



(beeld beluga – midden – Mark Kujpers)

PURE C

Sergio Hermans brand new project Bar & Restaurant PURE C is located at and part of Strandhotel. Inspired by the sea, the restaurant will offer great seafood and other local produce from Zeeland... at reasonable prices. In honour of Sergio's father, the menu will suggest a mix of top dishes from his hand with some new creations. Cyrco Bakker and Maurice De Jaeger, both chefs from the Oud Sluis kitchen brigade will ensure the high culinary standards.

Located in the dunes with wonderful views, the restaurant's interior is carefully designed to blend in to that landscape. Lots of wood and white, furniture of the Dutch interior designer Piet Boon and above all, large glass windows to soften the boundaries between inside & outside.

www.pure-c.nl and www.strandhotel.nl

BELUGA NXT DOOR

You will probably already know Hans van Woldes 2 Michelin star Beluga restaurant in the center of Maastricht. But did you know about the existence of BELUGA NXT DOOR? This more accessible and affordable dining / lounging / party venue of the same owner is a great idea for small parties and groups...

www.nxtdoor.nl

FLAVOURS

Set amidst 11.000ha of unspoilt nature, Restaurant & Hotel De Echoput, near Apeldoorn, is well-known for its gastronomical qualities. What started as an elegant restaurant has, over the years, expanded in a real gastronomic cluster. After the added accommodation (42 rooms), the cooking school (ideal for workshops) and the wine cellar & delicacy store, Peter Klosse (founder of 'Academie voor Gastronomie') decided to add a second, more accessible & informal restaurant to De Echoput.

The brand new bistro & wine bar FLAVOURS follows the principles of De Echoput: honest food & local biological quality products.

Inspirational board meeting at Echoput? www.echoput.nl/gezelschappen.asp
www.echoput.nl

BRIDGES – Sofitel Amsterdam The Grand

When in Amsterdam, try out Sofitel Amsterdam The Grand's most recent development BRIDGES! This modern & trendy new restaurant is all about fish! The kitchen of chef Aurélien Poirot works with local, organic vegetables to complement the seafood; a perfect combi of sea meeting land... with a French twist. Bridges is also the first Dutch restaurant to introduce a Raw Bar. The private dining room, adjacent to the Vinothèque, overlooks the sommelier selecting the wine.

An address to try out!

www.thegrand.nl and www.bridgesrestaurant.nl

THE COLOUR KITCHEN – On Tour!

Besides the restaurant, the workshop kitchen and a private dining room all located in Amsterdam, THE COLOUR KITCHEN also offers a unique catering concept service with a very social touch!

The Colour Kitchen translates its open mindedness & social responsibility into the diversity of food offered but foremost in the people it works with. TCK works with young people from all backgrounds, colour and origin and proudly invests in the education of its working force.

Besides the responsible attitude towards its team, TCK is also very careful as to the choice of ingredients, the use of energy & water, CO2 emission.

Scents and tastes from all over the World are offered to you by a colourful and joyful crew to show you how beautiful diversity can be. In short, The Colour Kitchen aims for the perfect balance between people, planet and profit!

www.thecolourkitchenontour.com