

New York eating in Amsterdam

TEXT: SOFIE COUWENBERGH | PHOTOS: EASTSIDE

It is not easy to find chicken and waffles, New York hot wings and fluffy pancakes together on a menu in Amsterdam. That is, until you head to Amsterdam East, where Eastside quickly became the breakfast and brunch hot spot of the neighbourhood.

Eastside is so popular among locals and visitors alike that it no longer takes reservations at the weekend (you can still book a spot on weekdays). They do not need to, as people flock in and out looking for a quick breakfast or a nice long brunch with friends or family all weekend long.

The menu consists of both sweet and hearty meals and a wide range of sides to choose from. Those looking for a bit more can take a seat at the cocktail bar to enjoy a food and cocktail pairing. Whatever you choose, you will not go home hungry because the portions here are huge. It is American style, remember?

"It's something completely different, something completely new in Amsterdam," owner Simo Zbiri says. He often finds his customers surprised about the dishes they find on the menu and the fact that they can brunch at Eastside until eight in the evening.

Aside from the original menu and the approach of combining food with cocktails, Zbiri believes that the atmosphere is also a large reason why people keep coming back to Eastside. "We're like a family here," he says. "We want to share that positive vibe with our customers."

www.eastside.amsterdam



It's wine and dine time!

TEXT: SOFIE COUWENBERGH | PHOTOS: THIRTYFIVE

ThirtyFive offers its customers a delicious evening of wine and food pairings in Amsterdam Oost. The chef works exclusively with seasonal products and every dish comes paired with a biodynamic or natural wine imported directly by the sommelier.

"ThirtyFive is more than just a wine bar," sommelier and owner Simo Zbiri says. "It's an experience." At ThirtyFive, diners come to taste small dishes of fine food in combination with unique wines imported directly by Zbiri. The staff guide them through the options and discuss the wines with them throughout the evening.

Guests can choose their meals and wines or let the staff of ThirtyFive do the choosing for them. For the curious, there is even the option of doing a little wine tasting during which several different wines are combined with one dish.

Because the chef only works with seasonal products and often discusses new food and wine pairings with Zbiri, guests never know what they are going to get. The menu changes

frequently so that both first timers and frequent guests can experience something new with every visit.

Offering seating to a maximum of 30 people, ThirtyFive almost feels like a living room where people with a love for wine and food share their passion not only with their company, but also with the sommeliers and, more often than not, the other guests. "People come for a glass and stay until closing time," Zbiri says. His philosophy is "to make them feel at home from the first sip" and that seems to be working very well.

www.thirtyfive.amsterdam

