

amsterdam marketing

PRESS FEATURE: CULINARY

The city for connoisseurs

Amsterdam is, without doubt, the most culinary city in the Netherlands, not so much in terms of quantity – although there are more than 1,300 restaurants – but particularly in terms of quality. Amsterdam (and Amstelveen included) now has 21 Michelin stars. Many other kitchens come very close to one-star quality, and all kinds of ambitious chefs are eager to build on the star ratings. Key words in this case are “quality”, “originality” and “local”, with as many local products as possible coming from Dutch soil. In addition, several culinary events in Amsterdam take place throughout the year in which Amsterdammers (citizens of Amsterdam) and visitors get the chance to sample all kinds of new bites.

In recent years, the art of cooking has undergone a spectacular development in the Netherlands. It has also started to dawn on foreign connoisseurs that the Dutch kitchen has more to offer than hutspot (mashed potatoes, carrots and onions), pancakes and pea soup so thick that the spoon remains upright. The Calvinistic Dutch have slowly emerged as true gastronomes. Good food and restaurant experiences are among the favourite topics of discussion, especially among cosmopolitan citizens of Amsterdam. Illustrative of this trend is the number of starred restaurants in the Michelin Guide.

Starred restaurants

From one to twenty-one star in 60 years. In 1982, Amsterdam had only one restaurant with a Michelin star; today, there are four restaurants with two stars and eleven with one star, placing Amsterdam head and shoulders above other Dutch cities and earning it consideration internationally. A number of restaurants in Amsterdam was awarded this year for the first time a star; restaurants Bolenius, Rijks (in Rijksmuseum) and MOS.

There are several respected international restaurant guides, but the Michelin Red Guide is still the most influential. The starred restaurants in Amsterdam, in alphabetical order, are:

Bolenius *

Chef: Luc Kusters

George Gershwinlaan 30

Bord' Eau **

Part of Hotel De l'Europe
Chef: Richard van Oostenbrugge
Nieuwe Doelenstraat 2

Bridges, inspired by Ron Blaauw *

Part of Hotel Sofitel The Grand
Chef: Bobby Rust
Oudezijds Voorburgwal 197

Ciel Bleu **

Part of Okura Hotel
Chef: Onno Kokmeijer
Ferdinand Bolstraat 333

Lastage *

Chef: Rogier van Dam
Geldersekade 29

Librije's Zusje **

Part of Waldorf Astoria Hotel
Chef: Sidney Schutte
Herengracht 542-566

MOS Amsterdam *

Chef: Egon van Hoof
IJDok 185

Rijks – in het Rijksmuseum *

Chef: Joris Bijdendijk
Museumstraat 2

Ron Gastrobar *

Chef: Ron Blaauw
Sophialaan 55hs

&samhoud places **

Chef: Moshik Roth
Oosterdokskade 5

Sinne *

Ceintuurbaan 342
Chef: Alexander Ioannou

Vermeer *

Part of Hotel NH Barbizon Palace
Chef: Chris Naylor
Prins Hendrikkade 59

Vinkeles *

Part of Hotel The Dylan
Chef: Dennis Kuipers
Keizersgracht 384

Yamazato/Sazanka *

Onderdeel van het Okura Hotel
Chef: A. Oshima & M. Tomikawa
Ferdinand Bolstraat 333

Shortlist Amsterdam

There are several promising restaurants in Amsterdam that come very close to Michelin star quality. It is often even more exciting for culinary adventurers to try these kitchens:

- D'Antica
- As
- BAK
- Buffet van Odette
- Café Modern
- Choux
- Gebr. Hartering
- Le Hollandais
- Kaagman & Kortekaas
- Marius
- Merkelbach
- Reuring
- Rijsel
- Scheepskameel
- Toscanini
- Wilde Zwijnen

Starred restaurants in Amsterdam Area

In addition to Amsterdam itself, the region around the city also offers a great number of top restaurants. Amstelveen, Bloemendaal and Overveen each have a restaurant with two Michelin stars, and Bakkum, Bussum, Haarlem, Heemstede, Hoorn, Monnickendam, Santpoort and Schoorl all have a restaurant with one star.

Aan de Poel **

Chef: Stefan van Sprang
Handweg 1
Amstelveen

De Bokkedoorns **

Chef: Menno Post
Zeeweg 53
Overveen

Apicius *

Chef: Thorvald
Van der Mijleweg 16, Bakkum

Soigné *

Chef: Dennis Jong
Kapelstraat 16 , Bussum

ML *

Chef: Mark Gratama
Kleine Houtstraat 70, Haarlem

Ratatouille *

Chef: Jozua Jaring
Spaarne 96, Haarlem

Cheval Blanc*

Chef: Huub van der Velden
Jan van Goyenstraat 29, Heemstede

Lucas Rive *

Chef: Lucas Rive
Oude Doelenkade 7, Hoorn

Posthoorn *

Chef: Jeroen Bavelaar
Noordeinde 43, Monnickendam

De Vrienden van Jacob *

Chef: Alain Alders
Duin en Kruidbergerweg 60, Santpoort-Noord

Merlet *

Chef:Jonathan Zandbergen
Duinweg 15, Schoorl

Culinary festivals and events

Amsterdam hosts a number of culinary events throughout the year offering locals and visitors plenty of opportunity to try many new dishes. Whether focusing on food and music/ film or just enjoying locally prepared dishes and treats, [these events](#) are sure to expand more than your palate.

Dutch cuisine

For a long time, Dutch cuisine did not exactly have the reputation of belonging to the most refined cooking in Europe. The Netherlands was most famous for winter dishes, such as pea soup, hutspot (mashed potatoes, carrots and onions) and boerenkool (mashed potatoes with kale). In addition, the Dutch kitchen was famous for salty delicacies from the sea, from herring to prawns, mussels and oysters, and for fresh-water eel. There are currently numerous restaurants in Amsterdam that specialise in the new style of Dutch cuisine, proving that it is possible to serve up culinary highlights using regional products. For example, at:

- D'Vijff Vlieghe, Spuistraat 294-302
- De Kas, Kamerlingh Onneslaan 3

Amsterdam and Dutch specialities

Amsterdam and the Netherlands have all kinds of culinary specialities that everybody should try at least once:

Young herring

Tradition has it that Willem Breukelsz discovered how to gut herrings around 1400. As a result, raw herrings could be kept in salt for a year without going off. The herring season traditionally begins at the end of May, when the first "new herring" (also called "young herring", a corruption of "virgin herring", so-called because the young fish does not contain milt or roe) is brought ashore. You can find dozens of herring stalls in Amsterdam.

Cheese

Cheese has been made in the Netherlands since Roman times. The meadows of the peat lands in South and North Holland and Friesland are

very suitable for dairy cattle. From the 17th century, the Netherlands became famous internationally as a cheese country. The oldest cheese-weighing house in the world still stands in Alkmaar, and has been in use since 1581.

The cheese from Edam has a distinctive spherical shape. A whole Edam cheese weighs approximately 1.7 kilos. Other well-known Dutch cheeses are Leidse cheese (with cumin) and Friese cheese (with cloves). Old Amsterdam is also popular, which actually is not old at all: it was only invented in 1985.

Ossenworst (raw beef sausage)

Ossenworst is a delicacy originating from the 17th century. The spicy, soft sausage is made from raw beef. The spices (pepper, clove, mace and nutmeg) came from the Dutch East Indies on the ships of the Dutch East India Company (VOC). There is also a smoked version with a subtle, dark taste. This probably originates from the Golden Age, developed to be taken on board the VOC ships, because smoked sausage can be kept longer.

Liqueurs and jenever (Dutch gin)

Liqueur and jenever distilleries could already be found in Amsterdam in the 16th century, such as that of Lucas Bols, established in 1575. These distilleries each had their own bars. There are still a number of these left in Amsterdam, such as De Drie Fleschjes and Wijnand Fockink. Most of these spirits are prepared according to special, closely guarded recipes. There are many traditional liqueurs with special names, such as "Hemdje-licht-op", "Hansje-in-de-kelder" and "Bruidstranen".

Beer

Beer was already being brewed in Amsterdam in the 17th century. Back then, beer mostly tasted better than the city's drinking water. The Amsterdam breweries Heineken and Amstel, which export their beer around the world, date back to the 19th century. However, Amsterdam has an increasing number of (micro) breweries, which brew specialist beers. The most famous are Brouwerij 't IJ, Brouwerij de Prael and Brouwerij Troost, which also have their own cafés at the brewery.

- Brouwerij 't IJ, Funenkade 7, brouwerijhetij.nl
- Brouwerij De Prael, Oudezijds Voorburgwal 30, deprael.nl
- Brouwerij Troost, Cornelis Troostplein 23, brouwerijtroost.nl

Other breweries in Amsterdam:

- Bierbrouwerij Oedipus

- Two Chefs brewing
- Bruutbier
- Butcher's Tears
- Brouwerij: De 7 Deugden
- Brouwerij Kleiburg: kloosterbier
- Brouwerij Zeeburg
- Jordaan
- Pampus
- De Snaterende Arend
- Brouwerij: De Vriendschap
- De Bekeerde Suster
- Breughem
- Bru'd
- GrootBier
- Holland Bier
- De bierfabriek

Indonesian rijsttafel (rice table)

A number of Indonesian restaurants can be found in Amsterdam, a reminder of the Netherlands' colonial past. One feast that was created in the Dutch East Indies is the rice table (rijsttafel). This consists of all kinds of different meat and vegetable dishes, varying from mild to hot.

Eating from the wall

You won't find the phenomenon of "eating from the wall" anywhere else but the Netherlands: rows of small glass doors, behind which blisteringly hot snacks await. After inserting some coins, a little door opens and the gourmet party can begin. You can choose from kroketten (meat croquettes), bamiballen (noodle balls), nasischijven (fried rice slices) or frikandellen (minced-meat hot dogs). These are not culinary spectacles, but no less popular with Dutch people and a growing number of visitors. You can also order French fries at the counter of these automats. One well-known chain is Febo, which can be found throughout the city.

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About Amsterdam Marketing

Amsterdam Marketing is the city marketing organisation of the Amsterdam Metropolitan Area, active in the fields of promotion, information, research and services. Our ambition is to put this region on the map as one of the five most attractive metropolitan areas in Europe for residents, visitors, businesses and influential groups. Under the motto 'I amsterdam', we present the region as a dynamic place to live and work, an attractive travel destination and a test market for innovation.