



CANAL PLUS:
Beautiful canals
are a feature of
Amsterdam's
distinctive
landscape

AMSTERDAM

THE ITINERARY

For a getaway with proper sustainable credentials, Amsterdam should be top of your list. **JOEL PORTER** dives into its most exciting spots

WITH HUNDREDS OF miles of bike lanes, an efficient network of tram routes, electric buses, and umpteen parks, Amsterdam has long been one of the world's greenest cities. And the Dutch capital is set to double down on its sustainable credentials with ambitious climate pledges that will see it reduce CO2 emissions 55% by 2030 and 95% by 2050. Many of the city's top bars and restaurants are leading the way with their own sustainability initiatives, too, whether growing their own produce or turning waste into cocktails, so if you're looking to make your next city break as sustainable as possible, Amsterdam is an ideal choice.

Sustainable travel is not only about the destination of course, but how you get there - and with Eurostar's direct service between London and Amsterdam fully

up and running after pandemic-related interruptions, you can now arrive in the city with the lightest of carbon footprints for a foreign trip. Once you step off the train, here's where you'll want to hit up....

DRINK

SUPER LYAN

Longtime **foodism** readers and bar aficionados will of course recognise the name Super Lyan - the first (now closed) incarnation of Ryan Chetiyawardana, aka Mr Lyan's, groundbreaking cocktail bar on Hoxton Street. From a London basement to a 17th-century Dutch townhouse, Super Lyan Amsterdam continues in the spirit of the original, now-closed London bar, serving playful, experimental cocktails underpinned by a seriously sustainable approach. In the bar's dedicated

Vesper creates continually evolving menus that are rooted in the local area

fermentation room, the team produce all manner of syrups, infusions, and complex compositions from local ingredients and bar by-products that form the basis of wildly inventive zero-waste cocktails. As you'd expect from Mr Lyan, it's clever stuff, but Super Lyan isn't a stuffy sustainability temple - a colourful neon-lit design - which

comes across as part 1950s American diner and part elegant living room - keeps the vibes high and the drinks flowing.

Nieuwezijds Voorburgwal 3, 1012 RC; superlyan.com

VESPER

A tiny, unassuming corner bar in the Jordaan neighbourhood, Vesper is one of the most forward-thinking drinking destinations in the city, widely praised for its meticulous ecological ethos. With bartender Jules Bayuni at the helm, Vesper takes a chef's approach to cocktails, making the most of seasonal, local ingredients to create continually evolving menus that are rooted in the local area. Past menus have included 'Trash This Place', a collaboration with bars around the city that used waste products in a closed-loop menu; 'Ring Drinks', which sourced all its ingredients from within the A10 ring road that encircles Amsterdam; and 'Local Proof' a showcase for the city's new climate-conscious drinks producers, including Bayuni's very own line of all-natural shrubs. Sign us up.

Vinkenstraat 57, 1013 JM; vesperbar.nl

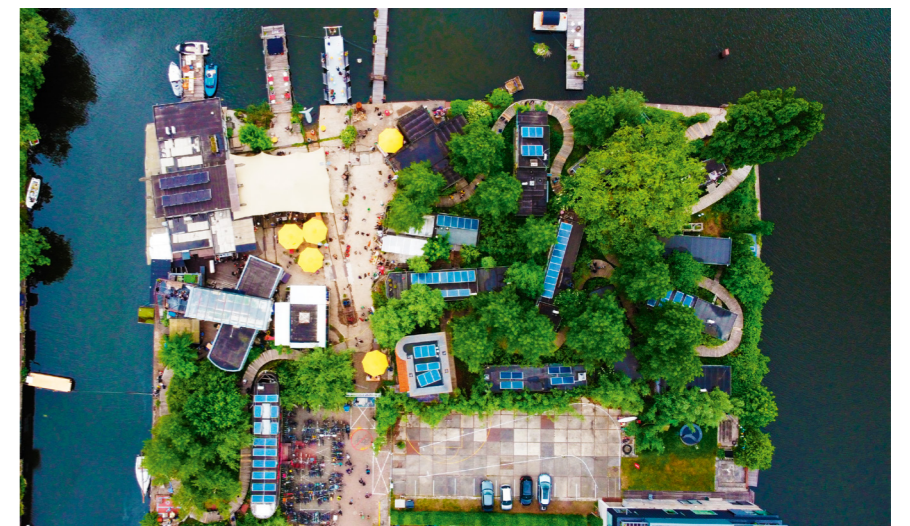
DA PRAEL BREWERY AND TAPROOM

While Amsterdam's Heineken Factory 'experience' draws huge tourist crowds, the eco-conscious beer drinker can do far better. There are many small, eco-friendly breweries in Amsterdam, but perhaps none more interesting than Da Prael, which has a brewery and taproom near Central Station, making it a great place for a pint before you catch the Eurostar home. To drink, look no further than the Hemelwater (Heaven's Water) made from rainwater that the brewery collects in rooftop tanks before being ultra-filtered and made into a bitter, hoppy IPA. Finally, a pint that'll leave you with a clear head. (Don't quote us on that.) *Oudezijds Armsteeg 26, Amsterdam 1012 GP; depraeloudezijds.nl*

Eat

CAFÉ DE CEUVEL

Amsterdam Noord is the city's old industrial area-turned-hipster paradise, filled with breweries, street-food markets and artist warehouses - think a giant Hackney Wick and you're on the right lines. On the site of an old waterside shipyard well off the tourist trail is Café De Ceuvel, a hidden gem that's part of one of the most sustainable urban developments in Europe. The café is built entirely from upcycled materials, >



GREEN IS THE COLOUR: [clockwise from top] The Adonis cocktail at Super Lyan; the Amsterdam Noord neighbourhood from above; food at Café De Ceuvel; drinks at Vesper; an artful plate at Restaurant De Kas

The gardens produce more than 300 vegetables, herbs and fruits, to be harvested each morning

including 80-year-old mooring posts from the port of Amsterdam, and serves an all-vegan menu of dishes crafted from produce grown on site. Try to visit on a long summer night when you can lounge by the water's edge with locally crafted beers and dishes like roasted carrots with romesco, and artichoke with deep fried capers. There's often live music on the terrace, too.

Korte Papaverweg 4, 1032 KB; deceuvel.nl

RESTAURANT DE KAS

Set in an old greenhouse surrounded by lush gardens on the outskirts of the city, De Kas is one of the prettiest restaurant settings in Amsterdam. But it's not just for show - the gardens produce more than 300 varieties of vegetables, herbs and fruits, which are harvested each morning and served in the restaurant just hours later. As you'd expect, the weekly changing menu is largely plant-based, yet this isn't some rustic vegan spot: dishes are modern, inventive, and beautifully presented, with the occasional addition of fish or cheese (this is the Netherlands after all). A pioneer of Amsterdam's sustainable restaurant scene when it launched in 2001, De Kas has cemented its stellar reputation since chefs Wim De Beer and Jos Timmer arrived in 2018, winning both a regular Michelin star and a Green Star, too, in recognition of its commitment to a sustainable approach.

Kamerlingh Onneslaan 3, 1097 DE; restaurantdekas.com

BAK

BAK was one of the key players in the rejuvenation of Amsterdam's restaurant scene in the last decade, starting as a roving pop-up before settling on the third floor of an old warehouse in the former timber port in 2013 and quickly becoming one of the



ALL DAY, EVERY DAY: The eco-focused Conscious Hotel location in Westerpark features bar and brasserie restaurant Bar Kantoor, perfect for whiling away an hour or two, while the hotel group is well known for its sustainable practices

hottest tables in town. Despite the stripped-back setting and relaxed atmosphere, the intricate, precisely plated dishes coming out of the kitchen are very much of the fine dining genre. Working closely with local fisherman and farmers, chef-owner Benny Blisto's creations are a reflection of the surrounding area, with menus changing daily depending on what's available. The results are never less than thrilling, with typical dishes including the likes of zeeuwse mussels, gooseberry, currant, and sea orach; and BBQ pork rib with green plum, codium, and lettuce. It all adds up to an essential stop on any Amsterdam getaway.

Van Diemenstraat 408, 1013 CR; bakrestaurant.nl

Stay

CONSCIOUS HOTEL WESTERPARK
This boutique eco-friendly chain now

has four hotels in Amsterdam, but the Westerpark location has the best setting, right in the middle of the park in a beautiful old red brick gas factory. Ironically, the hotel uses no gas at all and is 100% powered by its own wind turbine in Amsterdam's harbour. The hotel further delivers on its 'conscious' promise with 89 rooms crafted from recycled or second-hand materials that are still bang on-trend, with clean modern lines, neutral colour palettes and sleek designer furniture. Other eco-initiatives that have seen Conscious Hotels awarded a 'Green Key Gold' (the country's highest sustainability marker) include shower nozzles that pump through air to save water; underground heat storage; recycled water systems; and even staff uniforms made from organic cotton. **f**
Haarlemmerweg 10, 1014 BE; conscioushotels.com