

**MUST
EAT
AMSTERDAM**

MUST EAT AMSTERDAM

AN ECLECTIC SELECTION OF CULINARY LOCATIONS

LUC HOORNAERT
PHOTOGRAPHY: KRIS VLEGELS

What began long time ago as a small fishing village has now grown into an exciting metropolis – thanks to its trade in beer, herring and later in spices. To this very day, we sustain this rich culinary history. Not only is Amsterdam known for its outstanding museums and 17th century ring of canals, the city is also increasingly developing into a culinary destination.

It is mainly to the credit of extraordinary people with talent, vision and a sense of entrepreneurship that Amsterdam now occupies a solid place on the Foodie map. Wonderful eateries spread throughout the city welcome you to their culinary universe and reflect the 180 nationalities that enrich this city. In fact, Amsterdam is home to more nationalities than any other city. This diversity not only enriches the city culturally, but also on a culinary level. In Amsterdam you will find culinary diversity from all corners of the earth: Indonesian, Italian, Spanish, Thai, Chinese, Nepalese, Japanese and more. And of course the traditional Dutch kitchen still has a strong presence: from absolutely delicious croquettes to delectable fish specialities, and restaurants that make the difference in a fast-moving culinary scene.

Must Eat Amsterdam is a journey of discovery in Amsterdam's culinary melting pot, based on the unconventional selection of Luc Hoornaert and Kris Vlegels, who have already left their mark on culinary London and New York.

Enjoy your meal!

A handwritten signature in black ink, consisting of a long horizontal line with several loops and a final flourish extending to the right.

E. van der Laan,
Mayor of Amsterdam



CENTRE

DE KLEPEL

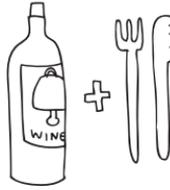
Prinsenstraat 22 - 1015 DD Amsterdam
T +31 20 623 8244 - www.cafedeklepel.nl

Mon.-Fri. open at 18.00, Sat.-Sun. open at 16.00



Cafe De Klepel is all about wine! Everything here breathes wine. At De Klepel, they have a tremendous wine list, and of course, if you drink great wine, you might as well eat great food with it.





Food to match great wine

This used to be a dive, but it has been pimped into a very elegant although simple boutique restaurant where great wine and food rule. It reminds me of the imaginary perfect wine restaurant in France. The kind of place you dream about if you are an epicurean like I am. The place is so inviting, so picture perfect, that it seems to be reaching out to you and saying: Please come in and fall in love with me.

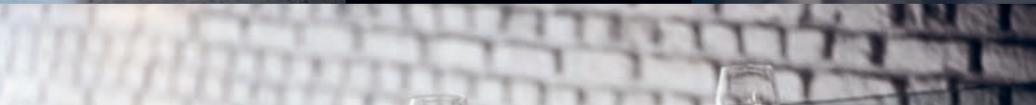
All this is done in a very natural, non-nonsense style. No marketing, just plain honesty and authenticity with a capital A. You can fit the entire concept or better, *raison d'être* of de Klepel into just one picture. Wine, great cheese, fantastic bread and charcuterie, some canned miracles... Everyone who loves food will agree that that is all you need to be happy.

I really love the idea of essential simplicity. It's like if an artist needs two pages to explain his work, he missed the point. A masterpiece has this unmistakable ability to strike you, and that is exactly what De Klepel does. Margot Los, the talented young sommelier, is really passionate about wine and food. Together with chefs Maarten Van Pinksteren and the Belgium trained Pieter, they concoct dishes and try to find perfect cheeses, charcuterie and, why not, canned vintage sardines that are complimentary to great wines. Also, a plethora of simple, humble preparations bursting with flavor, prepared daily.

A brilliant, under the radar hot spot for locals you are bound to fall in love with. It is destiny!



Nothing is impossible



"FISH 'N CHICKS,
COWS AND PIGS"



CENTRE

GUTS&GLORY

Utrechtsestraat 6 - 1017 Amsterdam

T +31 20 362 0030 - www.gutsglory.nl

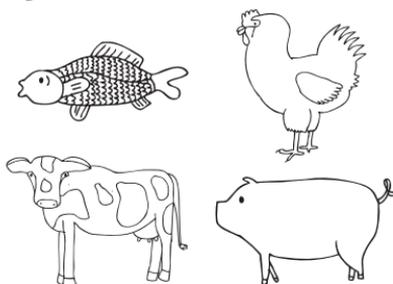
daily 18.30-22.00, closed on the first Monday of the month



Many new restaurants open with a so-called new or innovative concept. It is a pity that most of those seem to be warmed up leftovers of an already old and dry concept. This is not the case at Guts&Glory.



4 MONTHS



Free range Polderhoen

Guillaume de Beer and Freek Van Noortwijk are the creative chefs behind sister restaurant Daalder in de Jordaan. They came up with 'Fish and chicks, cows and pigs' as a concept. Their idea is as simple as it is brilliant. By focussing on a different animal every four months, they create a new and exciting restaurant every season. It is not only exciting for the patrons but also for the chefs who can focus completely on how to get the best out of the chosen ingredient.

Chapter 1 is Polderhoen, a free-range breed of chicken. This French breed, the Hubbard JA757 to be precise, was chosen because it grows very slowly with the result that the flesh is tight and full of flavour. The chickens are bred in a pure organic setting, allowing them time to grow as slowly as possible, which is better for the animal and better for the meat that will eventually end up on our plates.

This first chapter is all about this infamous chicken in all its forms and trans-

formations. Who can resist the sight of a chicken roasted to perfection? These Rolls-Royce free-range chickens are soaked in homemade aromatic brine prior to preparation to boost the flavour. Then there's a choice between the classical approach, a whole Polderhoen roasted to perfection accompanied by sublime French Fries and a crispy fresh salad. Or you can go for the more creative approach in which every part of the chicken is featured in tasty original dishes. How about the delicious thighs, served as pulled chicken with hoisin, spicy black beans and sour cream? The Polderhoen-dog was created by Brandt & Levie and is served with sauerkraut, fried onions and homemade pickles.

For Chapter 2, Guillaume and Freek are considering fish in all its expressions. Autumn will be entirely dedicated to beef whereas winter will be all about pork.

I can hardly wait...



EAST

MERKELBACH

Middenweg 72 - 1097 BS Amsterdam
T +31 20 423 3930 - www.restaurantmerkelbach.nl
Tue.-Sat. 8.30-23.00, Sun.-Mon. 8.30-18.00



In the wonderful park that also hosts the De Kas restaurant, you can find the last remaining country estate within city limits: Huize Frankendael. It was built in the 17th century and is surrounded by a romantic park which has two historic gardens, a period garden and a landscape garden.



Ballotine of Chaamse hoen with ramsons

The impressive Huize Frankendael is in the middle of the park and the restaurant is located in the right wing coach house. Although the rapid and dramatic urbanization of Amsterdam now has the park completely surrounded, you can still enjoy the sound of silence and the combination of nature, gastronomy, and culture.

The restaurant is named after former city architect Ben Merkelbach. However, the first impression of the restaurant may be quite different to what you actually get. You will find here a very passionate and talented chef, Geert Burema, who is a true purist. He embraces Slow Food in its purest form, and he co-founded the Slow Food Chefs Alliance in The Netherlands. Great food is in no way elitist. The restaurant has to be a place of social lubrication, where knowledge can be spread like the gospel. Diners can appreciate where the food is actually coming from. Delicious, pure, and honest dishes from sustainable seasonal and local quality products are his mantras. Geert is a brilliant authentic chef with great vision throughout his dishes. He's a 'nose to tail' aficionado and the 'Goede Vissers' from Lauwersoog provide him with great fish from their daily catch.

One of his major projects is intense collaboration with a small farm in order to breathe new life into the Chaamse hoen,

a nearly extinct chicken breed. The idea is as simple as it is brilliant. By putting the Chaamse hoen back on the menu, you create a demand, hence saving it from extinction. How it was developed is not very clear, although we are quite sure it originated from Campine (De Kempen) fowls. Throughout the centuries these Campine breeds with their specific characteristics spread from the coastal areas far into the Ardennes, mainly through monasteries located throughout the country.

In those days, it was quite common to name each breed after its area of origin. References to area-specific Campine breeds like the Hoogstraatse hoen and the Kempische hoen may be found in a number of old books, along with the Chaamse hoen, Chapons from Breda (read: Chaamse hoen). The Bertram Company from Breda raised and slaughtered birds known to be Chaamse hoen, because of the fineness of their meat and the superior flavor. The Chaamse hoen was so popular, it was often on the menu of the Royal family, and in 1881 King William III ordered a large flock of Chaamse hoen from the Bertram Company. The Chaamse hoen was standardized around 1909-1911 and in 1911 the breed was accepted into the Dutch Poultry Standards. And now this once so popular race needs help and Geert is cooking phenomenal dishes with it.

SIR HUMMUS



SOUTH

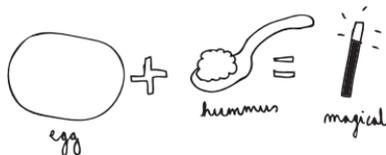
SIR HUMMUS

Van der Helstplein 2 - 1072 PH Amsterdam
T +31 20 664 7055 - www.sirhummus.nl
Tue.-Fri. 12.00-19.00, Sat.-Sun. 12.00-17.00, Mon. closed



Hummus is the drug and I need to score! In the city where you can score just about anything I was amazed and truly surprised to finally find a hummus bar. Guy, Dori and Lior definitely have something in common with me: we all are seriously addicted to hummus.





Magical egg hummus

They discovered it when they were very young; I discovered it when my father found out there was a Turkish supermarket right around our corner.

For the three founders of this unusual but brave idea, hummus is part of their cultural heritage. Every time they went with their families to get the artisan handmade hummus made in Abu Gosh, a small village near Jerusalem, they created for themselves another precious memory. This hummus didn't taste anything like the supermarket stuff. It was warm, freshly made and served in a bowl. It was... heavenly.

Guy and Lior moved to Amsterdam to study, and of course to perfect their hummus making skills. All of their friends were guinea pigs and often joked about them opening a hummus place of some sort, and when they worked in London they had their first identity crisis. They took a leap of faith and combined their two passions: hummus and hospitality.

On weekends, they sold their delicious hummus on Maltby Street Market, a vibrant and hip markets where their hummus became a huge success. So

they decided to move back to Amsterdam and open a hummus bar that would only sell the real deal. In January 2015 they opened shop, and now you can enjoy the Abu Gosh experience for yourself.

Their dedication to making the perfect hummus is admirable. For me, eating their hummus was a life altering experience. I thought I could make a mean hummus myself but all it took was one spoon of theirs to know how far away I was from the result they got despite at least ten years of hummus making. It is one of those dishes that contains a minimum of ingredients and produces maximum yield. Hummus is the living proof that you can make the tastiest dish with only a few ingredients: chickpeas, garlic, tahini, olive oil, lemon juice and sea salt.

Come and taste for yourself what hummus geeks can produce with these six ingredients (and perhaps some extra secret touches) that are fully organic and contain no E-numbers or food additives whatsoever.

Taste it and go to heaven!

Colophon

www.lannoo.com

Register on our website to regularly receive our newsletter with new publications as well as exclusive offers.

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