

THE DUTCH ART OF ESCAPING CREATIVELY

荷蘭人避開遊客 有妙法

Amsterdam has become one of those cities synonymous with 'overtourism'. That's why CHRISTINA KO has her own handpicked guides to help her escape the crowds in her favourite city

阿姆斯特丹是個被人「過度旅遊」的城市，因此Christina Ko親自找來幾位導遊，帶領她在這座心愛的城市中避開人潮盡情暢遊

PHOTOGRAPHY LUCA HALMA

I got married in Amsterdam last summer. 'Is your husband Dutch?' was the refrain from not-so-close friends and acquaintances. No, and indeed, I had no personal connection to the city, other than the profound love for it that bloomed on my first visit, in the depths of winter and before the age of Google Maps, when I wandered the canals aimlessly and skipped every single tourist sight deemed must-see – from the Rijksmuseum to the red light district. I'm no local, but when I chose the city for my nuptials I wanted everyone I love to fall in love, too – to eat at farm-to-table restaurants that are more humble than hipster; to poke through flea markets and secondhand shops overflowing with well-worn silver and blue-and-white Delft pottery; to ride a bicycle and breathe in air that is crisp and cool no matter the weather or season.

Here, we meet five locals – and one Dutch export – who share their hometown secret spots. Places, as shoe designer Bianca Blom says, that give you that real 'Amsterdam feeling'. Our bicycle awaits.

我去年夏季在阿姆斯特丹結婚，好些跟我不太相熟的朋友紛紛好奇地追問：「你的丈夫是荷蘭人嗎？」他不是荷蘭人。事實上，我跟這座城市毫無關係，只是第一次前來就已愛上這裡。當時正值隆冬，Google Maps地圖還未面世，我在運河一帶漫無目的地閒逛，特意避開荷蘭國家博物館和紅燈區等遊客必到的熱門景點。我不是當地人，但既然我選擇在這裡舉行婚禮，自然希望賓客亦愛上這座城市，譬如在樸實的餐廳享用以農場直送食材烹調的美食；在堆滿古舊銀飾和藍白色Delft瓷器的跳蚤市集與二手店中尋寶；還有騎著單車呼吸一年四季均清涼冷冽的空氣。

我們結識了五位當地人和一位居於海外的荷蘭人，他們慷慨地分享阿姆斯特丹內鮮為人知的秘密好去處。正如鞋履設計師Bianca Blom所言，這些地方令你感受到真正的「阿姆斯特丹風情」。讓我們就騎上單車出發吧。

BIANCA BLOM

Bianca founded her brand, Linja Shoes, in response to a void she saw in the market for intelligently designed heels – stylish footwear that's comfortable enough to handle walking and cycling daily through Amsterdam's cobbled streets

Every time I arrive back from a work trip, the first thing I love to do is ride my bike – in heels, naturally – along the canals to my shop, **House of Artisans**. This, to me, is the ultimate Amsterdam feeling. **Spiegelgracht** is one of my favourite canals, I ride along it to the Rijksmuseum. There's a bike lane that goes underneath the museum and I love hearing the street musicians. On the other side, you look over **Museum Square**. One of my favourite places for coffee or lunch is round the corner, in the hidden courtyard of the **Conservatorium Hotel**. **Hotel Pulitzer** on Prinsengracht also has a secret garden.

ANNE VAN MIDDEN

Anne is a stylist and floral designer for photoshoots, weddings and events, who lives in a picture-perfect town called Amersfoort, 45 minutes from Amsterdam

I studied in Amsterdam for four years, and every time I come back I rent a bike. It's the best way to get around – stop for pretty scenery when you want, visit vintage shops or stroll around the flower market. Another gem is the **Hortus Botanicus**, a beautiful old greenhouse. It's the perfect place to slow down in the city. I always leave inspired – and with loads of photos. But I'm more of a nature girl than a city dweller. My favourite places to explore are the forests and sand dunes in **Soestduinen**, **De Hoge Veluwe** national park and my husband's birth island of **Texel** – all great for day trips or weekend getaways.

JEROEN OUDE SOGTOEN

Jeroen is the founder and creative director of lifestyle brand Zenology, whose luxury room scents and body products are available at high-end hotels and department stores around the world, as well as perfume house Maison Mona di Orio

My favourite place in town is the **proeflokaal** – the Dutch for 'tasting tavern' – **Wynand Fockink**. It has retained its 17th century character and

BIANCA BLOM

Bianca 眼見市場缺乏設計高明的高跟鞋，於是創立自家品牌 Linja Shoes，推出時尚而舒適的鞋履，讓人可輕鬆地每天於阿姆斯特丹的鵝卵石路上漫步或騎單車

我每次公幹後回到阿姆斯特丹，第一件事便是騎著單車（當然是穿著我設計的高跟鞋）沿運河返回我的鞋店 **House of Artisans**。對我而言，這是最能感受阿姆斯特丹的方式。**Spiegelgracht** 是我非常喜歡的運河，我會沿著這條運河騎單車到荷蘭國家博物館。博物館下方設有單車徑，街頭音樂人的表演賞心悅耳。你可到運河另一邊眺望 **Museum Square** 廣場的風景。我最喜歡到附近的 **Conservatorium Hotel** 酒店，在隱蔽的庭院裡喝杯咖啡或吃午餐。Prinsengracht 運河的 **Hotel Pulitzer** 酒店亦有個秘密花園，讓人避開城市煩囂。

ANNE VAN MIDDEN

Anne 為硬照拍攝、婚禮及各種活動擔任造型師及花藝設計師，居於風景如畫的小鎮 Amersfoort，與阿姆斯特丹相距 45 分鐘路程

我在阿姆斯特丹讀書，在這裡住了四年，每次回來，我都會租一輛單車。騎單

is a place where my friends meet over quality homemade *jenever* (similar to gin, and a local speciality). As a creative director I blend and combine beautiful raw materials, and this place inspires new creations: the Mykonos cocktail has a freshness that triggers the palette along with sour, spicy and bitter notes. Tasting is done the old-fashioned way – bowing to the drink and slurping the first sip from a traditional tulip glass. Sip and taste – it's not a shot.

VALERIE SOH AND SASCHA SPECKEMEIER

Marketing consultant and food writer Valerie founded Amsterdam-based Munchienomnom to explore the world of food, and is a 'tastehunter' for the World's 50 Best Restaurants. Sascha is the restaurant manager of two-Michelin-starred Spectrum. They met and fell in love in Amsterdam, where they will marry this summer

There's something in the air in Amsterdam. Every time we arrive back after a trip, we feel an immediate need to go for a walk along the canals and settle back into the city. **Utrechtsestraat** is a quiet street with an amazing curation of little shops. It feels like home, whether we stop for apple pie at **Patisserie Kuyt**, or head to the little **Simon en Evert** food stall for the most delicious herring in town (and the best views over the river), or cosy neighbourhood butcher **Slagerij De Leeuw** to buy fresh truffles and wagyu beef by the gram. It's a street where you're able to build relationships, because only regulars go there – we even got our wedding bands made at the local goldsmith, **Esther**.

ISABELLE POST

Isabelle is the host manager at the Conservatorium Hotel, and joined during its pre-opening phase in 2011. She manages guest relations and the concierge, advising guests where to find the best hidden gems

My all-time favourite hidden gem for comfort food in Amsterdam is definitely **Bagel Nosh**. The interior is basic but it's the perfect spot for breakfast and lunch, and offers the best hangover brunch in town (topped off with one of its homemade pies). The owner is so passionate and friendly and welcomes me back with a smile even if I haven't been for a while. It's just outside the city centre in the south part of Amsterdam. ■

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RENT A BIKE. IT'S THE BEST WAY TO GET AROUND – STOP FOR PRETTY SCENERY, VISIT VINTAGE SHOPS OR STROLL AROUND THE FLOWER MARKET

租輛單車，是到處暢遊的最佳方式，遇見美麗的風景或有趣的舊物店，可以隨時停下來，或逛逛花市

車是到處遊覽的最佳方式，遇見美麗的風景或有趣的舊物店，可以隨時停下來，或者逛逛花市。另一個好去處是**阿姆斯特丹植物園**，這裡有個古色古香而漂亮的溫室，讓都市人放慢節奏。每次離開時我不但感到靈感充沛，還拍下大量照片，可謂收穫豐富。相比起城市，我還是喜歡在**Soestduinen鎮**、**De Hoge Veluwe國家公園**和我丈夫出生的**特塞爾島**的森林和沙丘探索，消磨一整天或在此度周末。

JEROEN OUDE SOGTOEN

Jeroen是時尚生活品牌Zenology的創辦人兼創意總監，品牌出品的奢華室內香氛及身體護理產品外銷至世界各地的高級酒店及百貨公司。他亦是香水品牌Maison Mona di Orio的掌舵人

我最愛流連的地方是Wynand Fockink，那是一家酒館，荷蘭語稱為proeflokaal。這裡保留了17世紀的格調，我與好友不時前來小酌酒館自家釀製、酒質上乘的jenever，它是本地特產，與氈酒類似。身為創意總監，我經常將各種美妙的原材料調和混合，而這個地方有助啟發新的創作：Mykonos雞尾酒口感清新，酸、辛和苦的味道在口腔交集，為味蕾帶來刺激。這裡保留著古老的品酒方式：低頭朝著盛載在傳統鬱金香形玻璃杯裡的酒，然後啜飲一口。杯中酒的分量並非可以一口乾掉，而是要讓人慢慢啜飲，細意品味。

VALERIE SOH和SASCHA SPECKEMEIER

Valerie是市場顧問及飲食作家，並創辦了以探索阿姆斯特丹美食為主的Munchienomnom，亦是世界50佳餐廳的「嗜味獵人」。Sascha是米芝蓮二星餐廳Spectrum的經理，兩人在阿姆斯特丹相識相愛，將於今年夏天在當地結婚

阿姆斯特丹有種與別不同的氛圍。我們每次旅行後回來，都想馬上沿著運河逛一逛，再次融入城市。**Utrechtsestraat**是條佈滿特色小店的寧靜街道，逛起來像在家裡一樣令人感到自在。我們會在**Patisserie Kuyt**餅店吃蘋果批，到小吃攤**Simon en Evert**品嚐城中最好吃的醃鱈魚（同時附送最優美的河景）、在愜意的小區肉店**Slagerij De Leeuw**購買昂貴的新鮮松露及和牛。來這條街的都是常客，所以我們

都彼此認識，就連我們的婚戒也是在當地金飾店Esther訂製的。

ISABELLE POST

Isabelle是Conservatorium Hotel酒店接待經理，在酒店於2011年試業階段已加入，負責住客關係及禮賓服務，向客人提供尋幽探勝的好去處

若問我在阿姆斯特丹最愛到哪裡吃窩心美食，那一定是**Bagel Nosh**。店內只有簡單的裝潢，卻是品嚐早餐和午餐的不二之選，而這裡的早午餐更是城中一絕，再加一件店內自家製的餡餅，就更加圓滿了。店主十分熱情友善，即使我有一段時間沒有光顧，仍然笑容滿面地歡迎我。餐廳位於阿姆斯特丹市中心南部邊緣，地點非常方便。■



This page: Valerie Soh and Sascha Speckemeier.
Opposite page: Bianca Blom (top left); Jeroen Oude Sogtoen (top right); Isabelle Post (bottom left); Anne van Midden (bottom right)

本頁: Valerie Soh及Sascha Speckemeier。
對頁: Bianca Blom (左上); Jeroen Oude Sogtoen (右上); Isabelle Post (左下); Anne van Midden (右下)





AMBER MAN GOES HOME

Richard Ekkebus (above), whose lauded restaurant at the Mandarin Oriental, Hong Kong, Amber, is on hiatus for renovation as the chef and his team embark on a three-month world cooking tour, hails from Vlissingen, a harbourside town in the southwest of the Netherlands, two hours from Amsterdam.

What is Dutch cuisine today?

There's been a true pride in local produce and the use of Dutch influences in recent years. Vegetables are the true stars in modern Dutch cuisine, and local chefs are doing amazing things with plants, fruit and garden herbs.

What's driving Amsterdam's thriving culinary scene lately?

A lot of young chefs with fresh ideas are making diners excited. The city always had great Michelin-starred restaurants, but where the growth is most noticeable is in the mid- and low-end range. A lot of very creative and forward thinking things are happening there, and that's building a broader foundation for Dutch gastronomy.

What are your favourite restaurants to get local homestyle food?

Bak; Rijsel; Scheepskameel; Marius and Worst (both owned by chef Kees Elfring).

What are your favourite places for more progressive, modern cuisine?

Choux, Bolenius, Rijks – where I did a four-hands dinner (collaboration) in January, my first time cooking in the Netherlands in more than three decades – and Spectrum, which has two Michelin stars and is run by my protégé Sidney Schutte.



What did you do on your last trip to Amsterdam?

We went to see the guys at Brand & Levy – very cool guys making traditional dried sausages. They learned from the best in Tuscany and came back to create a really cool brand of artisanal dried sausages and hams that have a true Dutch identity.

There are a few things I need to eat when back in Amsterdam, like herring. In the winter the herrings are cured, pickled and eaten with chopped onions; then from June you eat the new harvest, called *maatjes* herring, without onions. For me, it's the best sashimi on the planet.

I will also have a *frikandel speciaal* – a fried sausage that is well seasoned – total comfort food.

Then I will eat old, matured Dutch cheese – if well made, it's better than Parmesan (sorry, Massimo Bottura) – and go for a nice pot of beer-boiled mussels from my province.

For breakfast I eat a *bolus* with salted butter from my region – *bolus* is soft bread dough rolled in brown sugar with spices, which smells like treacle when baked.

Amber餐廳靈魂人物重拾鄉土風味

名廚Richard Ekkebus (左上圖) 主理的Amber餐廳享負盛名，位於香港文華東方酒店，現正休業進行全面翻新。因此這位大廚及其團隊趁機展開為期三個月的環球烹飪之旅，首站是荷蘭西南部的臨海小鎮Vlissingen，距離阿姆斯特丹兩小時車程。

目前荷蘭菜的特色是什麼？

近年，荷蘭飲食界以大量本地農產品入饌，菜式洋溢本土特色。蔬菜是現代荷蘭菜的主角，當地主廚愛以植物、水果和產自菜園的香草炮製美食。

什麼原因令阿姆斯特丹飲食界近年百花齊放？

新一代廚師充滿創新意念，為饕客帶來無窮驚喜。這座城市向來不乏出色的米芝蓮食府，但價格中上及大眾化的餐廳亦不斷出現。這裡的飲食界有不少極富創意、思想前衛的事物出現，為荷蘭美食界建立更廣闊的基礎。

你最愛到哪些餐廳品嚐地道家常菜？

Bak、Rijsel、Scheepskameel，以及由主廚Kees Elfring主理的Marius和Worst。

你最愛到哪裡品嚐風格較前衛的新派料理？

Choux、Bolenius、Rijks。我在1月以客席廚

Photos: Bak, Medijn Hoek, Rijsel, Janus van den Eijnden



Dutch new masters

Beetroot tartare from Bak restaurant (left and far left); root vegetables from Rijsel (above); in the kitchens of Scheepskameel (below)

荷蘭烹飪新經典

Bak餐廳 (最左圖) 出品的紅菜頭韃靼扒 (左圖)；Rijsel餐廳出品的根莖蔬菜菜式 (上圖)；Scheepskameel餐廳的廚房 (下圖)

師的身份與這些餐廳的主廚合作烹調晚餐，是我30多年來首次在荷蘭烹飪。此外還有米芝蓮二星餐廳Spectrum，它由我的徒弟Sidney Schutte主理。

你上一次去阿姆斯特丹時做了什麼？

我們去了探望Brand & Levy的朋友，他們專門製作傳統風乾肉腸。他們跟隨托斯卡納的大師學藝後，在阿姆斯特丹建立起手工風乾香腸和火腿品牌，並融入正宗荷蘭風味。

有幾樣食物我每次返回阿姆斯特丹必定會吃，其中一樣是鯡魚。魚店在冬季供應醃製的鯡魚，吃時佐以洋蔥碎。由6月起，食客就可嚐到新鮮捕獲的maatjes鯡魚，不用配洋蔥吃，我認為這是世上最美味的刺身。

我亦不會錯過添上不同醬料的炸香腸frikandel speciaal，我認為這是最令人稱心滿意的窩心食物。

然後我會品嚐充分熟成的陳年荷蘭芝士：製作得宜的荷蘭芝士甚至比意大利的巴馬臣芝士好吃 (在此對餐廳老闆Massimo Bottura說聲不好意思)，再來一鍋啤酒煮青口，後者產自我的家鄉。

早餐的話，我會吃一件bolus，佐以我家鄉出產的加鹽牛油。Bolus是夾著黃糖和香料的鬆軟麵包，烤焗時散發著糖蜜的香氣。



DISCOVER AMSTERDAM

Cathay Pacific flies to Amsterdam from Hong Kong seven times a week

探索阿姆斯特丹

國泰航空設有由香港飛往阿姆斯特丹的航班，每周有七班