

'Living the rich country life'

Different L

......

旧

I

11

Grand Chapitre Eastern Netherlands Bailliage des Pays-Bas June 4 - 7, 2020

Welcome

Bailli Délégué



Chères Consœurs, chers Confrères, dear friends,

It is becoming a tradition of our Baillage to constantly surpass ourselves with inspiring themes. This year is no exception. We invite you to join us on a culinary journey of discovery trough the east of our country. A part of our country that is known for its 'noaberschap', a form of deep community spirit. But especially for its purity and honesty.

We want to share all these aspects with you on this culinary journey with the theme:

Living the rich country life!

During June 4 to 7 we invite you for along weekend of good food and trips. Old towns and rustic villages with castles, estates and special museums make this a unique experience. For some a first discovery, for others a pleasant return.

We hope to welcome many of you. Looking forward to meet you!

Vive la Chaîne!

Paul de Bruijn Bailli Délégué des Pays-Bas

Photo Twickel Castle frontpage: Kevin Vehof

WELCOME

Welcome

Inducting Officer



Chères Consœurs, chers Confrères, dear friends,

On behalf of Paul de Bruijn, our new Bailli Délégué, it is my great pleasure to invite you to the Grand Chapître in June 2020. We would like to celebrate the 65th anniversary of the Chaîne des Rôtisseurs in the Netherlands with all of you.

The eastern part of our country has been chosen: Twente and the IJssel region. A beautiful area with a lot of history, which among other things is reflected in numerous castles and country houses. This in combination with the presence of highly regarded restaurants makes this area worth a visit. Personally, I am very honored to have been asked by the new board to act as inducting officer during this Grand Chapitre as a representative of the Conseil Magistral.

Nothing gives me more pleasure than to be able to promote several of my Chaîne friends and to introduce new members to our Chaîne family.

Vive la Chaîne!

Gerrit de Kiewit Bailli Délégué Honoraire Officier Commandeur Membre du Conseil Magistral

Welcome

Bailli Regional North and East Netherlands



Chères Consœurs, chers Confrères, dear friends,

As a Bailli Regional of the Northern and Eastern Netherlands, it is my pleasure to invite you to the first Grand Chapitre in the eastern part of the Netherlands.

The theme of this Grand Chapitre, 'Living the rich country life' will be realized in this rural setting with old towns, picturesque villages, country estates with their castles and beautiful nature. We have composed a programme where we will have lunches and dinners at the best restaurants of our affiliated members. We also visit interesting places that are worth in terms of both culture and nature.

I hope to welcome many of you to this beautiful part of the Netherlands.

Vive la Chaîne!

Maarten Westerhof Bailli Regional North and East Netherlands

East Netherlands

The Grand Chapitre 2020 of the Dutch Bailliage is held in the provinces Gelderland and Overijssel.



The East Netherlands: a wonderful area to discover! The Grand Chapitre 2020 offers a unique opportunity to get to know this region and culinary highlights.

The Dutch provinces of Gelderland and Overijssel are well worth a visit.

Gelderland

Gelderland is known for its many museums and theaters. The east is rural and agricultural. The wooded area and the historic towns and villages make it a popular area to visit. There are also many good restaurants and hotels.

Like every province, Gelderland also has its own flag, crest and even a national anthem. The flag and the coat of arms are officially approved by the High Council of Nobility. The national anthem is an initiative of the Provincial States (regional government).



The coat of arms

The crest of Gelderland is a combination of the coat of arms of the dukes of Gelre and Gulik from the period 1339-1538. In the first and most important part of the crest is a crowned lion in gold. This was conducted by Reinald II in 1339 when he was inducted to Duke of Gelre. Just like his predecessors, he sealed his official documents with an uncrowned, single-tailed lion in a field with cubes.

The flag of Gelderland



In the centre of the crest of Gelderland is a yellow lion on a blue background and a black lion against a yellow background. That is why the flag of Gelderland is composed of blue, yellow and black. The provincial States of Gelderland formally adopted the flag of the province on April 13th, 1953.

The Gelders anthem

The official anthem of the province of Gelderland is "Ons Gelderland". The College of Provincial Executive officially designated the song on 8 September 1998 as the provincial anthem. The Doesburg teacher C.J.C. Geerlings wrote the lyrics of 'Ons Gelderland' and the music in 1941. He describes the Veluwe, the Betuwe and the Graafschap, regions in Gelderland, in three verses.

'Our Gelderland'

Where the beeches have broad crowns and give cool shade

Where we see green pine forests and purple moors;

Where the blonde rye-field and the stream catch our eye,

There is our old Vale, precious part of Gelre's place.

There is our old Vale, precious part of Gelre's place.

Where the summer sun shows the walker orchards colorful fruit,

And the fruitful wheat field continuous labor richly pays;

Where the old river quietly flows along the green banks,

There is our rich Betuwe, precious part of Gelre's place.

There is our rich Betuwe, precious part of Gelre's place.

Where castles raise stately, surrounded by park and forest,

Where the birds choir sings its songs in the dense foil;

Where the lovely beauty of the landscape always appeals to the eye of the painter There is our "olde Graafschap", precious part of Gelre's place.

There is our "olde Graafschap", precious part of Gelre's place.

Overijssel

For the area that we know as the province of Overijssel, different years can be mentioned. The year 1528 is the most suitable. Then Emperor Charles V bought this area from the last Prince, The Bishop of Utrecht.

Charles V added his new territory to the other parts of The Netherlands acquired by him and his Burgundy and Habsburg ancestors. From that moment on the name Overijssel dominates, but previously it was referred to as the Oversticht. Overijssel can be divided into three parts: Twente, Salland and Noordwest Overijssel

Overijssel is historically known for the beautiful Hanseatic cities that brought great prosperity in the Middle Ages, while the western part of the Netherlands still consisted of small villages. The textile industry also brought great prosperity to the province in the 17th and 18th centuries.



The coat of arms

The crest of Overijssel is the coat of arms of the Dutch province of Overijssel. Although this coat of arms has existed in its present form since 1532, it was not officially recorded until May 6th 1950 as 'in gold, a wavy crossbar of azure; covered by a red lion, tongued and nailed of azure. The crest covered with a golden crown of five leaves and four pearls and held on either side by a lion in natural colours.' The crest can be traced back to the period in which Emperor Charles V, who was already Count of Holland, acquires control of the Overijssel region (1528). The weapon also shows the Dutch lion, with the blue crossbar representing the river IJssel. In 1532 a first and last change to the crest took place, whereby the crossbar is waved instead of straight.

The East Netherlands, is a beautiful region to discover!

The flag of Overijssel



Hotels

Landhuishotel****sup De Bloemenbeek in De Lutte has been chosen as a Chapitre hotel. This will be the place of the induction ceremony and the gala dinner.

You can also stay at Landgoed Hotel Carelshaven**** or Hotel de Zwaan*** in Delden.

For hotel details see page 18.



PROGRAMME

THURSDAY JUNE 4

Boat trip through Zutphen, followed by city walk

Zutphen is a Hanseatic city, a city that in the Middle Ages was a member of the Hanze Alliance – a cooperative organization of German cities and cities from neighboring countries that became powerful trading centers. Traders from Zutphen brought herring, butter and beer to other Hanseatic cities.



In the old inner city of Zutphen you may still imagine yourself in the Middle Ages. Towers, historic warehouses, merchant houses, churches, courtyards, squares, streets and alleys determine the atmosphere of the city. Add to that the location on the rivers IJssel and Berkel and you have the ideal picture of a Hanseatic city. We are going to discover this special city by 'whisper boat' - silent because of it's electrical engine - and then we take a city walk with a city guide.



A short welcome takes place at the quay and we then board the whisper boats for a trip through the canals of Zutphen.

After an hour we disembark and get acquainted on foot with the historic centre of Zutphen and its history. We end up at Restaurant By Chiel of our confrère Chiel Dohmen.



Welcome dinner Restaurant By Chiel in Zutphen

In July 2018, Confrère Chiel opened the doors of his restaurant By Chiel. As soon as you enter his restaurant you feel and experience the passion. The cosy ambiance and the sublime dishes make a visit to By Chiel more than worthwhile.

Chiel's kitchen uses seasonal products, the very best fish and the tastiest meat. Prepared with passion and in a traditional French way. Join us and taste his craftsmanship.

The menu and the ambiance have been put together with attention to detail. In the kitchen, a talented team led by Chiel ensures that you can enjoy culinary delights. Colleagues in the restaurant will be happy to pamper you. Believe us, eating out By Chiel is more-ish.

We will enjoy a five-course dinner.

FRIDAY JUNE 5 Visit to Castle Twickel, gardens and No Hero museum in Delden

Divided into smaller groups, we will visit a few of the highlights of the town of Delden this morning: The Twickel castle with its gardens and the museum No Hero.



Twickel House is rated as one of the most beautiful castles in the Netherlands. This applies to the outside, but also to the interior. Paintings, furniture, porcelain and a book collection are of museum quality, and yet it is not a museum but an inhabited house.

A tour of the castle is a special experience. Exclusively for the members of the Chaîne, it will b open today. We get to see highlights of the house in over an hour: kitchens and basement, salons, apartments, dining room with a set table, the library and the galleries.

We will be guided in small groups of up to fifteen people by experienced, voluntary guides. The castle gardens and the park are visited.

PROGRAMME



No Hero Museum

Museum No Hero is an initiative of private collector Geert Steinmeijer.

The focus is not on the collector, but on enjoying art, preferably in an international context. That is why the No Hero Foundation was founded in 2007.

Too often at such time the collectors were portrayed by the media as real heroes and that was absolutely not the intention of the collector of this collection. He wanted to share his collection with the

Lunch at Hotel De Zwaan

De Zwaan Delden is located in the centre of the pleasant Twente town of Delden, a stone's throw from the nearby Twickel estate. De Zwaan Delden is part of Van Berkel Hospitality, which also includes Landgoed Hotel Carelshaven.

We will enjoy a three-course lunch.

public in order to enjoy the art together with visitors.

This museum shows visual art from five continents and five centuries of art history. Of course the staff like to explain everything they know about the collection, but not every story is interesting for everyone. According to them, there is no right or wrong in art experience. There are, however, many ways to experience art. That is why you can choose any work of art in the museum or art you want to listen to. After the visits we will have lunch.





Dîner Amical in Landgoed Hotel & Restaurant Carelshaven

Carelshaven started out as a modest harbour-inn at the Twickel port company and has grown over the centuries into a renowned four star hotel and restaurant in Delden.

Since 2014, Confrère Alco and Evelyn van Berkel have been the lucky owners of this illustrious Twente hotel. Bit by bit they have brought their hotel into the 21st century. The kitchen is contemporary, but traditional classic seasonal dishes are of course also on the menu. Carelshaven has an attractive restaurant and a large terrace that overlooks the park garden.

Under the guidance of Chef Daniël Nijkamp, cooking is done at a high culinary level with fresh local produce. Wherever possible use is made of the ingredients of the Twickel estate and exclusively of daily fresh products. The Maitre vinologist-sommelier has carefully compiled the wine list.

We enjoy a five-course dinner with matching wines.

SATURDAY JUNE 6

Visit to Ootmarsum, Ton Schulten museum, Open air museum and

Art galleries

Ootmarsum is a town in Twente. Around the year 1300 city rights were granted to Ootmarsum.

The small town of Ootmarsum is situated in the middle of the Twente ash landscape, which can best be described as picturesque. Sacred ground for countless artists who live, work and exhibit here.



Ton Schulten Museum

Ton Schulten has been working as a painter for years. As a discoverer of the colorful mosaic landscape, his work is based on the ancient Twente Coulisse landscape with its rolling ash trees, its characteristic wooded banks and solitary trees.

Divided into groups, we see a film about the life and work of Ton Schulten and we visit the museum with its own works and works by other artists.





Ootmarsum open air museum

The Ootmarsum Open Air Museum is located directly on the edge of the atmospheric centre of Ootmarsum. Where once were the gardens of the famous Havezathe Het Hoge Huys in Ootmarsum, now a large number of authentic regional half-timbered buildings bring the past to life. Exhibitions, models and utensils describe life life as it took place in this region for many centuries.

Guides will show us through Ootmarsum, its galleries and the Open Air Museum

PROGRAMME

Lunch Watermill Singraven

The watermill of Singraven, already mentioned in 1448, is beautifully situated on the river Dinkel and has inspired, among others, the famous 17th century painters Jacob Ruysdael and Meindert Hobbema.

The water mill is unique because of its three wheels, namely for an oil mill (no longer in operation), a flour mill and a saw mill. Flour mill and sawmill can be visited

To the left of the watermill is the well-known restaurant 'De Watermolen' with terraces at the front and rear. Here you can relax with a snack or a drink. Confrère Raymond Strikker van Landhuishotel De Bloemenbeek* will provide a three-course lunch.



Induction ceremony at Landhuishotel De Bloemenbeek* in De Lutte

The induction ceremony will take place in Landhuishotel De Bloemenbeek of Confrère Raymond Strikker. Afterwards we will enjoy the Gala Dinner in De Bloemenbeek.

This year our Bailli Délégué Gerrit de Kiewit said goodbye to the board of the Dutch

Bailliage. He has been a member of the Chaîne for over thirty years, of which he was active on the board of our Bailliage as Chancelier and Bailli Délégué for many years. We are very pleased that he has accepted our invitation and will act as induction officer.



PROGRAMME



Gala dinner in Landhuishotel De Bloemenbeek* in De Lutte

In 1906 the Morsink family built a farm with a tap house and an inn / boarding house function. Sixty years later, on April 1, 1966, the Strikker family bought the former farm. This started a new and glorious future for this café annex guest house.

From the start, the mission was: to spoil the guests with all possible respect, skills, service and facilities and to let them experience what hospitality from Twente really means. The current Bloemenbeek has since grown into an internationally renowned country house hotel situated on a five-hectare estate, renowned restaurant with one Michelin star and SVH master chef and with spacious rooms for meetings and



events of various kinds. Her warm and stylish ambiance in combination with her sincere guest-oriented service with a personal touch runs through the history of this family business.

De Bloemenbeek has been established for more than 50 years, now led by Raymond Strikker, the second generation of the hotelier family. Despite all modernisations, De Bloemenbeek still radiates Twente authenticity and that will never change.

A musical interlude will be enjoyed during dinner. Master Chef Michel van Riswijk will prepare a delicious five-course menu with fitting wines.



SUNDAY JUNE 7 Visit museum MORE in Ruurlo

With around 50 paintings and over 100 works on paper, Museum MORE has the largest collection by Carel Willink (1900-1983), a neorealistic artist who is also described as a magical realist because of the alienating atmosphere of his work. Willink himself preferred to speak of imaginary realism, a reality painted from the imagination. From the age of 30, his reputation as a painter of monumental, architectural sets and ominous aerial landscapes grew. Willink painted more than 325 paintings and watercolors between 1917 and 1983.

Inspired by the Italian painter Giorgio de Chirico, Willink created desolate streets, squares and parks that became his 'trademark.' But he wanted more: excellence in precision and technical perfection. He displayed an enormous ambition.



He studied Old Masters that he admired, such as Holbein, Mor and Vermeer. He was less interested in Rembrandt, his work 'smelled too much of sweat and blood.'

Willink loved cool. Female nude is never erotic but always aesthetic. Maybe intellectual. Although 'intellect' did not help with painting, he thought. 'When you paint, your mind is at the tip of your brush.' But Willink also had a sense of humor and was sometimes described as an 'amused pessimist.' Did he anticipate the outbreak of the Second World War with his apocalyptic paintings from the 'frightened 30s'? Willink himself thought that was ridiculous. After the war, he was nevertheless often, with hindsight, regarded as some kind of of seer.

We will see a film about life and work of Carel Willink and visit the museum.



Farewell lunch at Castle Engelenburg in Brummen

Castle Engelenburg is a country house and estate, located in Brummen in the Dutch province of Gelderland. The castle is a national monument.

The original castle dates from the Middle Ages and was destroyed in 1624 by the Spanish army led by Count Hendrik van den Berg during the raid of the Veluwe. Jacob Schimmelpenninck II built a new castle on the estate on the old foundations, that he used for hunting. During the campaign of 1591, Prince Maurice, Prince of Orange, stayed at the Engelenburg, which means that it was a house of prestige.



Walls have been found in the basement that probably date from the early Middle Ages. The castle was radically restored in 1828 in neoclassical style, but the 17th-century layout of the rooms has remained intact to date, which is a major aspect of its protection.

Until the Second World War, the Engelenburg was privately inhabited. It then came into the possession of the Twensche Bank as a holiday resort. In 1988 the country house was thoroughly adapted to modern times. Since then it has served as a hotel, restaurant and conference center.

Rolf Bloem, the new director of Castle Engelenburg, and Confrère Arjen Pleij welcome us for a four-course lunch.

End Grand Chapitre The Eastern Netherlands 2020.





PROGRAMME and dress code

THURSDAY JUNE 4

Boat trip, city walk and Welcome Dinner

- 13:45 Departure by coach from De Bloemenbeek and Carelshaven to Zutphen
- 15:00 Boat trip through Zutphen followed by city walk

Dress code: Smart Casual

18:00 Welcome dinner By Chiel22:30 Departure to hotelsDress code: Smart Casual with Chaîneribbons

FRIDAY JUNE 5

Visit castle, museum, lunch and dinner

- 09:30 Departure by coach to Delden
- 10:00 Visit Castle Twickel, gardens and No Hero museum in Delden
- 13:00 Lunch at Hotel de Zwaan in Delden
- Dress code: Smart Casual
- 16:30 Departure to De Bloemenbeek en Carelshaven
- 18:30 Departure from De Bloemenbeek to Carelshaven
- 19:00 Dîner Amical at Carelshaven
- 22:30 Departure coach to De Bloemenbeek

Dress code: Tenue de Ville with Chaîne ribbons

SATURDAY JUNE 6

Visit Ootmarsum, museums and art galleries, lunch, induction en Gala dinner

- 09:30 Departure by coach from hotels to Ootmarsum
- 10:00 Visit Ootmarsum, Ton Scholten museum, Open air museum and art galleries
- 13:00 Lunch Watermill Singraven

15:30 Departure coaches to hotels **Dress code:** Smart Casual

- 17:30 Departure from Carelshaven to De Bloemenbeek
- 18:00 Induction ceremony at De Bloemenbeek
- 19:30 Gala dinner at De Bloemenbeek*
- Dress code: Black tie with Chaîne ribbons

SUNDAY JUNE 7

Visit museum and farewell lunch

- 10:30 Departure with own transportation (or by coach) to Ruurlo
- 11:00 Visit museum MORE in Ruurlo
- 12:30 Departure to Brummen
- 13:00 Farewell lunch at Castle Engelenburg in Brummen
- 17:00 End Grand Chapitre The Eastern Netherlands 2020.

Dress code: Smart Casual, during lunch with Chaîne ribbons

HOTELS

Bus transportation to and from the events is provided from the hotels below. There are no additional charges.



LANDHUISHOTEL DE BLOEMENBEEK***sup Beuningstraat 6 7587 LD De Lutte T +31 (0)541-551224 info@bloemenbeek.nl

PRICE

| Room de Luxe (Standard) | | |
|------------------------------|---------------------------------|--|
| Single | € 145,- | |
| Double | € 192,50 | |
| Junior Suite (Garden/terras) | | |
| Junior Suite (Ga | rden/terras) | |
| Junior Suite (Gai Single | r den/terras) € 170,- | |





LANDGOED HOTEL CARELSHAVEN**** Hengelosestraat 30 7491 BR Delden T +31 (0)74-376 13 05 info@carelshaven.nl

PRICE

| Double room (Standard) | | |
|------------------------|---------|--|
| Single | € 135,- | |
| Double | € 155,- | |
| Suite | | |
| Single | € 185,- | |
| Double | € 205,- | |
| | | |

HOTEL DE ZWAAN*** Langestraat 2 7491 AE Delden T +31 (0)74-376 13 05 info@dezwaandelden.nl

PRICE

| € 100,- |
|---------|
| € 115,- |
| |

Prices are per room per night, including breakfast. Please book your rooms directly at the hotel: Chaîne 2020. Tourist tax € 2, – per person per night.

PRICES

| THURSDAY JUNE 4 2020 | |
|---|---------|
| Boat trip 'whisper boat' and city walk in Zutphen | € 50,- |
| Welcome dinner Restaurant By Chiel in Zutphen | € 125,- |
| | |
| FRIDAY JUNE 5 2020 | |
| Visit Castle Twickel, gardens and No Hero museum and lunch at Hotel de Zwaan in Delden | € 95,- |
| Dîner Amical at Landgoed Hotel & Restaurant Carelshaven | € 125,- |
| | |
| SATURDAY JUNE 6 2020 | |
| Visit Ootmarsum, Ton Schulten museum, Open air museum and art galleries, Lunch Watermill Singraven by De Bloemenbeek | €110,- |
| Induction ceremony at Landhuishotel De Bloemenbeek* in De Lutte | €0,- |
| Gala dinner at Landhuishotel & Restaurant De Bloemenbeek* in de Lutte | € 180,- |
| | |
| SUNDAY JUNE 7 2020 | |
| Visit museum MORE in Ruurlo and Farewell lunch at Castle Engelenburg in Brummen | € 130,- |
| REGISTRATION FEE per participant | € 40,- |

On the following pages you can read the article that we wrote for Revue Internationale de la Chaîne in 2018 about the special collaboration between Confrère Raymond Strikker from Landhuishotel De Bloemenbeek and Confrère Alco van Berkel from Country House Hotel Carelshaven.



A unique collaboration

Close to the German border in the East of the Netherlands, Twente is a region of great historical importance because of its textile industry and its great natural beauty.

Established in 1772, Carelshaven is the oldest hotel in Twente and was the first restaurant in the East of the country to be awarded a Michelin Star (in the 1970s). De Bloemenbeek, established in 1906, was originally a farmhouse with a public tasting room and accommodation.

De Bloemenbeek has been in Raymond Strikker's family for 52 years. More than 30 years ago his parents realised that, given its remote location, the restaurant had to distinguish itself on a culinary and gastronomic level. They employed the Michelinstarred Head Chef of the Carelshaven, who within four years gastronomically transformed the kitchen. He was succeeded by Michel van Riswijk, who has been Head Chef at De Bloemenbeek for the last 30 years. De Bloemenbeek was awarded a Michelin star in 2011.

For decades De Bloemenbeek and Carelshaven have long recognised the importance of using local and regional products. With their rural location sourcing local produce has never been a problem. Herbs are grown in their own herb gardens. Carelshaven uses vegetables grown in the organic gardens of the adjacent Twickel Castle. De Bloemenbeek sources its vegetable requirements in co-operation with the local Singraven Country Estate.

In 2014, new owners of Carelshaven arrived. Alco and Evelyn van Berkel took on a business that was waning and set about reviving it. Alco motivated and inspired his staff with a visit to Restaurant De Bloemenbeek during which Raymond explained that Carelshaven had once set a shining example for De Bloemenbeek. Now the roles were reversed. Daniel Nijkamp, the current Chef de Cuisine of Carelshaven, previously worked as a Sous-Chef under Michel van Riswijk of the Bloemenbeek.

Now restored to their full glory, both restaurants have produced young chefs for the Dutch Jeunes Chefs Rôtisseurs Competition. Raymond and Alco meanwhile are already busy with preparations for the next big event. "In 2020 the Dutch Grand Chapitre will take place in the epicentre of the most beautiful part of the Netherlands," says Raymond.

We invite you to visit this exceptionally beautiful region during our Grand Chapitre.

Cressida Esmann-Hakvoort *Chargée de Presse*



The beautiful Twente region of the Netherlands is the location for two establishments that have a long and intertwined history. Country House Hotel and Restaurant De Bloemenbeek of Maître Hôtelier Raymond Strikker and Manor House Hotel and Restaurant Carelshaven of Maître Hôtelier Alco van Berkel epitomise the motto of this region - 'Noaberschap' - which means, 'help thy neighbour'.



UNE COLLABORATION UNIQUE



La belle région de Twente aux Pays-Bas abrite deux établissements partageant une longue histoire. L'hôtel-restaurant De Bloemenbeek, du Maître Hôtelier Raymond Strikker, et l'hôtel-restaurant Carelshaven, du Maître Hôtelier Alco van Berkel, illustrent la devise de cette région, « Noaberschap », qui signifie « aide ton prochain ». Située dans l'Est des Pays-Bas, à proximité de la frontière allemande, la Twente est une région d'une grande importance historique par son industrie textile et par sa remarquable beauté naturelle.

Établi en 1772, Carelshaven est l'hôtel le plus ancien de Twente et c'est le premier restaurant de l'Est du pays récompensé par une étoile au Michelin (dans les années 1970). De Bloemenbeek, établi en 1906, était à l'origine une ferme-auberge.

De Bloemenbeek appartient à la famille de Raymond Strikker depuis 52 ans. Il y a plus de 30 ans, ses parents ont réalisé qu'en raison de son emplacement dans une région reculée, le restaurant devait se distinguer au niveau culinaire et gastronomique. Ils ont recruté le Chefcuisinier étoilé du Carelshaven, qui, en moins de quatre ans, est parvenu à transformer la cuisine. Michel van Riswijk lui a succédé en tant que Chef-cuisinier, poste qu'il occupe depuis 30 ans. De Bloemenbeek a obtenu une étoile au Michelin en 2011.

Depuis des décennies, Bloemenbeek et Carelshaven reconnaissent l'importance des produits locaux et régionaux. Grâce à leur emplacement rural, l'approvisionnement en produits locaux n'a jamais posé problème : les fines herbes sont cultivées dans leurs potagers, Carelshaven utilise les légumes biologiques récoltés dans les jardins du château Twickel voisin et De Bloemenbeek s'approvisionne en légumes auprès du manoir local de Singraven.

En 2014, de nouveaux propriétaires sont arrivés à Carelshaven. Alco et Evelyn van Berkel ont repris une entreprise en plein déclin dans l'objectif de la faire renaître. Alco a motivé et stimulé les membres de son personnel en leur faisant visiter le restaurant De Bloemenbeek, où Raymond leur a expliqué que par le passé Carelshaven avait été une brillante source d'inspiration pour De Bloemenbeek et que les rôles étaient maintenant inversés. Daniel Nijkamp, Chef de cuisine actuel du Carelshaven, avait précédemment travaillé en tant que Sous-Chef sous la direction de Michel van Riswijk, du Bloemenbeek.

Ayant désormais retrouvé leur splendeur d'antan, les deux restaurants ont formé des Sous-Chefs qui ont pris part à l'édition néerlandaise du Concours des Jeunes Chefs Rôtisseurs. Raymond et Alco s'affairent également déjà à préparer le prochain événement important. « En 2020, le Grand Chapitre des Pays-Bas aura lieu dans l'épicentre de la plus belle région du pays », déclare Raymond.

Nous vous invitons à visiter cette région exceptionnelle à l'occasion de notre Grand Chapitre.

Cressida Esmann-Hakvoort *Chargée de Presse*



