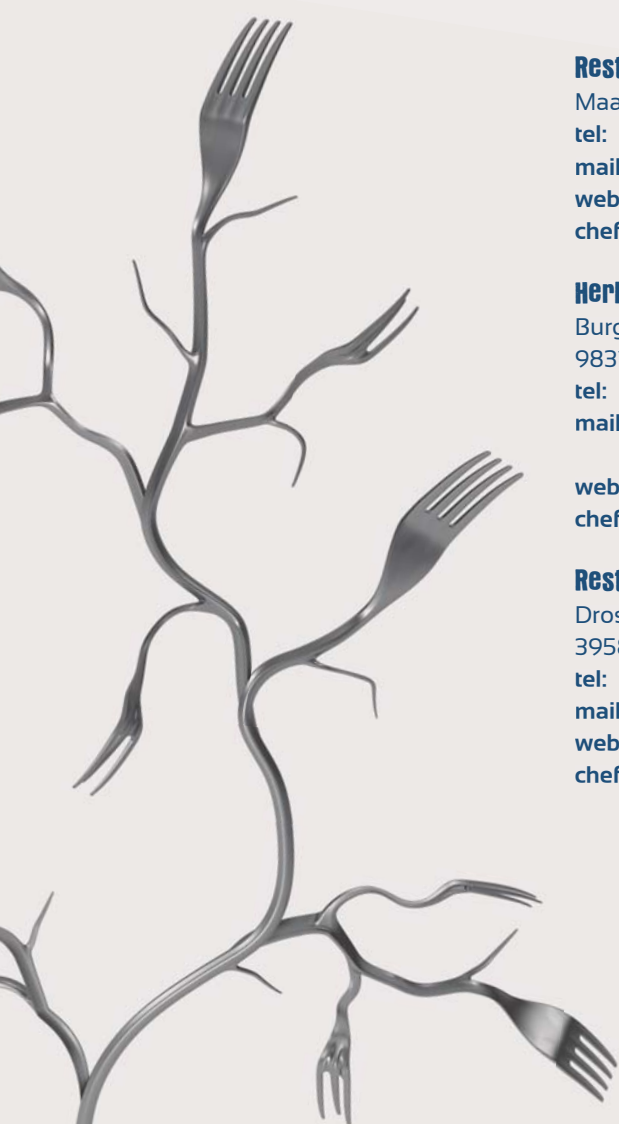
Cartridges for this 3D printer are currently available filled with beetroot/ cardamom and white pepper, hollandaise sauce, and hollandaise and curry sauce.

[www.3dbyflow.com](http://www.3dbyflow.com)

# restaurant guide

97 of the best culinary addresses

We have listed the best locations for culinary delight and gastronomic gratification in this special Naturally Dutch! restaurant guide. Enjoy the taste of the Netherlands!



## Restaurant De Fuik

Maasdijk 1, 5308 JA Aalst  
tel: +31 418 55 22 47  
mail: info@defuik.nl  
web: www.defuik.nl  
chef: Martin Ruisaard

## Herberg Onder de Linden

Burgemeester van Barneveldweg 3  
9831 RD Aduard  
tel: +31 50 2041235  
mail: info@herbergonderdelinden.com  
web: herbergonderdelinden.com  
chef: Steven Klein Nijenhuis

## Restaurant Bentinck

Drostestraat 12  
3958 BK Amerongen  
tel: +31 343 20 6000  
mail: info@restaurantbentinck.nl  
web: www.restaurantbentinck.nl  
chef: Tommy Janssen

## De Saffraan

Kleine Koppel 3 (schip op het water)  
3812 PG Amersfoort  
tel: +31 33 4481753  
mail: info@desaffraan.nl  
web: desaffraan.nl  
chef: Kars van Wechem

## Aan de poel

Handweg 1, 1185 TS Amstelveen  
tel: +31 20 34 51 763  
mail: info@aandepoel.nl  
web: www.aandepoel.nl  
chef: Stefan van Sprang

## De Jonge Dikkert

Amsterdamseweg 104a  
1182 HG Amstelveen  
tel: +31 20 64 33 333  
mail: info@jongedikkert.nl  
web: www.jongedikkert.nl  
chef: Bastiaan Pieterse

## &Moshik

Oosterdokskade 5  
1011 AD Amsterdam  
tel: +31 20 26 02 094  
mail: info@moshikrestaurant.com  
web: moshikrestaurant.com  
chef: Moshik Roth

### **Bolenius**

George Gershwinlaan 30  
1082 MT Amsterdam  
tel: +31 20 40 44 411  
mail: info@bolenius-restaurant.nl  
web: www.bolenius-restaurant.nl  
chef: Luc Kusters

### **Bord'eau**

Nieuwe Doelenstraat 2-14  
1012 CP Amsterdam  
tel: +31 20 53 116 19  
mail: restaurant@deleurope.com  
web: www.bordeau.nl  
chef: Bas van Kranen

### **Ciel Bleu**

Ferdinand Bolstraat 333  
1072 LH Amsterdam  
tel: +31 20 67 87 450  
mail: cielbleu@okura.nl  
web: www.cielbleu.nl  
chef: Onno Kokmeijer

### **Restaurant La Rive**

Professor Tulpplein 1  
1018 GX Amsterdam  
tel: +31 20 622 60 60  
mail: larive@ihg.com  
web: www.restaurantlarive.nl  
chef: Rog r Rassin

### **MOS Amsterdam**

IJdok 185,  
1013 MM Amsterdam  
tel: +31 20 638 08 66  
mail: info@mosamsterdam.nl  
web: www.mosamsterdam.nl  
chef: Egon van Hoof

### **Spectrum**

Herengracht 542-556  
1017 CG Amsterdam  
tel: +31 20 718 46 43  
mail: restaurants.amsterdam@waldorfastoria.com  
chef: Sidney Schutte

### **Yamazato Restaurant**

Ferdinand Bolstraat 333  
1072 LH Amsterdam  
tel: +31 20 67 87 450  
mail: yamazato@okura.nl  
web: www.okura.nl/yamazato  
chef: Masanori Tomikawa

### **De Heeren van Harinxma**

Van Harinxmaweg 10  
9244 CJ Beetsterzwaag  
tel: +31 512 381245  
mail: heeren@bilderberg.nl  
web: deheerenvanharinxma.nl  
chef: Arjan Bisschop

### **Restaurant Het Koetshuis**

Panoramaweg 23A  
6721 MK Bennekom  
tel: +31 318 417370  
mail: info@hetkoetshuis.nl  
web: hetkoetshuis.nl  
chef: Niels van Dooijeweert

### **Restaurant Hemingway**

Grote Markt 36  
4611 NT Bergen op Zoom  
tel: +31 164 25 20 50  
mail: info@restauranthemingway.nl  
web: www.restauranthemingway.nl  
chef: Tim Schimmel

### **Kaatje bij de Sluis**

Brouwerstraat 20, 8356 DV Blokzijl  
tel: +31 527 291833  
mail: info@kaatje.nl  
web: kaatje.nl  
chef: Peter Postma

### **Dorset**

Grotestraat 167, 7622 GE Borne  
tel: +31 74 2661925  
mail: info@dorset.nl  
web: www.dorset.nl  
chef: Willem Dankers

### **Restaurant Spetters**

Kaai 5, 4511 RC Breskens  
tel: +31 117 381223  
mail: info@restaurantspetters.nl  
web: restaurantspetters.nl  
chef: Laurent Smallegange

### **Restaurant Perceel**

Dorpsstraat 3  
2902 BC Capelle a/d IJssel  
tel: +31 10 2271922  
mail: info@restaurantperceel.nl  
web: restaurantperceel.nl  
chef: Jos Grootcholten

### **De Witte Zwaan**

Dorpsstraat 8, 3732 HJ De Bilt  
tel: +31 30 221 01 25  
mail: info@witte-zwaan.nl  
web: www.witte-zwaan.nl  
chef: Timo Agterberg



*De Jonge Dikkert, Amstelveen*



*Restaurant Het Koetshuis, Bennekom*



*Dorset, Borne*



*Kaatje bij de Sluis, Blokzijl*



*Restaurant Sense, Den Bosch*



*Villa Ruimzicht, Doetinchem*



*Restaurant Het Badpaviljoen, Domburg*



*De Lindenhof, Giethoorn*



*Tribeca, Heeze*



*Restaurant 't Vlasbloemeken, Koewacht*

### **Restaurant Calla's**

Laan van Roos en Doorn 51A  
2514 BC Den Haag  
**tel:** +31 70 3455866  
**mail:** info@restaurantcallas.nl  
**web:** restaurantcallas.nl  
**chef:** Marcel van der Kleijn

### **Han Ting Cuisine**

Prinsestraat 33, 2513 CA Den Haag  
**tel:** +31 703620828  
**mail:** info@hantingcuisine.nl  
**web:** www.hantingcuisine.nl  
**chef:** Xiao Han Ji

### **Restaurant Noble**

Wilhelminaplein 1, 5211 CG Den Bosch  
**tel:** +31 73 613 23 31  
**mail:** info@restaurantnoble.nl  
**web:** restaurantnoble.nl  
**chef:** Edwin Kats

### **Restaurant Sense**

Jeroen Boschplein 6  
5211 ML Den Bosch  
**tel:** +31 73 6144208  
**mail:** info@senserestaurant.nl  
**web:** senserestaurant.nl  
**chef:** Dennis Middeldorp

### **Bij Jef. Restaurant & hotel**

Herenstraat 34  
1797 AJ Den Hoorn Texel  
**tel:** +31 222 319 623  
**mail:** info@bijjef.nl  
**web:** www.bijjef.nl  
**chef:** Jef Schuur

### **Orangerie De Pol**

Gaanderenseweg 381  
7004 GJ Doetinchem  
**tel:** +31 6 14 12 08 68  
**mail:** info@orangeriedepol.nl  
**web:** orangeriedepol.nl  
**chef:** Rick van den Broek

### **Villa Ruimzicht**

Ruimzichtlaan 150  
7001 KG Doetinchem  
**tel:** +31 3 14 32 06 80  
**mail:** info@hotelvillaruimzicht.nl  
**web:** www.hotelvillaruimzicht.nl  
**chef:** Bjorn Massop

### **Restaurant Het Badpaviljoen**

Badhuisweg 21, 4357 AV Domburg  
**tel:** +31 118 582405  
**mail:** info@hetbadpaviljoen.nl  
**web:** hetbadpaviljoen.nl  
**chef:** Ferdie Dolk

### **Restaurant La Provence**

Hoofdstraat 109  
3971 KG Driebergen-Rijsenburg  
**tel:** +31 343 512920  
**mail:** info@restaurantlaprovence.nl  
**web:** restaurantlaprovence.nl  
**chef:** André van Alten

### **Restaurant Avantgarde van Groeninge**

Philips Stadion, Frederiklaan 10D,  
ingang 7, 5616 NH Eindhoven  
**tel:** +31 40 2505640  
**mail:** info@restaurantavantgarde.nl  
**web:** restaurantavantgarde.nl  
**chef:** Johan van Groeninge

### **Restaurant Wiesen**

Kleine Berg 10, 5611 JV Eindhoven  
**tel:** +31 40 244 66 66  
**mail:** info@wiesen-restaurant.nl  
**web:** wiesen-restaurant.nl  
**chef:** Yuri Wiesen

### **Zarzo**

Bleekweg 7, 5611 EZ Eindhoven  
**tel:** +31 40 2117700  
**mail:** info@zarzo.nl  
**web:** zarzo.nl  
**chef:** Adrian Zarzo

### **Restaurant De Zwaan**

Markt 7  
4875 CB Etten-Leur  
**tel:** +31 76 5012696  
**mail:** info@restaurant-dezwaan.nl  
**web:** restaurant-dezwaan.nl  
**chef:** Carlo Chantrel

### **De Lindenhof**

Beulakerweg 77, 8355 AC Giethoorn  
**tel:** +31 521 361444  
**mail:** info@restaurantdelindhof.nl  
**web:** restaurantdelindhof.nl  
**chef:** Martin Kruithof

### **Bistro Vive La Vie**

Oosterstraat 39,  
9711 NP Groningen  
**tel:** +31 50 8503970  
**mail:** info@vivelaviegroningen.nl  
**web:** www.vivelaviegroningen.nl  
**chef:** Jeroen Sportel

### **L'Atelier**

Markt 9, 6271 BD Gulpen  
**tel:** +31 43 450 4490  
**mail:** info@restaurantatelier.nl  
**web:** restaurantatelier.nl  
**chef:** Hans Kinkartz



### Restaurant Fris

Twijnderslaan 7,  
2012 BG Haarlem  
tel: +31 23 5310717  
mail: info@restaurantfris.nl  
web: restaurantfris.nl  
chef: Rick May

### Basiliek

Vischmarkt 57L,  
3841 BE Harderwijk  
tel: +31 341 415290  
mail: info@restaurantbasiliek.nl  
web: restaurantbasiliek.nl  
chef: Rik Jansma

### 't Nonnetje

Vischmarkt 38,  
3841 BG Harderwijk  
tel: +31 341 415848  
mail: info@hetnonnetje.nl  
web: hetnonnetje.nl  
chef: Michel van der Kroft

### Tribeca

Jan Deckersstraat 7,  
5591 HN Heeze  
tel: +31 40 226 3232  
mail: info@restaurant-tribeca.nl  
web: restaurant-tribeca.nl  
chef: Jan SobECKi

### De Rozario

Steenweg 8, 5707 CG Helmond  
tel: +31 492 535 206  
mail: chefjerman@gmail.com  
web: derozario.nl  
chef: Jermain de Rozario

### Restaurant en hotel Hoog Holten

Forthaarsweg 7, 7451 JS Holten  
tel: +31 548 361306  
mail: info@hoogholten.nl  
web: www.hoogholten.nl  
chef: Marc Boti

### De Swarte Ruijter

Holterbergweg 7, 7451 JL Holten  
tel: +31 548 596 660  
mail: info@swarteruijter.nl  
web: swarteruijter.nl  
chef: Erik de Mönnink

### Restaurant De Kromme Watergang

Slijkplaat 6, 4513 KK Hoofdplaat  
tel: +31 117 348696  
mail: info@krommewatergang.nl  
web: krommewatergang.nl  
chef: Edwin Vinke

### Restaurant Lucas Rive

Oude Doelenkade 7, 1621 BH Hoorn  
tel: +31 229 213 362  
mail: info@restaurantlucasrive.nl  
web: www.lucasrive.nl  
chef: Lucas Rive

### Kasteel Heemstede

Heemsteedseweg 20  
3992 LS Houten  
tel: +31 30 272 22 07  
mail: info@restaurant-kasteel-  
heemstede.nl  
web: www.restaurant-kasteel-  
heemstede.nl  
chef: André van Doorn

### 't Lansink

C.T. Storkstraat 18, 7553 AR Hengelo  
tel: +31 74 291 00 66  
mail: info@hotellansink.com  
web: hotellansink.com  
chef: Lars van Galen

### Tante Kee

Julianalaan 14, 2159 LA Kaag  
tel: +31 252 544206  
mail: welkom@tantekee.nl  
web: tantekee.nl  
chef: Raymond Reeb

### Restaurant 't Vlasbloemeken

Nieuwstraat 8, 4576 AL Koewacht  
tel: +31 114 361914  
mail: info@vlasbloemeken.nl  
web: vlasbloemeken.nl  
chef: Eric van Bochove

### Manoir Restaurant Interscaldes

Zandweg 2, 4416 NA Kruiningen  
tel: +31 113 381753  
mail: info@interscaldes.nl  
web: interscaldes.eu  
chef: Jannis Brevet

### Restaurant Eindeloos

Korfmakersstraat 17  
8911 LA Leeuwarden  
tel: +31 58 2130835  
mail: info@restauranteindeloos.nl  
web: restauranteindeloos.nl  
chef: Willem Schaafsma

### Sems

Gouverneursplein 36  
8911 HH Leeuwarden  
tel: +31 58 216 22 14  
mail: info@semsleeuwarden.nl  
web: www.semsleeuwarden.nl  
host/owner:  
Jeroen Meppelink

### De Burgemeester

Raadhuisstraat 17  
3461 CW Linschoten  
tel: +31 348 41 40 40  
mail: info@deburgemeester.nl  
web: www.deburgemeester.nl  
chef: Sander Spruijt

### Restaurant Opbuuren

De Hoopkade 51, 3604 DX Maarssen  
tel: +31 346 28 33 33  
mail: info@restaurantopbuuren.nl  
web: www.restaurantopbuuren.nl  
chef: Karl van Baggem

### Restaurant Da Vinci

Havenstraat 27, 6051 CS Maasbracht  
tel: +31 475 46 59 79  
mail: info@restaurantdavinci.nl  
web: restaurantdavinci.nl  
chef: Margo Reuten

### Beluga

Plein 1992-12, 6221 JP Maastricht  
tel: +31 43 321 3364  
mail: info@belugalovesyou.com  
web: belugalovesyou.com  
chef: Hans van Wolde

### Restaurant Rantree

Kesselskade 59, 6211 EN Maastricht  
tel: +31 43 321 51 40  
mail: info@rantree.nl  
web: rantree.nl  
chef: Ralph Hermans



### **Tout à Fait**

Sint Bernardusstraat 16-18  
6211 HL Maastricht  
tel: +31 43 350 04 05  
mail: info@toutafait.nl  
web: toutafait.nl  
chef: Bart Ausems

### **Restaurant Scherp**

Wijngaardstraat 1-5  
4331 PM Middelburg  
tel: +31 118 634633  
mail: info@restaurantscherp.nl  
web: restaurantscherp.nl  
chef: Mart Scherp

### **Restaurant De Gieser Wilderman**

Botersloot 1, 4225 PA Noordeloos  
tel: +31 183 582501  
mail: info@degieserwildeman.nl  
web: degieserwildeman.nl  
chef: René Tichelaar

### **De Lindehof**

Beekstraat 1, 5671 CS Nuenen  
tel: +31 40 283 73 36  
mail: info@restaurant-delindehof.nl  
web: restaurant-delindehof.nl  
chef: Soenil Bahadoer

### **Restaurant Cordial**

Oostwal 175, 5341 KM Oss  
tel: +31 412 694646  
mail: info@restaurantcordial.nl  
web: restaurantcordial.nl  
chef: Joost Verhoeven

### **Restaurant 't Pakhuus**

Haven 8, 1792 AE Oudeschild Texel  
tel: +31 222 313 581  
mail: pakhuustexel@gmail.com  
web: www.pakhuus.nl  
chef: Boy Schuiling

### **Restaurant De Bokkedoorns**

Zeeweg 53, 2051 EB Overveen  
tel: +31 23 526 36 00  
mail: bokkedoorns@alliance.nl  
web: www.bokkedoorns.nl  
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web: aandezweth.nl  
chef: Joris Peters



*Restaurant Eindeloos, Leeuwarden*



*Restaurant Rantrée, Maastricht*



*FG, Rotterdam*



*The Hunting Lodge, Rozendaal*



*Restaurant Meliefste, Wolphaartsdijk*



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*\*new location on Gemeenteweg 364  
in Staphorst as of 31 May 2019*

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chef: Jonnie Boer

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# Dutch Cuisine on the menu board

**More and more Dutch chefs are rediscovering the richness of Dutch food and they want the world to taste... A culinary vanguard of about 30 chefs has joined forces to put Dutch cuisine on the map.**

Chef Albert Kooy is one of the founders of the Dutch Cuisine movement. He'd had enough of international chefs complaining about boring Dutch cuisine and decided to do something about it.

The chef, who is currently a lecturer in the kitchen of Wannee restaurant at the Stenden Hotel in Leeuwarden, encouraged his colleagues to start using locally sourced Dutch products and to be proud of the country's traditional ingredients and cultural icons such as *Hollandse Nieuwe* (soused herring), the *bitterbal* (mini croquettes), and *stampot* (vegetable and potato mash).

This created a movement in professional kitchens across the Netherlands which is based on five principles:

- 1 Culture:** The dish should reflect where we are and the current season of the year.
- 2 Healthy:** It should be good for us and for the planet.
- 3 Nature:** Honest and versatile food created from what nature has to offer.
- 4 Quality:** We buy, cook, and eat ethically.
- 5 Value:** We work towards future results.

The chefs following this movement set themselves apart by using only ingredients that nature provides. They do not use any artificial additives and use everything from nose to tail. The goal is to cook as sustainably as possible, leaving no waste. Followers of the Dutch Cuisine movement therefore try to create menus that contain at least 80% seasonal products that, preferably, are grown right here in the Netherlands.



*"Three cheers for Dutch vegetables and flowers" is the motto of chef Luc Kusters from Bolenius restaurant in Amsterdam.*



*Chef Peter Gast combines flattened langoustines with a sherry crème and pork rinds made from pork sourced from the Achterhoek region.*

Many of the chefs are also firm believers in using more vegetables in their dishes and try to use 80% plant-based products and 20% meat or fish. As a result, Dutch Cuisine is a green and healthy movement with great potential.

[www.dutch-cuisine.nl](http://www.dutch-cuisine.nl)

**Text:** Bianca Roemaat / **Photography:** Dutch Cuisine.

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This is a special issue published for the occasion of the Netherlands acting as the host country of the 2019 Omnivore international food festival in Paris from 10 to 12 March 2019.

#### **Publisher**

The Agricultural Department of the Ministry of Agriculture, Nature and Food Quality at the Embassy of the Netherlands in France and the France office of NBTC – Holland Marketing.

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#### **Design**

René Spijker, Spijker & Co, Buren.

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