

We could well trust nature a bit more.

We experiment. We create, explore and have fun. We discover and fail. We only cook with plants. In fact, we believe in botanical gastronomy. You eat what we find nearby. In food forests, in natural fields and in gardens. Be surprised. Taste the region. Taste the season.

We are all slowly depleting the earth. Our current consumption pattern is not sustainable, but finite. Moreover, our menu defines the landscape. Just look at the endless fields of ryegrass, mangold and field corn: all this is to produce fodder or hay for dairy cows. We can do things differently.

At De Nieuwe Winkel, we cook to make the world a better place. That's why we use plants: botanical gastronomy. We look for applications for edible plants. These can be plants that have grown here for centuries, but also plants from further afield. Japanese ginger, Chinese mahogany and honeyberries from Siberia, for instance, feel surprisingly at home in the Netherlands.

Once nature has done its work, it is our turn. We pick. Smell. Taste. Analyse. Ferment. Cook. Until there is something on your plate that amazes and overwhelms you.