

NOVEMBER 2025 • MEET CHEF BEGOÑA RODRIGO: VALENCIA'S VEGGIE QUEEN • FINDING FORTUNE IN LAID-BACK YUCATÁN • 24 HOURS IN LIMA • GUIDE TO BOLOGNA • YOUR FREE COPY TO TAKE HOME

HOLLAND HERALD



*"Cooking with vegetables
is always exciting"*

TOP CHEF BEGOÑA RODRIGO



Steltman Collection/Handmade in the Steltman workshop
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BY APPOINTMENT TO THE COURT
OF THE NETHERLANDS

Welcome

Marjan Rintel

AT THE TABLE TOGETHER



Cover Story

The Tiara, the most iconic dish at La Salita in Valencia, never leaves the menu. And that's because it has elegance and flavour in every detail. It's just one of the many surprising dishes that culinary alchemist Begoña Rodrigo (p. 26) serves in her restaurant wonderland using vegetables she grows in Valencia's hinterland.

Over a year ago, our very first Airbus A321neo landed at Schiphol Airport. We now have a 10-strong fleet of these latest-generation aircraft. Our A321neos fly to 20+ destinations in Europe, and have already carried more than 1.25 million passengers. This illustrates how we work every day to connect people and cultures around the world through our flights. We've been bridging distances to bring people together for more than 106 years, and we now do this across 160+ destinations worldwide.

A key aspect of any culture is reflected in its local cuisine and accompanying eating habits. Taking the time to eat together, in particular, is a common thread that fosters connection in many societies worldwide. You can read several stories on the subject in this issue. A special example can be found in Ya'axche restaurant (p. 38), where chef Wilson Alonzo serves his guests an impressive lunch without electricity or even a roof over the kitchen. His goal is to preserve traditions that are largely absent in modern kitchens.

"We're especially proud of our collaboration with De Librije restaurant"

Dutch culture may not be widely known for its haute cuisine, although there is a strong demand for the *stroopwafel* (caramel-filled waffle biscuit) on board KLM Royal Dutch Airlines. This is why we at KLM are especially proud of our collaboration with the three-Michelin-starred restaurant De Librije, where you can enjoy the finest dishes made with locally sourced, high-quality ingredients. In this issue, you can read an interview with Thérèse Boer (p. 48), Dutch *maitre-sommelier* and owner of this restaurant in Zwolle.

Following the untimely passing of her husband, star chef Jonnie Boer, this year, Thérèse and her team decided to safeguard and continue the restaurant's legacy. As a result, KLM will carry on offering these high-quality meals to our World Business Class passengers departing from Amsterdam.

Whatever meal you choose at 9,000m high, we at KLM always strive to enhance our service so that you can enjoy a meal not only on board with us, but around the world too.

Welcome on board.

Marjan Rintel
KLM President & CEO



MR MARVIS



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Your Next Destination

Building the case for a
journey to **Gothenburg**

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MEET THE TEAM



Anouk De Kleermacker

A portrait, business and interiors photographer, Anouk is inspired by people and has a special love for interiors. During photoshoots, she stays open for pleasant surprises, such as a sudden facial expression, shadow or movement. She's also an artist, and she sells limited fine-art prints. Anouk took the photos for the article on Perfect Serve (p. 64), the company that produces KLM's Business Class meals.

Anouk's travel tip: "For 10 or 11 days each June, Copenhagen Photo Festival transforms Denmark's capital into a photographer's paradise, with exhibitions, talks, performances and events."



Jurriaan Teulings

Documenting 20 years of world travel with words and photos, Jurriaan's contributions to KLM alone exceed 1,000 printed pages. Since his first commission for us in 2005, he's travelled from the backwaters of Kerala to the moonlit glaciers of Antarctica on assignment for *Holland Herald*. Jurriaan wrote, and took photos for, the travel story on Yucatán, Mexico (p. 38).

Jurriaan's travel tip: "If, like mine, your mind craves perfection but defaults to chaos, invest in duplicate toiletries, chargers, etc. that never need unpacking. Happiness is a suitcase that only needs a change of clothes."



Charlotte Latten

Charlotte is a journalist and the Content Manager of KLM's *Flying Dutchman* magazine. For this issue, she interviewed top vegetable chef Begoña Rodrigo at her Michelin-starred restaurant in Spain for the Game Changer article (p. 26).

Charlotte's travel tip: "I visited Slovenia this year and it was a real discovery. It's relatively small, but has a very varied landscape. You'll find amazing snow-capped mountains and glacial lakes, as well as caves, rolling hills and coastline. The food and culture change from place to place too. I really enjoyed travelling through Slovenia."

Colophon

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Wybe van der Gang



VAN DER GANG
WATCHES

THROUGH *your lens*



Antarctica



ANTARCTIC ADVENTURE

TOUR GUIDE BOB VAN BEERS CAPTURED THIS PENGUIN IN ANTARCTICA DURING ONE OF HIS EXPEDITIONS.



I work as an expedition guide on a cruise ship for a company called

HX Expeditions, which specialises in cruises to remote places around the world. When I say, 'cruise ship', people often think of a large vessel that carries thousands of people, but our ships are a lot smaller and are focused on sustainable adventures. I regularly take people out on the water in a Zodiac Nautic inflatable boat, or onto land, and tell them in detail about the area. In January, I was leading a tour on land near Orne Harbour, a popular expedition site that's known for its colonies of penguins and stunning views of typical Antarctic landscapes; permanent snow and ice, a rocky shoreline and a great view of the glaciers are some of the major selling points. As the group was looking around, I spotted this Gentoo penguin, who's native to the Antarctic Peninsula. It's easy to recognise due to the white spots surrounding its eyes.

As a guide, I work for six weeks and then get six weeks off, during which I return to my home near Vancouver. I do believe I have a dream job. I often get to visit places that a lot of people never see. I'm very aware of this fact, which is why I take a lot of photos. I enjoy capturing the rare beauty of these locations.

Your Photo

If you'd like to have your travel photo featured in this section, email an image (300dpi; landscape mode) to: hollandheraldhome@hearst.nl.

Monthly Prize

If we publish your travel photo, we'll send you a copy of Jimmy Nelson's latest book *Between the Sea and the Sky*, which is about traditional Dutch communities.

Some of the images are also available as fine art. jimmynelson.com/fine-art-intro





We co-own five unique holiday homes

WE SPOKE TO LENE ESPERSEN (FORMER MINISTER OF JUSTICE IN DENMARK) AND HER HUSBAND DANNY, WHO'VE BEEN WITH 21-5 SINCE 2013.



Lene & Danny, a 21-5 family

When did you join, and what made you choose 21-5?

We joined the first 21-5 group at the beginning of 2013, so we have been co-owners for over 12 years. At the time, we had been looking for a home of our own in Southern Europe for years, but we couldn't find anything suitable at a reasonable price. When we came across 21-5, we

could instantly see the advantages and eventually decided to join – a decision we have never regretted.

What do you like most about 21-5?

We love the concept of not having to think about all the practicalities and repairs that come with owning a property. When we are on holiday, we are on holiday! For a large family,



it's perfect to be able to choose between a skiing holiday, a city break, or simply relaxing in a warmer location. On top of that, we get to treat our family to great holidays. We often lend our homes to family members - we have enough weeks for everyone.

**What about planning your holidays?
Can you travel when you want to?**

We enjoy planning our holidays well in advance, but we also travel at short notice. If we want to book specific weeks during the school holidays, it's best to plan ahead, but we almost always get the weeks we want.

What has been your experience with the 21-5 team?

Without them, it simply would not work. They are always engaged and quick to respond. They have

a remarkable eye for design and combine this with very practical solutions. Put simply, our homes are great, and even after 12 years, they are still in very good condition. We recently updated our Paris apartment with a new kitchen and an extra bathroom.

Has 21-5 been a good investment for you?

We never joined 21-5 for the money; for us, it was about improving our quality of life. Joining 21-5 has certainly done that. The freedom we feel when we return to our beautiful five homes is a great privilege, and, as mentioned earlier, our homes also allow us to travel with grandparents, siblings and friends. On top of that, 21-5 has also proven to be a very good financial investment - our share has more than doubled since we joined!

FACTS ABOUT 21-5

- Since 2012, over 1,400 families have joined 21-5
- Over 300 homes have been purchased for our families
- Over €540 million has been invested through 21-5
- 21-5 is the world's leading model for families sharing homes in small groups
- The average resale profit is 50%



For more information:

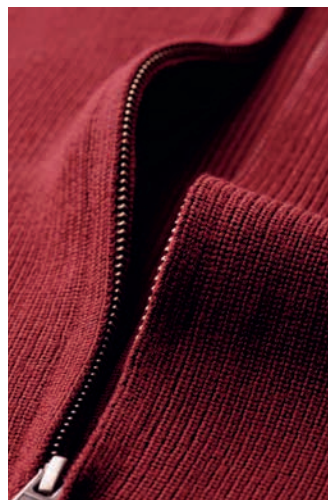
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The SELECTION

Holland Herald presents a global selection of things to see, do, taste, meet & wish for.



London

BOLD, BLACK AND BRITISH

From the vibrant dancehall and reggae scene to underground hip-hop and UK garage: British photographer Jennie Baptiste has been capturing the Black British music scene since the 1990s. With the exhibition *Jennie Baptiste: Rhythm & Roots*, London's Somerset House celebrates Baptiste's bold and pioneering photography, accompanied by a soundtrack of DJ mixes. Until 4 Jan; somersethouse.org.uk

TO *see*

Q&A Mark Manders

WANDERER

MARK MANDERS' EXHIBITION *MINDSTUDY* AT VOORLINDEN MUSEUM TAKES VISITORS ON A JOURNEY THROUGH THE MIND.



Where do your ideas come from? I'm very interested in the strength and vulnerability of our thinking; that we, as thinking beings, are susceptible to errors of thought, neuroses, but also hope. In this exhibition, for instance, I included a still life of the bed of a hoarder. When collecting turns into compulsion, objects merge with the inner self in an unhealthy way. I find this extremely interesting.

Is your work autobiographical?

I occasionally make a self-portrait, but it's not really about me, because I don't see myself as important. I'm grateful to be alive; to think, to feel, to create, and that I can freeze that in time. That gratitude is what I want to show.

Your work often looks like wet clay but is bronze – why is that? I want to freeze that truly magical moment when you finish something in clay, but it's technically impossible because clay dries out. Bronze can create that illusion.

Until 18 Jan; voorlinden.nl



San Francisco

INFINITE BLACKNESS

Set up as a philosophical inquiry and sensory experience, the exhibition *Unbound: Art, Blackness & the Universe* at San Francisco's Museum of African Diaspora (MoAD) invites visitors to think about the meaning and significance of Blackness, here on Earth and in the cosmos. Featuring the work of international artists and spanning painting, sculpture, installation and video, the exhibition poses the question: What if we approached Blackness with the same wonder we bring to the universe?

Until 16 Aug; moadsf.org

Prague

MUCHA'S UTOPIA

Housed in the recently restored Savarin Palace, a Baroque gem in the heart of Prague, the Mucha Museum honours the work of Art Nouveau master Alphonse Mucha. The permanent exhibition *Alphonse Mucha: Art Nouveau and Utopia* presents an exploration of the Czech artist's life and work, including his many signature lithograph posters.

mucha.cz



The Art Nouveau style (approx. 1890-1910)
is characterised by the use of long,
sinuous and organic lines inspired by nature



Amstelveen

FANTASTIC FONG

With her flamboyant designs, using rich fabrics and unique prints, Chinese-Dutch fashion designer Fong Leng has been making her mark for more than 60 years. Museum Jan in Amstelveen is honouring Leng's significance with the exhibition *Fong-Leng & Fans: 60 Years of Fashion & Fame*, showing her work alongside designs by contemporary fashion brands that she's inspired.

Until 6 Apr; museumjan.nl

TO do



The Hague

CIRCUS OF CURIOSITY

CIRQUE DU SOLEIL IS TOUCHING DOWN IN THE HAGUE FOR ITS LATEST SHOW, *KURIOS – CABINET OF CURIOSITIES*.

Founded in 1984 in Quebec, Canada, Cirque du Soleil is known for combining spectacular acrobatics with whimsical storytelling, innovative stagecraft and a cast of unique characters. Its latest show, *Kurios*, centres on the imaginative mind of a 19th-century inventor known as The Seeker, who opens a portal to a fantastical, mechanical realm with eccentric characters and surreal spectacles. Expect stunts such as a flying bicycle act and a trampoline act set in an imaginary underwater world. After touring North America, Asia and parts of Europe, the circus is in the Dutch city of The Hague for two months. Until 21 Dec; cirquedusoleil.com

The modern circus originated in England in 1768, when equestrian Philip Astley managed to **balance standing on his horse's back** as it galloped in a circle

Spas in Amsterdam

ZEN IN THE CITY

IN AMSTERDAM AND IN NEED OF A BEAUTY OR WELLNESS TREATMENT? THESE THREE SPA CENTRES OFFER A MOMENT OF SERENITY IN THE CITY.

marocMaroc

Inspired by ancient Moroccan traditions and customs, this spa by French-Moroccan brand marocMaroc offers various facials, massages and body treatments. The brand's products all contain organic ingredients.

marocmaroc.com



Fort Resort Beemster

Located a short drive from Amsterdam, this luxury eco-wellness resort can be found at the Beemster Polder, a UNESCO World Heritage site, and mixes wellness with nature and history.

fortresortbeemster.com



Renaissance

Situated in the Zuidas business district, Renaissance uses state-of-the-art technology to help you de-stress and recharge. Their facilities include floating pods, oxygen tanks and other wellness treatments.

renaissance.com



Microphone

RECORDING IN PROCESS

Content creators will enjoy the DJI Mic 3, an ultralight wireless microphone that offers powerful performance and lots of versatility. Building on previous generations of the DJI Mic series, Mic 3 supports up to four transmitters and eight receivers, making multi-camera production and group recordings effortless. From €199; dji.com

Oysters and arches

A timeless institution



Originating as a small fishmonger in the Dutch province of Noord-Brabant, we are proud to have grown into a highly acclaimed seafood restaurant, with locations in Amsterdam, Utrecht and London. Known for our dedication to quality, craftsmanship and hard work, we welcome more than 500,000 visitors to our restaurants each year and have been praised by The Guardian and Financial Times and with a 4.8 rating on Google.

TO meet

Hummus has been a staple food in the Middle East since at least **the 13th century**

Q&A Bader Dabbagh

HUMMUS FROM THE HOMELAND

IN SEARCH OF HIS LIFE PURPOSE, SYRIAN-BORN BADER DABBAGH STARTED HIS CATERING COMPANY HUMMUS & HABIBIS. HE RECENTLY OPENED HIS FIRST RESTAURANT IN AMSTERDAM.

Why and how did you launch Hummus & Habibis? When the COVID-19 pandemic hit in 2020, I felt really bad mentally. The isolation, fear and anxiety that dominated society reminded me of my youth in war-torn Syria, the country my parents and I had fled a decade earlier. Inspired by an Instagram post of a guy in Berlin who was delivering homemade food on his bicycle, I decided to do something similar in Amsterdam, where I was studying communication science at the University of Amsterdam. I didn't have a background in cooking, but I simply wanted to give myself a purpose. I started making hummus, and sold and delivered it primarily through word of mouth. I got a very positive response, and when I was featured by the popular Instagram account Humans of Amsterdam, things really took off. I also started getting interest from people in the city of Nijmegen, where my parents live, so I asked my father if he would cook and deliver the orders there. Step by step, we grew bigger and started getting orders for weddings, birthdays and company catering. We also gradually broadened our assortment of typical Syrian food, to be able to cater a full menu.

Where does the company stand now?

It all grew very organically; our client base now includes big companies such as Amazon and Uber, but we also still do a lot of private events. In 2022, we organised a very special event at the refugee centre in Ter Apel, where we cooked for 250 refugees. This was obviously a very special and meaningful experience for us, since we could relate to their experiences. In 2025, I came

across a vacant restaurant space in Amsterdam's Spaarndammerbuurt, and decided to take the leap and rent it. We now run the catering company from there, work with a team of 15 people and are open for lunch and dinner. It was a risk, but it's going great so far.

What's your mission, besides serving great food? This company is my way to honour and share the rich cuisine of my home country, which is full of exciting spices and flavours. Unfortunately, the media tend to focus on the negative

stories about refugees, but I want to create something beautiful and positive. I think that food can be a great tool to build cultural bridges and experience other cultures.

Who's your dream co-passenger on a long flight, dead or alive? The Persian 13th-century poet Rumi, who was the greatest Sufi mystic and whose poetry and wisdom transcend time and space. I would love to talk to him about spirituality.
hummusandhabibis.com



“
**FOOD CAN BE A
GREAT TOOL TO
BUILD CULTURAL
BRIDGES**
”

TO *taste*



Cookbook

THIRD CULTURE COOKING

Shaped by her East African and South Asian roots, and her upbringing in suburban New Jersey, food writer Zaynab Issa has always been fascinated by the way her blended identity influenced her cooking and food preferences. With her cookbook *Third Culture Cooking*, Issa pays homage to both immigrant food legacies and her beloved American favourites. €20.99; zaynabissa.com

Kitchen supplies

GREEN AID

Crafted from walnut wood and with a matte deep green finish, this Kitchenaid Evergreen Mixer is a real eye-catcher. It whips and mixes pretty much anything at 10 speeds and comes with multiple attachments.

€999; kitchenaid.com



Wine glasses

BREAKING NEWS!

If you're serving wine at a rooftop party, by the pool or at a picnic, or if you're simply a clumsy person, the unbreakable wine glasses by Djuce Studio offer a solution. Made of Tritan plastic and in a Scandinavian design, they combine practicality and style.

€49 (for 4); djucestudio.com



Amsterdam

SEASONAL SPLENDOUR

AT ROSEWOOD AMSTERDAM'S FINE-DINING RESTAURANT EEUWEN, ALL INGREDIENTS ARE SEASONAL AND LOCALLY SOURCED.



Why does food often taste better when it's cooked and enjoyed outdoors? Driven by a passion for natural food preparation techniques, Spanish chef David Ordóñez uses open-flame grilling, slow roasting, fermenting and curing for the seasonal menu of his fine-dining

restaurant Eeuwen (meaning 'centuries') at Rosewood Amsterdam hotel. Sourcing is local and European, focusing on purity and provenance, with organic vegetables, responsibly sourced meats and seafood, and artisanal dairy. rosewoodhotels.com

TO wish for

Jewellery

FEAST FOR THE EARS

CATCH THE 25TH JUBILEE COLLECTION FROM BRON JEWELRY.



Bron Jewelry's Autumn/Winter pieces feature the finest materials and soft cashmere shades mixed with bright hues of green. These earrings from the Catch collection are made of freshwater pearls, peridot and white diamonds set in 18 carat rose gold. Dedicated to supporting local craftsmanship, more than 90% of Bron's jewels are handmade in its own ateliers in the Netherlands.

€6,700; bronzjewelry.com

Recycled PET reduces waste, conserves energy and lowers CO₂ emissions compared to virgin plastic



Bags

LUXURY LAPTOP

Made of 100% vegan leather, the latest laptop bags by Dutch travel bag brand SuitSuit are part of its premium Mystique collection. They come in a range of four colours that complement the autumnal tones. The lining is made of post-consumer recycled PET and the bags are suitable for laptops up to 16 inches wide. €139.95; suitsuit.com



Raincoat

BAD WEATHER, GOOD STYLE

If a raincoat brand is founded and based in the Netherlands, you can be sure it's experienced its fair share of bad weather. Combining techwear aesthetics with sustainable materials such as recycled PET, Dutch raincoat brand Maium blends timeless style

with innovative functionality; it's designed for movement and adapting to unpredictable weather. The latest collection is called Moving Sartorialism and not only features raincoats, but also offers balaclavas, mittens and more. maium.nl



Heated bottle

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Stoov uses infrared warmth technology for its product line, which also includes cushions and blankets.

From €89.95; stoov.com



Big cat sanctuary meets eco-retreat

SCHRIKKLOOF PRIVATE NATURE RESERVE

Just two hours from Johannesburg, in the malaria-free Waterberg region of Limpopo, you will find Schrikkloof Private Nature Reserve – a 10km² haven where wildlife conservation and eco-luxury come together.

Alongside giraffes, antelopes, zebras and buffalo, the reserve is home to The Lions Foundation,



a sanctuary founded by Dutch-based Stichting Leeuw.

Wildlife conservation

The Lions Foundation offers a forever home to rescued lions and tigers from circuses, war zones and private ownership. After rehabilitation in the Netherlands, the animals are relocated to South Africa. Here we also run a volunteer programme open to everyone who wants to contribute to the animals' wellbeing.

Eco-luxury

By staying at Schrikkloof Lodge, guests directly support this mission, as all proceeds are used for the big cats' care, food and medical needs. The lodge blends comfort with nature, offering panoramic views and golden-hour safaris. It's a meaningful travel experience that truly gives back.



Schrikkloof
• PRIVATE NATURE RESERVE •

Book a holiday at Schrikkloof
schrikkloof.com | info@schrikkloof.com

Support The Lions Foundation
thelionsfoundation.com

Column

Freek Vonk

WHY CURIOSITY MATTERS

FREEK, A DUTCH BIOLOGIST WHO STUDIES AND FILMS UNIQUE ANIMALS WORLDWIDE TO INSPIRE A LOVE FOR NATURE, TALKS ABOUT HIS ENCOUNTER WITH GRIZZLY BEARS.

“My heart skips a beat; this is grizzly territory”



Im hiking through the Great Bear Rainforest on the Pacific coast of British Columbia, Canada, in search of one of the most formidable predators on Earth: the grizzly bear. It's still early, so the sun is low, casting long shadows across the soft, mossy forest floor. The cool, damp air smells of wet wood and pine needles. Around me, gigantic trees stretch towards the sky as strands of beard moss hang from them, swaying in the breeze like ghostly curtains. It's hard to grasp that some of these giants are more than 1,500 years old. It feels like I've stepped into a prehistoric fairytale forest.

Suddenly, there's a rustle in the bushes. My heart skips a beat; this is grizzly territory. But have they now found me before I've found them? Carefully, I circle around a tree, trying not to make a sound. I hold my breath, my heart thumping in my chest. And then, I see them standing by the bank of a fast-flowing, crystal-clear stream: a grizzly with her two cubs. I stay on high alert because a grizzly mum is one of the most protective animals you can encounter. And she's fast. Grizzlies can reach speeds of more than 50kph. Outrunning her is not an option.

Luckily, she doesn't seem to have noticed me. Her focus is fully on the salmon. The fish have returned to these shallow waters to spawn, and she's locked in on the hunt. But her cubs are everywhere: playing, tumbling, climbing, chasing insects,

poking their noses into everything. One of them sticks its nose into the grass and a frog leaps out. The cub jumps back, startled. Moments later, it bounces happily after the jumping creature, just like a toddler chasing a butterfly.

As Chief Scout of Scouting Netherlands, I can't help but think of our scouts when I watch this scene. Scouting is about exploring, growing, playing and learning how nature works. Our young scouts are just as energetic and curious as these little bears. Cubs or kids, it's always the little ones who remind adults of something important: learning and discovery are not just child's play, they're at the heart of growth, at any age. Curiosity is what keeps opening new doors to the world around us.

One of the cubs is now clambering over a fallen tree trunk. And then, he tumbles down and lands on his head. Ouch. For a moment he lies there, stunned. Mum trots over, gives him a quick sniff and then calmly returns to her spot. The cub shakes its head, gets back up and toddles off again, ready for the next adventure.

And really, that's how life works for us humans too. When you're curious and out discovering the world, you're bound to stumble sometimes. But when you get back up and keep going, there's always more beauty and wonder waiting to be found. As long as you stay curious, you'll keep growing. That's as true for grizzly cubs as it is for us.

EAT *out*



Mexico City
Mexico



TRENDY TRADITION

From the disc of death clay sculpture overlooking the interior down to its innovative use of different types of mezcal, Tleacán in Mexico City is all about paying homage to its pre-hispanic culture. The bar has no trouble proving that traditional influences can be modern and hip too, even tasteful like this Tascalate Sour. It contains lemon juice, agave syrup, egg white, mezcal and the traditional Mexican drink *tascalate* made from toasted and ground corn, cocoa, achiote, pine nuts, sugar and cinnamon. tlecan.com

Italy



My

BOLOGNA

RAISED ACROSS CONTINENTS AND ROOTED IN BOLOGNA, ITALIAN CREATIVE STEFANO ANDREIS NOW LIVES IN AMSTERDAM. MOVING BETWEEN THE WORLDS OF TECH, FASHION AND FOOD, HE ENJOYS THINGS AND EXPERIENCES THAT ARE MADE TO LAST. @STEFANO.ANDREIS



How would you describe Bologna? Bologna is the perfect weekend destination. It's considered by many as Italy's food capital, and is the birthplace of Italian classics such as Mortadella Bologna, tortellini and ragù. It's also home to one of Europe's oldest and most beautiful universities, the University of Bologna. Wander the streets and enjoy its many flavours, all beneath 62km of stunning porticoes, which are a UNESCO World Heritage Site.

Best areas to explore? Bologna may be small, but each of its neighbourhoods offers a distinct vibe. Quadrilatero ❶ will charm you with its medieval narrow streets, bustling markets and cosy restaurants. A short walk away, students, artists and lifelong locals mix effortlessly on the lively, storied Via del Pratello. And the dynamic Bolognina is the city's hip playground, filled with street art and pop-up kitchens. You'll also find

Mercato Albani here, a historic covered food market selling fresh produce and Italian delicacies.

Any must-sees/dos? Start the day with a walk along the Portico di San Luca, with its 666 arches, to the Sanctuary of San Luca ❷ (Via di San Luca 36). Go into the Archiginnasio (Piazza Galvani 1), once the seat of the university, and admire the frescoed ceilings and wooden Anatomical Theatre. And don't miss the Basilica of San Petronio (Piazza Maggiore), one of the largest churches in Europe. For an art-fix, check out MAMbo ❸ (Via Don Giovanni Minzoni 14), a fascinating museum that traces the evolution of Italian art and features the work of Bologna's most famous painter, Giorgio Morandi. And galleries such as P420 (Via Azzo Gardino 9), OTTO Gallery (Via d'Azeglio 55) and Labs Gallery (Via Santo Stefano 38) showcase a mix of international and Italian talents.

Where should we eat?

Indulge in classic Bologna dishes in one of the city's many osterias – All'Osteria Bottega (Via Santa Caterina 51) and Trattoria da Me (Via San Felice 50/a) are two of my favourites. Grab some fresh bread, cheese and salumi from the market, then head to Osteria del Sole (Vicolo Ranocchi 1/d). This unique place only sells wines by the glass, so you can bring your own food. For something more modern, Ahimè ❹ (Via San Gervasio 6/e) offers seasonal menus and has a Michelin Green Star. After dinner, grab a scoop of your favourite gelato from Cremeria Cavour (Piazza Cavour 1/d).

Where do we go shopping?

For vintage finds, enjoy the curated collections of The Archivio (Via de' Pepoli 8/b) and Rémodé (Via d'Azeglio 29/a). And on the second weekend of the month, the Antique Market (Via Santo Stefano 24) turns the Santo

Stefano square and surrounding streets into a treasure of ceramics, art books and other collectibles.

Best hotels? Bologna does boutique hotels well. Book yourself into one of the many curated small hotels, such as Casa Bertagni (Via Giovanni Battista de Rolandis 7), Art Hotel Commercianti (Via de' Pignattari 11) or L'8 Boutique (Via Agamennone Zappoli 2). Or if you're feeling fancy, treat yourself to a stay in the luxurious Grand Hotel Majestic già Baglioni ❺ (Via dell'Indipendenza 8).

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Grand Hotel Majestic già Baglioni 5



San Luca 2

Walk along the Portico di San Luca, with its 666 arches



City view



MAMbo 3



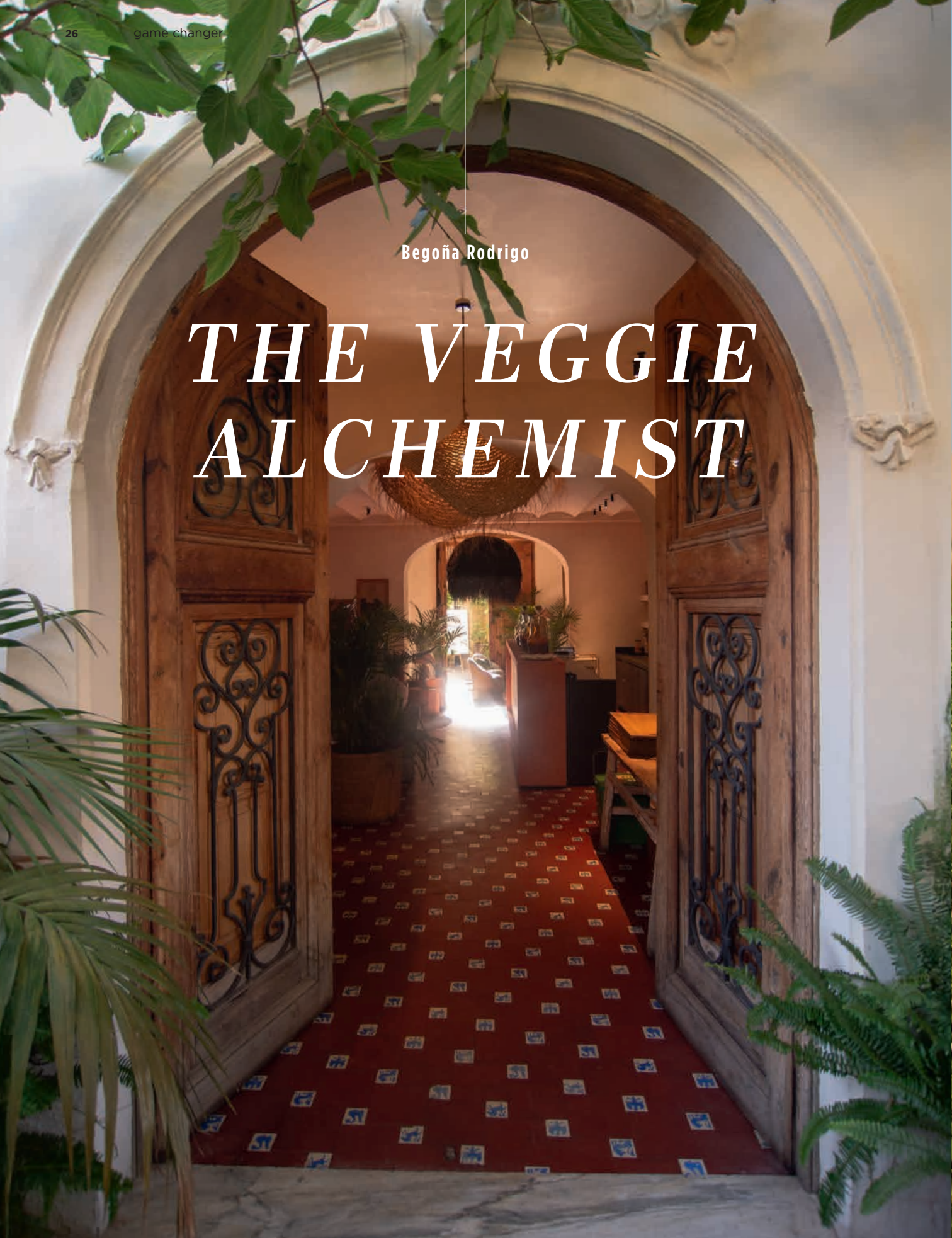
Ahimè 4



Quadrilatero 1

Begoña Rodrigo

THE VEGGIE ALCHEMIST





Top chef Begoña Rodrigo started working with vegetables in 2008. By doing so, she fell in love with the process and was later named Lady Chef of the Year 2024. We follow Rodrigo for a day at her Michelin-starred restaurant in Spain. Text Charlotte Latten Photography Dennis Branko

“*I’ve made it my mission to prepare veggies in a way that will make your head explode as you wonder: How can you do this with one vegetable?*” We’re in the fertile horticultural region around Valencia, where rows of vegetables and herbs bathe in the light of the early morning sun. This is where Spanish star chef Begoña Rodrigo sources many of the organic vegetables for her restaurant, La Salita. Her magic hasn’t gone unnoticed; you might say that a few heads have already exploded. In 2019, La Salita received its first Michelin star and its second Repsol Sun. In March 2024, the restaurant received its third Repsol Sun, Repsol Guide’s highest distinction. And We’re Smart World, a leading organisation in the world of plant-based gastronomy, named Rodrigo Best Vegetable Chef in Europe 2023 and Lady Chef of the Year 2024. “My favourites here are all the herbs,” she says while sniffing Thai basil leaves, her eyes lighting up with delight. “Herbs make the difference in a kitchen.” She then hands over a piece of corn cob. “That tastes a bit like the black candy you eat in the Netherlands, liquorice. It’s delicious, give it a try.” Clearly in her element, Rodrigo then points to the corn’s ‘hairs’. “I ferment them and then serve them as a kind of spaghetti, which is delicious with squid.”

As soon as we walk through the gates of La Salita, located in a beautiful 18th-century building in the trendy Ruzafa district of Valencia, we enter an oasis of cosy outside seating areas, enormous flowerpots, oriental parasols and large wicker lamps. The kitchen and entrance on the ground floor, porcelain tiles covering the stairs, the restaurant area upstairs: everything is atmospheric and warm. “That was exactly the intention when we started La Salita,” says Jorne Buurmeijer, an amiable Dutchman, sommelier of the establishment and Rodrigo’s ex-husband, with whom she has a son, Mik. “The name La Salita refers to that little room in the house where everyone likes to be, the cosy space. So many fine-dining places have that solemn and stiff atmosphere. We wanted to avoid that. Our guests should feel at home here.” Rodrigo and Buurmeijer may have been divorced since 2017, but the way they interact and joke around shows that they still have a deep connection. “Jorne is the funniest person I know,” says Rodrigo. “He’s the salt in my life.”

The secret ingredient

Lunch is coming up, and while the chefs are working on the mise en place with utmost concentration in

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**TO BE A
GOOD BOSS,
YOU NEED TO
FOCUS ON
THE TEAM**
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the kitchen, Rodrigo is preparing a few signature dishes such as vegetarian spaghetti carbonara, with the pasta made from parsnip and the sauce from whipped cream, kimchi and cheese. On the bar, a few large glass jars take centre stage. They’re filled with vinegar, blackberries, passion fruit, cardamom and chilies, among other ingredients. A few years ago, Rodrigo discovered how vinegar can be that secret ingredient that adds personality to a dish when she left carrots pickling for months on end during La Salita’s move to its current building. “The sugars from the carrots had developed in the vinegar, and the carrots had turned purple and become deliciously soft and sweet. Since then, we’ve been making our own vinegars, and we use them in all our courses, from cocktails to desserts.”

She even makes vinegar from leftover vegetables, which is one of the ways the restaurant ensures there is no waste, sustainability being a top priority here. Almost all products and ingredients come from the immediate vicinity and are seasonal. “But for me personally, sustainability is firstly about providing my staff with a good salary and favourable working hours,” says Rodrigo with a passionate look. “I want my people to be comfortable.” She explains that she had to grow into her role as an employer. “To be a good boss, you need to put your own ambitions aside and focus on the team. That took me a while because I was busy and had many plates to spin. But I can now say that we live in a happy house here.” She owes that in »



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large part to a rigorous change she implemented a few years ago. “During COVID-19, for the first time in my life, I was able to have lunch and dinner with my son, who was seven at the time, two days in a row. I suddenly realised that my team and I had missed out on so much quality time with our families and friends over the years, because we’d always worked very long hours. And I absolutely didn’t want to go back to that.” She decided that everyone at La Salita would work a maximum of 40 hours per week, with chefs working 3.5 days per week. To make this possible, she increased the price of her menus by 120%. This decision paid off. “My staff are happier, more creative and relaxed, and everything runs more smoothly. When I have a new idea that I want to try, everyone is up for the challenge.”

In at the deep end

The seeds of Rodrigo’s cooking were sown in the Netherlands, where she moved on a whim at the age of 19 after dropping out of her Industrial Design studies. In Amsterdam, she found a job as a chambermaid at the Marriott Hotel, where she quickly worked her way up to breakfast chef because she had lied on her CV, saying that she was a ‘tapas specialist’. Laughing, Rodrigo says: “I’d never made a pancake in my life. Until then, I really had no interest in food or cooking, but I quickly began to enjoy it.” She enjoyed it so much that she asked Nick Reade, the highly experienced chef at the Marriott’s restaurant, Quoy, if she could help him there unpaid. “Nick realised that I knew nothing about cooking and put me to the test. ‘We have a tapas brunch for 500 people on Sunday,’ he said. ‘Will you come up with the dishes?’ Panicking, I called my mum for advice, and the next thing I knew it was Saturday night and I’d stuffed squid for 18 hours straight.” Rodrigo laughs. “I never say ‘no’, I just try. I like a challenge and a good opportunity.” While working under Reade at Quoy, she fell in love with cooking. “I like to learn, and cooking is something that’s never finished. Every country has its products, ingredients and cooking styles, so it really is a never-ending thing.”

After working in the Netherlands, and later in the UK, for several years, she and Buurmeijer, whom she had met in Amsterdam, moved to Valencia where they started La Salita in 2005. In the 20 years since the restaurant opened, it has evolved along with its owners. “When we started, we served dishes from all over the world: Thai curry, boeuf

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**I WANT TO
SHOW THAT YOU
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AND STILL RUN
A SUCCESSFUL
BUSINESS**
”

bourguignon, tapas,” says Rodrigo. The decor was also a hotch-potch: art on the walls, red leather benches, music. It was funny, but too mixed.” Despite not being a standard restaurant, people soon found their way to La Salita. Two years after its founding, it was the busiest restaurant in Valencia. Yet Rodrigo wasn’t satisfied. A dinner at three-Michelin-starred restaurant De Librije was an important inspiration for her to move into fine dining. “Everything in that place just made sense. It made me feel ignorant. I realised that La Salita didn’t have its own signature yet. And as a restaurant, you need that, because fine dining is talking with food.”

A new goal was born, and Rodrigo took an important step towards it in 2008 with the creation of a completely vegetarian menu. She decided to do this to please her numerous Dutch guests, who were asking for vegetarian dishes. While experimenting, she discovered how much she enjoyed cooking with vegetables. “Meat is meat and fish is fish, but vegetables change every two months because of the season,” says Rodrigo. “That made, and makes, it so exciting for me to cook with them. I think our vegetarian menu is the most surprising and interesting one of the four menus we have.” The restaurant kept growing in popularity and evolving its style. And after Rodrigo won the show *Top Chef Spain* in 2013, the chef and her restaurant became more well-known. By 2019, those restaurant awards started rolling in for La Salita. »



Conquering the guilt trip

To what does she attribute her success? Rodrigo doesn't have to think long about this question. "It's all about consistency," she says. "If you want to be the best at something, you must be consistent, day after day. You can't give 100% one day and 20% the next, because your team and customers will lose faith in you." Buurmeijer, who happens to overhear the conversation, says: "I don't know anyone who works as hard as Begoña. She has a ton of energy, always keeps on going and is a very, very strong woman. It's truly amazing." The fact that you can get wherever you want, if you work hard and are consistent in what you do, is something Rodrigo wants to convey to the young women of today: "I want to show that you can have a partner, you can have kids, you can travel, and still go out and run a successful business, if that's what you want." Why does she think there are still so few female top chefs worldwide? "Women often feel guilty," says Rodrigo. "When they're with their kids, they feel guilty that they're not at work, and when they're at work, they feel guilty they're not with their kids. I don't suffer from this guilt anymore. When I'm with my son, I'm completely focused on him, and when I'm in the restaurant, I'm fully present there. My son understands this. I explained to him that it's better if he feels proud of me for doing what I love, rather than feeling sorry that he has a mother at home who's sad because she's not doing what she also loves to do."

At La Salita, everything has come full circle for the contemplative Rodrigo, who's looking out at the lush garden, the furniture and the simple but flavourful plates. It all makes sense to her now: her goal is to expand La Salita into a more cultural place. "We recently installed a large greenhouse in the garden where guests can eat, but I also want to turn it into a venue for events, where music and art will play a role. This place is so beautiful, many more people should be able to enjoy it."

Having just turned 50, Rodrigo says she's happier than ever. "For years, I didn't know how to manage a team, nor did I know how to manage my life as a mum, but I've learnt a lot by making mistakes and carrying on. Looking back, I can say it was all worthwhile." Then, with a smile, she adds: "When I was a kid, I used to ask my granddad, with whom I was very close, if he wanted to be young again. 'Only if I can take all my life experience with me,' he always answered. I never got that back then, but now I do." «

Valencia
Spain



Rodrigo's Favourites

Central Market

For me, Central Market is the most beautiful market in Europe. I love it, and it always inspires what I cook next.
Pl. de la Ciutat de Bruges

Botanical Gardens

Visiting these gardens is a must for anyone who comes to Valencia. They're a truly impressive green space and a haven of peace.
C. Quart, 80, Extramurs

El Carmen

Don't skip this neighbourhood, which is one of the largest historic centres in Europe. It's full of second-hand shops, which I love.

IVAM

Valencia's modern art museum is really inspiring, and always has new and vibrant collections.
ivam.es/en

Benlliure House Museum

The former home of painter José Benlliure y Gil, which is now full of his paintings, is a must-visit.
C. de la Blanqueria, 23, Ciutat Vella

Miguelete Tower

If you're feeling energetic, you should climb

Miguelete Tower, Valencia Cathedral's bell tower, and see the city from there.
Pl. de la Reina

Augusto di Carmen

They make pasta and pizza like grandma used to make them here. But, above all, they treat you like you're part of the family.
C. de Pedro III el Grande 10

The best hotels

I love the charming La Novieta boutique hotel, mostly due to its furniture and lighting, but everything is done with great taste there. Saman Hotel Boutique, with a pool and lots of greenery, is also very pleasant. And, for the views, you can't beat Las Arenas Balneario Resort in Malvarrosa.
lanovieta.com; samanhotelboutique.com; hotelvalenciala-sarenas.com

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LIMA *by day*

Peru



A THRIVING CULINARY SCENE, CULTURAL OFFERINGS GALORE AND COSY NEIGHBOURHOODS WHERE THE CREATIVITY IS TANGIBLE: LIMA HAS ALL THE INGREDIENTS FOR A PERFECT HOLIDAY STAY.



The places to be

Lima is vast and has more than 40 neighbourhoods, but Miraflores, Barranco and Centro Histórico ❶ (Historic Centre) are where you'll spend most of your time. In Miraflores, you'll find high-end restaurants and shiny skyscrapers; the colourful, bohemian Barranco ❷ boasts impressive murals, art galleries, street musicians and crowded terraces; and the Historic Centre, especially around the Main Square of Plaza Mayor, is home to colonial and cultural sites, such as the Cathedral, the Town Hall and the Archbishop's Palace.

How to get around

The city's bus system connects the major districts, and rechargeable cards are available at any station, while

Uber and Cabify are reliable and affordable options for shorter distances and evening rides. The coastal districts of Miraflores and Barranco are easily walkable, with beautiful clifftop paths, and Lima's bike-sharing programme, Ecobici, offers an eco-friendly way to explore the *malecón* (waterfront promenade) and nearby neighbourhoods.

Culinary discoveries

Lima is not only considered the gastronomic capital of Peru, but also of South America. And for good reason as the cuisine includes fresh ingredients often sourced directly from the sea, the mountains or the Amazon. Typical Peruvian dishes such as ceviche ❸ and *causa* (layered mashed potatoes, tuna, tomato and avocado) are

available on pretty much every street corner and at the Mercado de Surquillo (Av. Paseo de la República), where vendors sell everything from exotic Amazonian fruits to the freshest seafood. Be sure to try *lucuma* here, a sweet potato-like fruit that's Peru's national flavour. If you want to take culinary matters to another level, spend three hours at SkyKitchen Peruvian Cooking Classes (Ca. Enrique Palacios 470), where you'll learn to make four popular Peruvian dishes, including *causa* and *picares* (aniseed-flavoured doughnuts with mashed squash). You can also try their fruit-tasting option.

Museum moments

Lima has excellent museums showcasing Peru's rich cultural heritage. For example, the Larco Museum

*The colourful
barranco boasts
impressive
murals*

(Av. Simón Bolívar 1515) houses a vast collection of pre-Columbian art, with beautiful ceramics, textiles and gold work. (Be sure to stroll around the museum's gardens too.) Another impressive collection of gold artefacts, textiles and weapons from various pre-Columbian cultures can be found at the Gold Museum of Peru (Alonso de Molina 1100). And the Lima Art Museum ❹ (MALI; Av. 9 de Diciembre 125) is home to works spanning 3,000 years, right up to contemporary Peruvian pieces.

LIMA *by night*

FROM STREET-SIDE CEVICHE TO WORLD-RENOWNED RESTAURANTS, LIMA'S FOOD SCENE IS AS DIVERSE AS IT IS DELICIOUS. AND IT REALLY COMES ALIVE AFTER DARK.



El Bodegón ⑥



Carnaval ⑥



Belmond Miraflores Park ⑦



Lima city view

Memorable dinners

If you're among the lucky few to get a reservation at Central (Av. Pedro de Osma 301), you're in for a culinary treat conjured by chef Virgilio Martínez. Ingredients taken from different altitudes in Peru, from Amazonian river prawns to Andean quinoa, are presented in creative dishes that showcase the richness of Peru's biodiversity. At Maido (C. San Martín 399), the unique Nikkei cuisine (Japanese-Peruvian fusion) reaches its pinnacle. It's the absolute best place to try *tiradito*, a Peruvian take on sashimi with a flavourful, spicy citrus sauce. For a spectacular ambience, visit La Rosa Náutica (Espigón 4 Circuito de Playas) where you don't dine by the sea, but over it, as this romantic restaurant

is built on stilts above the ocean. Enjoy delicious fish dishes such as tuna tartare or sea bass while watching surfers catch the last waves.

No-frills gems

For a casual Peruvian experience, Canta Rana (Génova 101) is the place to be. Thanks to its laid-back vibe, super-fresh fish and exceptional dishes such as ceviche and *chicharrones* (fried pork belly), it's a favourite among locals. El Bodegón ⑥ (C. Tarapacá 197) is a cosy, modern tavern that offers traditional Peruvian comfort food. Order the *mancha pecho* to taste two classic dishes in one: *carapulcra* (potato stew) and *sopa seca* (pasta with Peruvian spices and shredded chicken) – a hearty end to a long day of exploring.

Pisco party

Lima's pisco scene is legendary, and the iconic pisco sour is on the menu of almost every bar and restaurant in town. Two places worth a visit are Ayahuasca (Av. San Martín 130) and Carnaval ⑥ (Av. Pardo y Aliaga 662), which has been included in the World's 50 Best Bars list several times. Alternatively, hit one of Barranco's many bohemian bars, where the pisco flows and musicians gather for spontaneous jams.

And so, to bed...

Belmond Miraflores Park ⑦ (Av. Malecón de la Reserva 1035) is one of the city's top luxury hotels, and boasts several restaurants, a rooftop bar and stunning panoramic views of the Pacific Ocean. If you're after something a little

more intimate, the Belma Boutique Bed & Breakfast (Aristides Aljovín 335) injects cool, contemporary decor into a 1900s building. And, with its uniquely decorated rooms and lush garden, the beautiful Villa Barranco (C. Carlos Zegarra 274), housed in a building dating to the 1920s, will feel like a home away from home that's just a stone's throw from the ocean.

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PEACEFUL PENINSULA

In the Mexican state of Yucatán, a success story has shifted from rope to recipes and recreation. New menus celebrate Mayan heritage, and the once unforgiving jungle is now a luxury retreat.

Text and photography Jurriaan Teulings



Yucatán
Mexico



Doña Eliza, a stout Mayan sage with striking honey-coloured eyes folds my hands around the soft, thick leaves she's just picked from an oregano plant. "Breathe in, breathe out. I'll take you into the bees' energy," she says, catching me wondering what I've gotten myself into. We're standing in the forest outside Maní, a *pueblo mágico* ('magical village') in the heart of the Yucatán Peninsula, where Mayan culture, so often reduced to crumbling pyramids of a lost civilisation, is very much alive. Eliza reaches for a furiously smoking bowl of *copal* – a resinous incense made from tree sap – on a table behind her and begins my spiritual cleansing, murmuring Mayan incantations as we vanish into a fragrant white cloud. Next, it's time to slide my hand inside a nest of bees. I'm reminded of that scene in the film *Dune*, where the protagonist must put his hand into a box of pain.

How did we get here? A few days ago, I arrived in Mérida, a city of pastel-coloured buildings and orderly streets on Yucatán Peninsula's northwestern tip. As the capital of a state with the highest percentage of indigenous inhabitants, this is arguably the largest Mayan city today. And yet, along its wide, tree-lined Paseo de Montejo boulevard, it feels closer to a tropical Paris. Flanked by government buildings and the mansions of wealthy plantation owners who once modelled it on the Champs-Élysées, Paseo de Montejo is replete with ornate iron fences, limestone colonnades and belle époque facades.

It's a mystery to me how this wonderful, safe city draws so few visitors compared to Cancún and the Riviera Maya, the glossy belt of beach resorts south of it, on the Caribbean side of the peninsula. But the lack of mass tourism made my surprise encounter with Dutch cheese all the more jarring. Wandering around the La Ermita neighbourhood, I stumbled upon a food festival devoted to Edam in the church square. Known locally as *queso de bola* ('ball cheese'), it crowns prawn skewers, is spooned over corn tortillas with shredded turkey, and grated onto *marquesitas*, those crispy cheese

crepes with optional marmalade and... wait, is that Nutella? With Edam? I'm all for culinary appropriation, but this felt like retaliation. A local must have witnessed an injustice done to tacos in the Netherlands.

In a lively cantina down the street, I ended up sharing a table with Pascual Madura, a bricklayer and passionate storyteller. Over a sweating bottle of local Montejo beer, he leant in. "You know why we love Edam?" he said, completely straight-faced. "Once upon a time, a Dutch pirate ship went down in a storm off the coast. When the wax-covered cheese balls floated ashore, the Mayans tried them, liked them and have been eating them ever since." I nodded, unsure whether to laugh or take notes. The local legend didn't strike me as particularly watertight, but then again, Edam does float.

"Pirates?" scoffed Don Raúl Casares when I put this to him the next evening. "No, no; Edam was just used as ballast on merchant ships returning from Europe." We were at Mansión Mérida, a hulking belle époque meringue of a building presiding over Hidalgo Square. Once Casares' family residence, it later served as the social club for the local elite before he turned it into an opulent hotel. The courtyard restaurant is anchored by a neoclassical fountain with scalloped basins and a cherub on top, framed by trailing palms. Inside are antiques, marble floors, a grand staircase and chandeliers that would have made Liberace weep. "As you can see, the hacienda owners had a nose for European luxury goods," said Casares with a grin.

Money for old rope

As a scion of a prominent Yucatecan family of merchants and cultural patrons, he should know. Around 1900, when Cancún was little more than a mosquito-infested sandbar, Mérida ranked among the wealthiest cities in the Americas, and reportedly had more millionaires per capita than any other. Rail corridors radiated in all directions, linking some 1,200 plantations where fibre from henequen – an »

Previous pages

Ya'axche Centro Etnogastronómico restaurant in Halachó (left), Mérida Cathedral (right)

Right page, top (from left to right)

La Ermita Cantina in Mérida; Pyramid of the Magician in the ancient Mayan city of Uxmal; Melipona bees

Bottom

Brightly painted colonial buildings overlook colourful zebra crossings in Mérida city centre



**NEXT, IT'S TIME TO SLIDE MY
HAND INSIDE A NEST OF BEES**



**MÉRIDA IS ARGUABLY THE LARGEST
MAYAN CITY TODAY. AND YET, IT FEELS
CLOSER TO A TROPICAL PARIS**





Above Horse and carriage at Convent of Saint Anthony of Padua in Izamal
Left page Mansión Mérida Hotel Boutique

**FOR LOCALS, THE HOTELS ARE CENTRES
OF EMPLOYMENT AND LEARNING**



aggressively spiky local agave – was processed into rope and twine, then shipped from Sisal, the port that lent the product its name.

Today, sisal has been demoted to carpets and cat-scratchers, but before nylon triggered the mid-20th-century collapse of the henequen economy, it was the spine of empire. Vital to the agriculture, shipping and manufacturing that fuelled the Industrial Age, sisal earned the handful of families in control of the trade the kind of generation wealth that makes one crave exotic cheese and proclaim, “Let’s copy that Champs-Élysées.” And so concludes Casares: “That’s how we ended up with a cuisine that’s more of a fusion than anywhere else in Mexico.” Case in point: *queso relleno*. This Yucatecan dish is a hollowed-out Edam sphere filled with minced pork mixed with olives, capers and raisins.

Leaving Mérida, I entered a hungry jungle, the kind that swallows cities and pyramids whole. Like most visitors, I was drawn to the sections archaeologists had surgically removed from its belly: temples and ceremonial plazas of lesser-visited sites such as Ek’ Balam and Uxmal. Further inland, the line between Mayan heritage and daily life blurs in cities such as Izamal. This yellow-washed gem is set between four pyramids, one buried beneath a monastery, and buzzes with markets, horse-drawn carriages and restaurants. But first, the dense foliage that crowds the narrow road offers a glimpse of other sorts of ruins: vine-choked shells of sisal factories abandoned since the 1930s.

Welcome to the...

“This jungle is relentless,” said Herman Reeling Brouwer as we explored the ruin of an engine room, looking like a steampunk film set, where a rusted henequen scraper stood. “Today, this is all forest, but a century ago, you’d only have found henequen plantations here.” Reeling Brouwer is General Manager of Haciendas of Yucatán, a collection of five former plantations converted into luxury hotels in the early 2000s by banker Roberto Hernández Ramírez. Reservoirs became swimming pools, machine rooms

became restaurants and offices became plush suites. Hacienda Temozón Sur, a 17th-century plantation house full of antiques and surrounded by gardens, is the showpiece. It has hosted celebrities and statesmen, including two US presidents. Here, a cenote (sinkhole exposing an underground pool of water) has been converted into a fabulous spa. “But this is not a hotel project,” insisted Reeling Brouwer. “Ramírez’ goal was not to become as rich as a hotelier, but to make the haciendas self-sufficient. If there were to be profits, they would be reinvested or used to hire more staff. This is primarily a social venture to protect some of the last repositories of living Mayan culture.”

For guests, the haciendas offer a living counterpoint to the archaeological sites, where Mayan is spoken, recipes and cooking techniques link directly to the past, and millennia-old agricultural and spiritual traditions have survived colonial contact. The milpa system – where corn grows with beans, squash and other native crops – remains in use and has gained scientific interest for sustaining soil fertility, controlling pests naturally and maintaining biodiversity more effectively than many modern monocultures. For locals, the hotels are centres of employment and learning. “My dream is that in 5 to 10 years, positions like mine will be filled entirely by people from these communities, because it is their right,” said Reeling Brouwer. “Their forefathers were trapped and horribly exploited in a de facto feudal system run by plantation owners.” A growing sense of pride in Mayan traditions is evident at chef Wilson Alonzo’s Ya’axche Centro Etnogastronómico restaurant. Alonzo previously worked at the Temozón Sur and San José Haciendas. In a clearing beside his family’s milpa near Halachó, he served an impressive lunch without electricity or even a roof, from a kitchen centred on a wood-fired hearth and a *piib*, the traditional earth oven used to slow-cook food in clay pots. His aim is to preserve traditions largely absent from modern kitchens, and present them with the refinement he first encountered »

Left page, top
Hacienda Temozón Sur
Bottom (from left to right) Chef Wilson Alonzo showcases a *piib* (earth oven) at Ya’axche restaurant’s outdoor kitchen in Halachó; La Biciruta, Mérida’s car-free Sunday on Paseo de Montejo; lunch at Ya’axche

**IT'S A MYSTERY TO ME HOW
THIS WONDERFUL, SAFE CITY
DRAWS SO FEW VISITORS**



Left page
Cafetería Impala
on Paseo de
Montejo in Mérida

working at the kitchens of the hacienda hotels. “It’s actually quite simple,” he said, pointing to the smoking pit, the wood-and-seed necklace over his chef’s jacket giving him an air of Mayan clergy. “How long you bury the food depends on the size: chicken for an hour and a half, and up to 24 hours for a whole pig.” Everything is made to order, and from scratch. At a wooden table under a palapa, we’re served *sikil p’aak*, a creamy pumpkin-seed and tomato dip, and *codorniz*, quail grilled over the wood fire. We’re given a drink made from honey, basil and lime to wash it down with. The three haciendas where I stayed are largely run by local staff, including *sabadores* – traditional healers – in the spas. They make ideal bases for visiting the less-crowded Mayan sites and nature reserves on the west side of the peninsula: Uxmal, with its intricate stone mosaics and images of the rain god Chac; and the mangrove forests of Celestún that are home to a huge flamingo colony. Hacienda San José is not just the starting point for Izamal and a visit to the ‘private’ Cenote Xocempich, but is also an oasis of tranquillity. Rarely have I slept so well, a comfort I attribute to the sacred ceiba tree incorporated into the design of my room.

Speaking of sacred things, my newfound energy isn’t just from restorative sleep. Let’s go back to where this story began: the bee ceremony in Maní. You wouldn’t think that sticking one’s hand into a live beehive would be a soothing experience, but these are sacred Melipona bees; peaceful, stingless creatures that seem to be in no hurry to make war with intruders. A mass soon covers my hand, abuzz with a thousand wings, meticulously inspecting every knuckle, cuticle and pore. “They’re removing the negative energy and adding positive energy,” explains Doña Eliza. Judging by my sudden appetite, it’s working. I could make short work of a pig from the *píib* and still have the guts for that Edam and Nutella encore. «

Jurriaan Teulings was invited on his trip to Yucatán by Sapa Pana Travel, a Dutch specialist in Latin American destinations. sapapanatravel.nl



JURRIAAN TEULINGS IS A WIDELY PUBLISHED TRAVEL WRITER AND PHOTOGRAPHER. HERE ARE HIS TIPS FOR THE MEXICAN STATE OF YUCATÁN.

To eat

Milpa mix

Kinich serves impressive food. Try the *poc chuc*: pork fillet marinated in sour orange, pepper and regional spices. Its earth oven is large enough to fit a whole deer. Too much? Kanché, its stylish bar, offers creative cocktails, and small dishes, made from ingredients grown in its own garden. restaurantekinich.com (Spanish website)

To stay

Oasis

If a stay at a hacienda hotel is a bit too remote for your taste, but you still require the tranquillity of hummingbirds around a lily pond, Casa de Madera, a stylish private villa a few blocks from the Convent of Saint Anthony of Padua in Izamal, is for you. catherwood.mx

To do

Taller Maya

Modern design meets traditional skills in this beautiful shop in Mérida that showcases the living heritage of Mayan craftsmanship, including clothing, jewellery, textiles,

ceramics and homeware, all made using sustainable materials and ancestral methods. tallermaya.org (Spanish website)

Electric pink

The estuary of the Ria Celestún Biosphere Reserve hosts the brightest flamingo colony I’ve seen. Its mangroves shelter another 303 bird species, making it a haven for keen birdwatchers. When the heat rises, cool off in the spring-fed lagoon; provided the resident crocodile isn’t about (trust your guide).

Ecos de Uxmal

Uxmal’s most famous structure is said to have been built overnight by a magical dwarf, which made me wonder what happens here after dark. While most visit in daylight, several nights a week the site hosts Ecos de Uxmal, a light and sound show that brings the Mayan structures to life through projections, sound and narration. cocolab.mx

Mother Nature’s womb

Hacienda Temozón Sur has a fine pool, but nothing tops its private cenote. A 2.5km bike ride along an old decauville

track leads to a quiet, slightly eerie, hole in the ground. A metal staircase leads to the bottom of this limestone cathedral studded with fossilised shells. Small fish flicker past in perfectly still, crystal-clear water. It feels like the womb of Mother Earth. lhg.com

Tree of life

At Maní’s Principal Square, don’t miss the great ceiba, the Mayan tree of life, connecting the underworld, earth and sky. Ceibas are a source of mysticism throughout the state of Yucatán, and this one is painted with a depiction of the Xtabay, the woman of Mayan legend who lures men to their doom.

Book this story



KLM operates three nonstop flights per week to Cancún Intl Airport from Amsterdam Airport Schiphol.

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Thérèse Boer

“
**WITH EVERY
 DECISION, I ASK
 MYSELF: ‘WHAT
 WOULD JONNIE
 HAVE DONE?’**
 ”

After the unexpected passing of her husband, Dutch chef Jonnie Boer, Thérèse Boer (54) is now the head of their seven restaurants, including the three-Michelin-starred De Librije. Keeping Jonnie's legacy alive is her sole focus. Text Marieke Verhoeven Photography Ester Gebuis

How are you doing? I'm okay, all things considered. Jonnie passed away of a pulmonary embolism in April on the Caribbean Island of Bonaire, where we also own two restaurants and were enjoying some downtime with our daughter Isabelle (22) and son Jimmie (25). Jonnie had just turned 60, and the four of us were making plans to take a long trip around the world next year. It's only been a few months, and it feels like we're still grappling with the reality of him being gone. Jonnie was the heart and soul of our restaurants and had been my life partner for more than 35 years.

How do you deal with such a loss?

It's a cliché perhaps, but by taking it day

by day and finding support with each other and our team here at De Librije, where we spend most of our time. One of the first decisions I made was to move to a different house, where my children could live as well. They're adults who obviously need their space and have their own lives, but it's nice having them close and they feel the same. When we returned from Bonaire five days after Jonnie's passing, we found a sea of flowers in front of the restaurant, brought there by locals, friends and former guests. It was not entirely surprising, but truly heartwarming and comforting to see how loved Jonnie was. We recently went back to Bonaire, which was a difficult, but also a healing,

experience. We held a dinner there at our Brass Boer restaurant in Jonnie's honour, and had an intimate memorial ceremony at the uninhabited islet of Klein Bonaire, which was Jonnie's favourite place. I'm now slowly starting to focus on my own well-being again, taking boxing classes to let off steam, and going on cycling and walking excursions with friends.

Has your role at De Librije changed since Jonnie's passing?

In essence, no. Jonnie and I had already taken a step back in terms of our involvement in daily operations. Our Head Chef, Nelson Tanate, has been running the kitchen for the past two years and is doing an excellent job, just like Sem Beks, who's »



been our Head Sommelier since 2021. I'm still at the restaurant every day, overseeing all activities and making executive decisions, such as picking the wines to serve with our monthly changing dishes, but it's a well-oiled machine. Isabelle works front of house and Jimmie in the kitchen, so it's still very much a family affair. We decided not to make any major changes in any of our seven restaurants this year. For now, it's just about getting back on track and keeping Jonnie's vision alive, which is all about offering guests a full-dining experience with locally sourced, high-quality ingredients in an intimate setting with a lot of personal attention. Some aspects of the business that used to be Jonnie's department now fall into my lap, such as renovations and technical stuff. For example, the other day, a gardener came to assess the ivy that was overtaking a wall in the restaurant's courtyard. He told me that it would be best to cut it down completely, or it would cost €1,000 to maintain it. I pondered on it for a day and decided to keep it, because Jonnie loved that ivy and wouldn't have thought twice about the



money. So, with every decision, I ask myself: 'What would Jonnie have done?'

Where does your passion for hospitality and wine stem from?

Enjoying good food together played a big role in our family. When I got my first side job at 14, washing dishes at a restaurant in Kampen – a small city in the east of the Netherlands where I grew up – it was evident that I was more interested in working on the front side of the restaurant, interacting with guests. So, I chose to study at the Hotel Management School in Zwolle, where I developed an interest in wine thanks to interesting classes by my teacher, wine specialist Jan Gispen. He shared his knowledge with so much passion that it inspired me to learn as much as I could about wine. Jonnie and I met at a local nightclub when I was a 16-year-old student. He was a 22-year-old rising star who was already working at De Librije. When we took over the restaurant together a few years later, it made perfect sense for me to become the restaurant's hostess and sommelier. I now hold the titles of SVH Wine Master and SVH Master Host, which are the highest Dutch official titles in wine expertise and hospitality. I love making people feel at home and sharing my knowledge about wine and food-wine pairing; I guess it comes naturally to me.

How do you keep your knowledge up to par? I'm still constantly learning about interesting flavour combinations and new trends, such as natural wines and a non-alcoholic pairing menu, which is becoming increasingly popular among our guests. About 25% of them now prefer an alcohol-free menu, which is significantly more than a few years ago. If you're serving natural or non-alcoholic wines, or teas, as with wine, you need to know as much about their distinct flavours and origins. So, I talk with experts and makers to understand

“
**ABOUT 25%
OF OUR GUESTS
PREFER AN
ALCOHOL-
FREE MENU**
”

everything about the ingredients and production process. We also take two to three wine trips a year around Europe with the whole team, to increase our knowledge, but also for team-building purposes. And with my business partner and friend, Dutch TV presenter Astrid Joosten, I have my own curated wine web shop, Astrid & Thérèse. In the future, I'd also love to visit New Zealand, as the crispy white wines produced there are some of my favourites. And we're still planning to take that family trip around the world, to explore other cultures and cuisines. I think that's what Jonnie would have wanted for us. «



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Mark Manders' Mindstudy

AT MUSEUM VOORLINDEN



Director at museum Voorlinden Suzanne Swarts on the new solo exhibition by Mark Manders.

Mark Manders likes to travel through the depths of the human brain. With his often fragmentary sculptures, layered paintings and poetic installations, he pauses moments,

thoughts and emotions – and makes them tangible. 'I'm interested in the strength and weakness of our thinking', says the Belgian-based artist, 'that we, as thinking beings, are vulnerable to thinking errors, neuroses and also hope.' For his solo exhibition *Mindstudy* at Voorlinden, Manders allows visitors to delve into the thinking brain. 'It is a beautiful thing that, as an artist, you can create

something that the viewer will maybe only see a few seconds, but yet can carry around in the mind for decades to come.'

Where and when?

On Display: Until January 18, 2026

Address: Buurtweg 90, 2244AG Wassenaar

Opening times: museum (11am-5pm);

restaurant (10.30am-6pm)

From Wassenaar by car: The Hague (20 mins); Schiphol (25 mins); Amsterdam (45 mins)

Buy your ticket at the museum or online: tickets.voorlinden.nl

GREEN FUEL

These restaurants have been awarded a Michelin Green Star because they not only offer incredible food, but also ensure that every dish they serve is the result of sound sustainability initiatives and ethical excellence.

Text Anouk Bowman



Tokyo, Japan

FARO

Through its pretty, and sometimes surprising, cuisine, Faro (Italian for 'lighthouse') aims to be a beacon of light for the world, and it does so from the district of Ginza in Tokyo. In 2017, Hiroaki Hamamoto, Faro's chef, moved to Italy where he 'polished his skills at famous restaurants with distinctive local flavours across the country'. Hamamoto brought back key knowledge that has inspired the Italian part of Faro's offering. He strives to protect Mother Earth while creating beauty, and his efforts do, indeed, look beautiful, as this signature dish of vegan pumpkin and pistachio ravioli proves. **Nice to know:** The colourful pasta is created by drying leftover vegetables, grinding them into powder and kneading it into the ravioli dough. faro.shiseido.co.jp



Saint-Émilion, France

LES BELLES PERDRIX

Housed in Château Troplong Mondot, overlooking vineyards and the picturesque village of Saint-Émilion in Southwestern France, Les Belles Perdrix's setting is equal to its spectacular dishes. Head Chef David Charrier's creations may look like works of art, but they're also wholesome and made with ingredients sourced locally. Preserving biodiversity and respecting its surrounding nature is a priority and inspiration for Les Belles Perdrix, and this is reflected in its dishes, such as this Wheat Ear dessert: a unique combination of toasted bread mousse, milk chocolate and saffron sorbet, served with a topping of crunchy wheat. **Nice to know:** Les Belles Perdrix harvests most of its produce from its permaculture vegetable garden. troplong-mondot.com

Budapest, Hungary

SALT

Salt in Budapest has taken sustainability to new heights by designing – with Moholy-Nagy University of Art and Design – a reusable, eco-friendly plate made from mycelium and hemp. This innovative approach to sustainability helped to earn Head Chef Szilárd Tóth a spot on The Best Chef 100 list in 2023. Tóth likes to surprise his guests by modernising traditional Hungarian fare, making it look unrecognisable. This ‘cabbage with noodles’ is a prime example. It’s usually served either savoury or sweet, but Tóth prefers to let his guests choose. **Nice to know:** Salt has a farm-to-table philosophy, with many ingredients, including herbs and wild plants, sourced directly from the Szatmár region. saltbudapest.com





Healdsburg, US

SINGLETHREAD

Nestled in the stunning Dry Creek Valley lies SingleThread restaurant and farm. Led by cofounder Katina Connaughton, the team here works the farm's soil by hand to minimise impact on the biological habitat, while growing 80% of the restaurant's produce and an array of flowers. The floral design team uses the Japanese art of flower arranging to influence the presentation of several dishes, such as this one, Mid Spring in Sonoma. This spread comprises several of SingleThread's dishes, including Sea Urchin Prawn and Mussel Cloud, Knights Valley Wagyu with Asparagus, Morel and Kinome, and Wagashi-style desserts. **Nice to know:** SingleThread is passionate about spreading the word on sustainable farming, sharing its knowledge via monthly workshops. singlethreadfarms.com



Berlin, Germany

HORVÁTH

Inspired by the rich Pannonian Plain in his homeland of Austria, Chef Sebastian Frank makes his six- and eight-course menus an experience by incorporating elements of Austrian nature, such as wildflowers, seamlessly into his dishes. To the observant eye, some of them even seem to represent wild landscapes. A great example is this dish, aptly named 'Walk Through My Garden'. To create it, Frank picks all the fruits, vegetables, flowers and herbs himself from his garden in the north of Berlin. The dish is finished tableside with a sauce made from the yolks of freshly laid eggs from his own hens. **Don't miss:** Horváth has an interesting offering of non-alcoholic beverages, made of vegetable juices and reductions, too. restaurant-horvath.de



Bangkok, Thailand

HAOMA

As one of Thailand's first urban farms and zero-waste restaurants, Haoma has one mission: grow to give back. Chef Deepanker Khosla likes to think of his brainchild as 'the restaurant of the future' because of its sustainability credentials. For example, it has a zero-waste cycle, composting 70% of its organic waste and using it to grow new produce, and using the remaining 30% as food for Khosla's fish, and it has seasonal tasting menus (including a vegetarian one). These baby teardrop peas tossed in cumin and tempered with lard and fermented shrimp paste are just one example of Haoma's numerous neo-Indian dishes. **Nice to know:** Haoma has a wine list comprising wines only from farmers and growers who practise organic and biodynamic viticulture. haoma.dk

Wieringen, the Netherlands

TRIPTYQUE

Triptyque differs from most Dutch Michelin-starred restaurants in myriad ways. It's located in the village of Wieringen, outside the Randstad region where the majority of them are found, and uses menus made from tomato pulp to minimise its carbon footprint. However, what truly sets it apart is that its owners, Chef Niven Kunz and his wife Virginie, believe in serving food that nurtures health.

Their dishes are vegan or vegetarian, such as this broccoli leaf with Opperdoezer Ronde potato, grated egg yolk and a gravy of young garlic; or they're created using the 80/20 (80% veg and 20% meat or fish) principle. **Nice to know:** Triptyque acquires its produce from local growers who use organic crop protection and innovative horticultural methods, such as water recycling. trptyque.nl



Welcome
on board



KLM NEWS

KLM House

New!

**NO. 106:
VILLA
RAMEAU**



Each year, to mark the anniversary of the founding of KLM in 1919, a new Delft Blue house is released on 7 October. This year, Villa Rameau, a former sexton's house not far from the famous Pieterskerk church in Leiden, was chosen. Located at Kloksteeg 16 in the heart of the city, this house was constructed between 1645 and 1648. It was named after its former inhabitants, Willem Rameau and his family, who moved into the house in 1916 when Rameau began serving as a sexton. During WWII, the family played an important role in the Leiden resistance. Now, the house serves as the Pilgrim Museum, which is dedicated to the history of the Pilgrims, a group of English separatists who came to the Netherlands in the early 17th century to escape religious persecution. They stayed in Leiden until 1620, before heading to the US on the *Mayflower*. The first harvest celebration is still celebrated in the US under the name, 'Thanksgiving'.

Mark Wagtendonk (left)



Support tool

A SPECIAL FLOWER

The Hidden Disabilities Sunflower lanyard allows people with hidden disabilities, such as autism, epilepsy and Long COVID, to discreetly ask for help in whatever shape or form they need it at various airports around the globe. This can include extra time at security or a hand during boarding. Those affected by a hidden disability can request a lanyard at the assistance desk in the departure halls, or order one via the website.

hdsunflower.com

Ask the expert



GLOBAL FOOD AND
BEVERAGE MANAGER MARIT
DE JONG ANSWERS
YOUR BURNING QUESTION.

**Who
chooses
the meals
that are
served on
board
?**

The Food and Beverage team is responsible for all the food and drink on board KLM flights. There are eight of us, and each food specialist is responsible for their own region (North America; the Middle East; India; Mid- and South America and Mexico; Africa; Dutch Antilles; Asia; and Amsterdam). We select the meals by attending 'menu presentations' hosted locally by the catering companies in each region, in which they prepare meals for us to taste. These follow KLM's cuisine philosophy, which keeps factors such as sustainability, local products, pure ingredients and a Dutch twist in mind.

Do you have a burning question for the experts at KLM? Email us at hollandheraldhome@hearst.nl and your question might be featured in the next issue of *Holland Herald*.

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KLM NEWS

Memorable flight

“My flight turned out to be a relaxing experience”

DUE TO SOME MUCH-NEEDED HELP AT FRANKFURT AIRPORT, DR. LENA KORNIEYEVA REACHED HER WORKSHOP ON TIME.



On 7 August, I flew from Frankfurt to Amsterdam on my way to Montpellier, where I was scheduled to lead a workshop on the concept of ‘okayness’. This concept describes our attitude toward ourselves and others, and the extent to which we believe that we all have equal value. I’ve been working with this topic since 2003 – both scientifically and as a psychologist in my practice – and was eager to share my

experience with colleagues during the workshop. However, due to unforeseen circumstances on my way to Frankfurt Airport, I missed my flight and risked not arriving in Montpellier on time. Distressed, I turned to the service desk, where I received outstanding support from two managers, to whom I’m deeply grateful. They rebooked me onto another flight and made sure I reached my destination as planned. The flight

itself turned out to be a truly relaxing experience. I even had the time and peace of mind to finish preparing my PowerPoint presentation on board, arriving in Montpellier fully ready for my workshop. Thank you, KLM!

Have you had a special flight? Share it at hollandheraldhome@hearst.nl and your story might be featured in the next issue of *Holland Herald*.

TikTok

THIS IS YOUR CAPTAIN SPEAKING... ON TIKTOK

TikTok isn’t just a playground anymore, it’s a place of curiosity and discovery. It’s where travellers, aviation geeks and casual scrollers go to learn, dream and plan their next journey. It’s also where a surprising fact about tomato juice at 9,000m can spark wanderlust, and where a KLM pilot explaining turbulence might just ease your mind. With more than five million likes, our community reminds us every day that stories about flying, travel and the skies above truly resonate. As one of the world’s

most unexpected search engines, TikTok has become a platform where curiosity leads and stories stick. That’s where we come in. Because we’re not just an airline. We’re here to connect people with care and purpose, and to make flying feel a little more magical again. From travel tips and behind-the-scenes content to aviation insights and the occasional plane pun, what we post starts with what our community is curious about. Real stories. Real people. We’d love to welcome you too. **TikTok: @klm**



#Travelhack

I’VE GOT THE POWER

While travelling, your phone is one of your most important companions. So, the last thing you need is an empty battery. And that’s where the Grixx Powerbank 15000 mAh comes in. It’s not only an affordable power bank, but it’s small and compact too. What’s more, it can charge up to three devices at the same time. €18.99, grixx.eu

TRAVEL WELL



First-class food

PERFECTION SERVED TO A TEE

FOR THE PAST 25 YEARS, PERFECT SERVE HAS BEEN THE MASTERFUL KITCHEN BEHIND KLM'S BUSINESS CLASS DISHES.

Perfect Serve doesn't like to be called a 'catering company', and it's easy to see why. The 4,000m² premises located in Diemen, the Netherlands, are mostly made up of kitchens, where chefs are laughing and working together to cook and plate the beautiful meals served to KLM's passengers. With a team that totals just 50, the company doesn't have the feel of a factory, but rather a large kitchen. Looking at all the elegant dishes, I wonder out loud how everyone can refrain from eating all the time. "Oh, it's no easy task," admits director Dennis Verdriet, "especially when the food needs to be tested. I gained five kilos during my first year working here."

Spice and everything nice

It seems chef and product developer Alain Diks is doing a great job, collaborating with the prestigious Dutch restaurant De Librije to create tasty dishes worthy of a Michelin star themselves. The only difference? They're served 10,000 metres up in the air. "That's definitely an interesting challenge to tackle," Diks says. "In the past, we'd try to compensate for the fact that food tastes different at high altitudes by making dishes a little saltier. But now we use spices because we want to keep things healthy, as well as respect the tastes of our local ingredients and make them pop."

These spices must be perfectly balanced, Diks shares. "The way we work is as follows: we receive a so-called 'flavour profile' from De Librije, and try and stick as close to it as we can when creating the dishes, while simultaneously keeping certain requirements, such as packaging and refrigeration, in mind. But familiarity is also key. People like something they recognise. This means that sometimes we'll use the ingredients in a

flavour profile but turn it into a different dish. Then, after tasting and testing it ourselves, De Librije's head chef Nelson Tanate comes by to taste the new dish and give us some more input if needed." After approval, the final tasting is conducted by KLM's Food & Beverage manager. This happens months before the meals go into production.

"Currently, we're working on dishes for next year," Verdriet informs me. Isn't that a little early? "Not at all," he remarks. "Food is very important during a flight. People turn to food for comfort. Everything needs to be perfect, or at least, as close to perfect as we can get."

Fresh, flavoursome and safe

Most meals are on board KLM flights within 24 hours of production. "We're proud of the freshness of our dishes," Diks shares. "The lettuce used for our salads, for example, is harvested locally during the evening and in our kitchens by morning. There, some of our produce is tested in our lab before use. We want everything to not only be tasty, but safe too. Besides that, we also regularly test meal quality, although this usually happens after the meals are produced."

While KLM's Business Class passengers have been enjoying Perfect Serve's meals for more than two decades, the offering is now extended to Economy Class passengers too. A poke bowl, a Caesar salad and a special cheeseboard are currently available to pre-order on board flights from Amsterdam Schiphol to Malaga, Madrid, Ljubljana, Valencia and Helsinki in a special test phase. "I'm delighted that more of KLM's passengers can now enjoy our meals," says Verdriet. "I'm hopeful they'll taste our motto: Honest, tasteful, recognisable and beautiful food."



Above: Dennis Verdriet, Director of Perfect Serve

Left page (clockwise from top left): Chefs working together in one of Perfect Serve's kitchens; a dish worthy of a Michelin star itself; product developer and chef Alain Diks; a row of mouthwatering desserts

KLM FLEET

Specifications

A NEW OPTION



Did you know that the 'neo' in the A321neo name stands for 'new engine option'?
Not surprising really, seeing that the A321neo is the proud owner of new engines that reduce its CO₂ output compared to its predecessors, the Airbus A321 and the Airbus A320.



Boeing 747-400ER Freighter

Number of aircraft: 3
Cruising speed (km/h): 920
Range (km): 11,500
Max. take-off weight (kg): 412,800
Max. freight (kg): 112,000
Total length (m): 70.67
Wingspan (m): 64.44



Boeing 777-300ER/200ER

Number of aircraft: 16/15
Cruising speed (km/h): 920/900
Range (km): 12,000/11,800
Max. take-off weight (kg): 351,543/297,500
Maximum passengers: 408/320
Total length (m): 73.86/63.80
Wingspan (m): 64.80/60.90
Personal inflight entertainment
Wi-Fi on board



Boeing 787-10/9 Dreamliner

Number of aircraft: 14/13
Cruising speed (km/h): 920/920
Range (km): 9,900/11,500
Max. take-off weight (kg): 254,000/252,650
Maximum passengers: 318/294
Total length (m): 68.30/62.80
Wingspan (m): 60.10/60.10
Personal inflight entertainment
Wi-Fi on board



Boeing 737-800/700

Number of aircraft: 31/6
Cruising speed (km/h): 850/850
Range (km): 4,200/3,500
Max. take-off weight (kg): 73,700/65,317
Maximum passengers: 186/142
Total length (m): 39.47/33.62
Wingspan (m): 35.80/35.80
Wi-Fi on board



Embraer 190/175

Number of aircraft: 21/17
Cruising speed (km/h): 850/850
Range (km): 3,300/3,180
Max. take-off weight (kg): 45,000/36,500
Maximum passengers: 100/88
Total length (m): 36.25/31.68
Wingspan (m): 28.72/28.65



Airbus A330-300/200

Number of aircraft: 5/6
Cruising speed (km/h): 880/880
Range (km): 8,200/8,800
Max. take-off weight (kg): 233,000/233,000
Maximum passengers: 292/264
Total length (m): 63.69/58.37
Wingspan (m): 60.30/60.30
Personal inflight entertainment
Wi-Fi on board



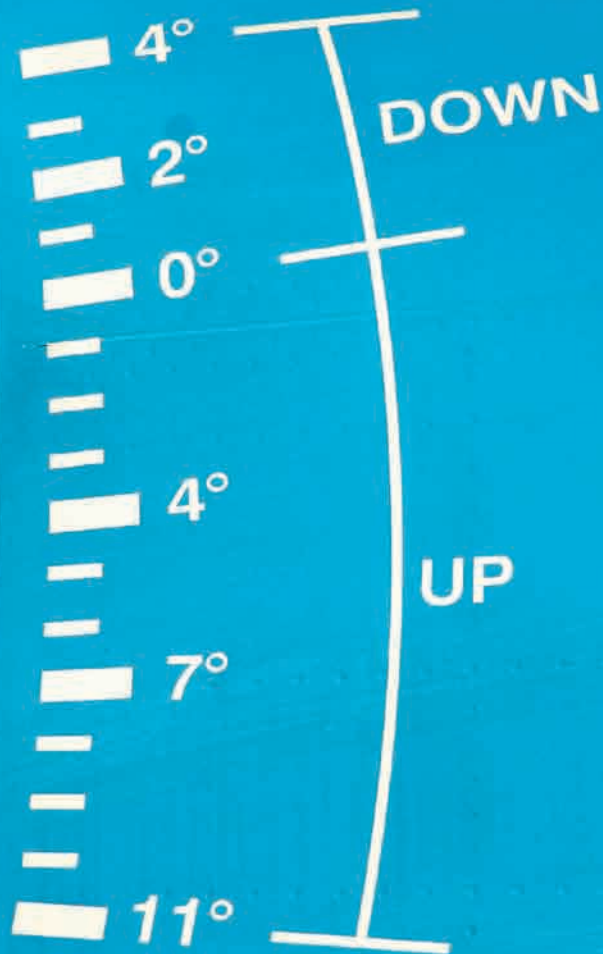
Boeing 737-900

Number of aircraft: 5
Cruising speed (km/h): 850
Range (km): 4,300
Max. take-off weight (kg): 76,900
Maximum passengers: 188
Total length (m): 42.12
Wingspan (m): 35.80



Embraer 195-E2

Number of aircraft: 25
Cruising speed (km/h): 876
Range (km): 4,815
Max. take-off weight (kg): 56,700
Maximum passengers: 132
Total length (m): 41.5
Wingspan (m): 35.12



Horizontal stabiliser

GET EVEN

Ever wondered how the plane keeps flying smoothly during your flight? “This is due to the horizontal stabiliser, a little wing located on the tail of the aircraft, as seen here on an Embraer 190,” explains Jonas de Rese, First Officer A330 and part of the A350 intro team. “As an aircraft flies through the sky, the wings generate a force upwards to lift it. To keep the plane in balance, another force is needed. This is where the horizontal stabiliser comes into play. The balance of the lift forces on the main wing and the horizontal stabiliser result in a smooth and stable flight. When flying manually, pilots can control the horizontal stabiliser from the cockpit. If the plane is flying on autopilot, the autopilot is in control.”



TRAVELLERS



Ramat



“I’d love to sit with someone older, who can teach me something”

RAMAT AKINLEYE
TRAVELLING TO LAGOS
ON FLIGHT KL587

Reason for travel? “I’m off to Nigeria, where I grew up. I’ve lived in Dallas, Texas, for the past 16 years and thought it was time to see the rest of my family again. My mum’s back at home with my own children, so I’m travelling with just my husband today. I’m curious to see how Nigeria has changed since I was last there.”

Still on your travel bucket list?

“I’m a Muslim, so I’d love to do the Hajj pilgrimage to Mecca with my kids. I’ve visited eight states in the US, but would like to see more of the world. We missed our connecting flight a few days ago, which gave us the chance to see more of the Netherlands. And I loved it. So, I’m adding it to my list too.”

Who’s your dream passenger to sit next to? “As a registered nurse, I work with a lot of older people. I think we underestimate the wisdom they can share with us, so I’d choose someone who’s a bit older, who can teach me something.”

Gijs

GIJS VISSERS
TRAVELLING TO LONDON
ON FLIGHT KL1011

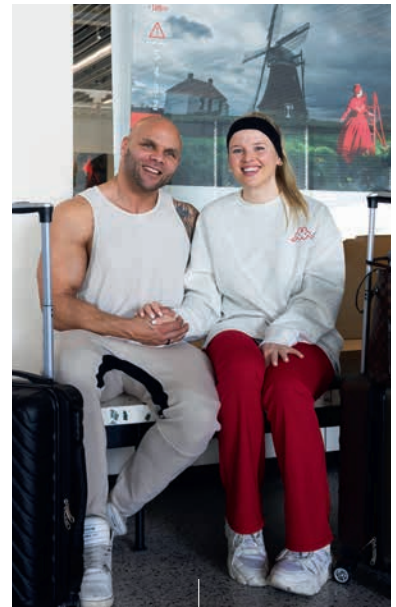
Reason for travel? “For business, and it’s only for two days. I work in the pharmaceutical industry, so my time will mostly be spent in meetings, and I won’t see much of London itself. If I had the time, I’d probably go to one of the museums.”

Still on your travel bucket list?

“New Zealand, to visit some relatives who live there. I’ve been there before, but I was only one year old at the time, so I wouldn’t mind returning. I’d probably take the opportunity to travel further than where my relatives are and see more of the country too, to visit a sports match, enjoy its nature, that kind of thing.”

Who’s your dream passenger to sit next to?

“I’d love to take my wife along with me, to be able to show her all the countries I get to travel to. And Dutch author Joris Luyendijk would be on my list too. I’d really like a sneak peek of his new book.”



Markus & Nadine

NADINE KORPAS AND MARKUS
MÜLLER TRAVELLING TO
ARUBA ON FLIGHT KL765

Reason for travel? Nadine: “We met a Dutch couple during a holiday in Mauritius two years ago, and now we’ve been invited to their wedding in Aruba. Although the wedding only lasts one day, we’ll be staying for a week. We’ve been to Aruba before, and I really want to go back to Arashi Beach to snorkel with the turtles.”

Still on your travel bucket list?

Nadine: “I’d love to take a long road trip through the US. I’ve been wanting to see San Diego for a while, as well as Miami.”

Markus: “I’ll follow Nadine wherever she goes, but I’d also like to see the Seychelles.”

Who’s your dream passenger to sit next to? Nadine: “I don’t need to sit next to a celeb, but I’d love to take my dog Muffin on a trip.”

Markus: “British actor Jason Statham. I’d love to know how he got his start in the film industry, and how he’s been able to maintain his success.”

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My Miles



"I fly Business Class so I arrive relaxed"

MICHAEL PARSSER SAVES MILES FOR UPGRADES AND MORE WITH HIS BUSINESS TRIPS.

I run our family company, which supplies office workspaces, together with my father, brother and sister. I rack up quite a lot of Miles with my frequent business trips to Guangzhou, China, and to Milan, Italy. The supplier I visit in Milan has been a contact of ours for almost 60 years, since my grandfather's time. In addition, I earn Miles via my American Express credit card, which I use a lot during my

travels. So far, I've spent most of my Miles on upgrades. I fly Business Class because it means I arrive at my destination relaxed and well-rested before I conduct business. This is due to the extra legroom, great food, and the personal attention of the cabin crew. That said, I've been saving my Miles for tickets to Buenos Aires in Argentina for the last couple of months or so. My girlfriend and I hope to be

able to take our daughter there next year. I've been to Buenos Aires before and absolutely loved it. The Palermo Soho neighbourhood, with its young and artistic vibe, is amazing, as is the wealthy Recoleta area.

Do you have a Miles-related story to tell? Send it to hollandheraldhome@hearst.nl and your story might be featured in the next issue of *Holland Herald*.



Palermo Soho in Buenos Aires

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AIRFRANCE KLM

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Our pick

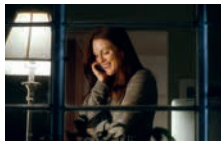


SUPERMAN

Is it a bird? Is it a plane? No, it's James Gunn's *Superman*, the latest interpretation of DC Comics' most recognisable superhero. This new Man of Steel, portrayed by the square-jawed David Corenswet, feels more human than his predecessors. And this is in large part due to his vulnerability, and his greatest strength seemingly being empathy. This raises the stakes when tech billionaire Lex Luthor (Nicholas Hoult) begins wreaking havoc on the world. At least Superman has Krypto the Superdog to help him defeat evil this time. Action, 2h9min

Films

WATCH IT NOW



© 2020 MBL

Crazy, Stupid, Love

Romance, 1h58min

The life of the middle-aged Cal Weaver (Steve Carell) changes drastically one night when his wife Emily (Julianne Moore) tells him she wants a divorce. After moving out, Cal meets womaniser Jacob Palmer (Ryan Gosling) who takes him under his wing.

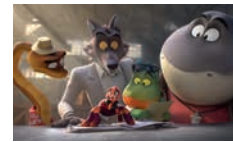


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The Descendants

Drama, 1h55min

Based on the novel by Kauai Hart Hemmings, the story follows father and husband Matt King (George Clooney) who unexpectedly has to take over the care of his two daughters after his wife suffers a boating accident off the coast of Waikiki in Hawaii.



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The Bad Guys 2

Comedy, 1h44min

The Bad Guys, Wolf (voiced by Sam Rockwell), Shark (voiced by Craig Robinson), Snake (voiced by Marc Maron) and Piranha (voiced by Anthony Ramos) are now Good Guys, a title they struggle with. That is, until a group of female criminals forces them to live up to their new names.

Games

CHOOSE YOUR PLAYER

Angry Birds World Tour

The birds are back! Much of the new gameplay is based on the Angry Birds Classic game. There are 30 available levels, which are split into five episodes of six.

Trivia Tournament

Test your general knowledge by answering questions from a wide range of topics. You can play alone or compete against other players. Challenge yourself and learn something new.

Golf Open

Live all the excitement of a professional golf game. With its accurate physics and stunning 3-D graphics, this golf version will give you all the thrills of the game in the comfort of your own seat.

TV

IN CASE YOU MISSED THEM...



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The Gilded Age

Drama, 53min

Set in the American Gilded Age, Season 3 of this period drama once again sees Marian Brook (Louisa Jacobson), nouveau-rich Bertha Russel (Carrie Coon), George Russell (Morgan Spector) and co. navigate the tricky New York social scene.



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Friends

Comedy, 23min

In Season 9 Episode 5, the friends throw a celebration for Phoebe's (Lisa Kudrow) birthday, in the form of a dinner at a restaurant. Due to a series of unfortunate events, however, a famished Phoebe impatiently awaits her friends' arrival. Will they make it on time?



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The Front Row

Sport, 30min

The Front Row presents the inner workings of Formula 1 and a unique perspective on the requirements – such as precision, ambition and innovation – for team success and driver success. The show also looks at what's driving the sport's explosive growth.

The priority is you

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SKYTEAM

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SkyTeam is celebrating its 25th anniversary in 2025. Since the founding of our global airline alliance, one promise has guided us: 'Caring more about you'. As we look ahead to the next chapter, digital innovation is central to how we continue to deliver on that promise – making your journeys smoother, smarter and more rewarding.

Seamless check-in

When travelling the world with SkyTeam, your journey may involve connecting across multiple member airlines on the same itinerary. Our goal is to make that experience feel effortless. With SkyTeam's industry-

leading technology, you can check in for multi-carrier trips directly through the website or app of the airline you booked with. Your boarding passes and seat assignments are issued digitally, allowing you to skip the lines and head straight to security – saving valuable time.

Smarter rewards

Did you know that you only need one member loyalty account to earn and redeem Miles across all 18 airlines in our alliance? SkyTeam technology connects our member airlines' loyalty programmes, making it simple to start earning toward rewards such as flights and other perks. SkyTeam Elite

and Elite Plus status also unlock a number of traveller benefits, including priority services, extra baggage and access to hundreds of lounges worldwide. To check which benefits apply to your next trip, use our Loyalty Benefits Calculator at skyteam.com.

Reliable bag tracking

Few things disrupt a trip more than a missing bag. That's why SkyTeam is investing in new technology to transform baggage tracking across our global network. In the future, travellers will benefit from real-time baggage updates, even when connecting between different member airlines. With access to more accurate information from check-in to arrival, you can travel with greater confidence and peace of mind.

As we celebrate 25 years, SkyTeam is looking forward. We're continuing to innovate with you – the traveller – at the centre of everything we do, ensuring that our promise of 'Caring more about you' only grows stronger in the next chapter.

SkyTeam is the 18-member airline alliance. Find out more about news, services and upcoming events at skyteam.com.

HOUSE RULES

Electronics on board

On board the aircraft, electronic devices, such as smartphones, tablets and e-readers, may be used at all times. If they include wireless functionality, they must be set to **airplane mode** before the aircraft doors are closed and remain so throughout the flight. You may use an electronic device's Bluetooth mode (e.g. a Bluetooth headset) at all times as long as you enable **airplane mode** before you switch on Bluetooth. If the aircraft offers Internet onboard, Wi-Fi mode may be used at all times as long as **airplane mode** is enabled first. Before connecting to the onboard Wi-Fi, switch off any VPN services on your device. Larger electronic devices (e.g. laptops) must be stowed during taxiing, take-off and landing. If in doubt, check with the cabin crew.

Cabin crew may request that all electronic devices are switched off completely if it is deemed necessary.

Drinks and smoking

Alcoholic drinks are served **one** at a time to passengers seated in their assigned seats. For safety reasons, the purser may close the bar. Passengers are not permitted to drink alcoholic beverages brought

on board with them. **Smoking**, including artificial cigarettes such as 'SuperSmokers', **is strictly forbidden** at all times on KLM flights.

Privacy

KLM respects the privacy of its customers and staff. Taking a **photo** or making a **film recording** of any person on board without their explicit consent is not allowed.

Lithium batteries

Mobile phones, laptops and other **electronic devices** contain lithium batteries, which can catch fire if they are damaged or if they short-circuit. Please make sure that you keep an eye on your device while it is charging, and do not charge it while sleeping. Please check 'restricted articles' on klm.com for more information.

Hand luggage at EU airports

To increase passenger safety, security rules for hand luggage are in place for all flights in accordance with European Union regulations. When passing through security control, you are required to present liquids, gels, pastes, lotions and aerosols separately, and in individual containers of no more than 100ml

and packaged in a resealable, transparent plastic bag (maximum volume 1 litre, 1 bag per person).

Animal products

To prevent the spread of animal diseases, you are prohibited from entering the EU with meat, meat products, milk and milk products. Small quantities for personal use are permitted on arrival from Andorra, the Faroe Islands, Greenland, Iceland, Liechtenstein, Norway, San Marino and Switzerland. For further information, visit europa.eu.

Airport shopping

In the EU: Within Europe, you can travel with your tax-free liquid purchases. They will be packed and sealed for you. The seal is valid for 24 hours. You may not break the seal until you have reached your final destination, even if your journey includes a transfer.

Outside the EU: Transfer at an EU airport? You may bring liquids and gels from non-EU airports. They will be checked at Schiphol. Travelling to the US? Only bring liquids on board bought and sealed at Schiphol. Transfer in the US or Canada? Pack your liquids in your check-in luggage.

Wi-Fi & free messaging

STAY IN TOUCH ON BOARD

Our entire ICA fleet has Wi-Fi, and more and more of our European aircraft are being equipped with it. If there's a Wi-Fi logo on your aircraft, you can use Wi-Fi. Just follow the instructions to the right and select a package of your choice. As a Flying Blue member, you can send basic texts with our free message package. Non-members can enrol for free during the flight via the Onboard Portal and make use of the Free Messaging pass. If you'd like to surf the Internet, send & receive emails, listen to music, use social media or stream a film, you can buy a Wi-Fi pass for the full flight or 1-hour (ICA-only).



1

Switch off any VPN services and then set your device to airplane mode



2

Go to Wi-Fi settings and choose **KLM_WiFi** from the network list



3

Follow the steps on your device Or go to connect.klm.com Or scan the QR code



Taste the Heineken story

DISCOVER THE PAST, PRESENT AND FUTURE OF THE WORLD'S MOST FAMOUS BEER

Step inside 150 years of brewing heritage and look to the future of beer innovation at one of Amsterdam's most popular and celebrated destinations: the Heineken Experience.

Heineken®'s iconic craftsmanship, creativity and taste all come to life at the historic former brewery in the heart of Amsterdam. Visitors are



immersed in the storied history of how a small, Dutch brewery became the world's most famous brand of lager, while discovering the latest addition, Heineken® Studio: an experimental hub for innovation that reimagines the future of beer.

Creative playground

Heineken® Studio is a brand-new concept that is now housed at the Heineken Experience and is a creative playground celebrating experimentation. Ground-breaking beer experiments, concepts and experiences are crafted to push the boundaries of brewing, evolving at the pace of today's trends and tastebuds.

Using Heineken®'s 150-year expertise in brewing, Heineken® Studio focuses on shaping the future of

beer. It sees Heineken®'s master brewers collaborate with cultural tastemakers to reimagine how we enjoy beer, now and in the future.

Next generation beer

All of Heineken® Studio's new innovations are housed at the building's rooftop bar, where Heineken®'s traditional and iconic beer meets next generation creativity. Here, guests are invited to try brand-new, cutting-edge beer experiments first-hand, such as flavoured foam-infused beers, small-batch limited edition lagers and the world's first beer printer, which allows guests to customise their draught beer. In other words, Heineken® Studio is reinventing brewing, drop by drop.

Experience it now, only at the Heineken® Experience.



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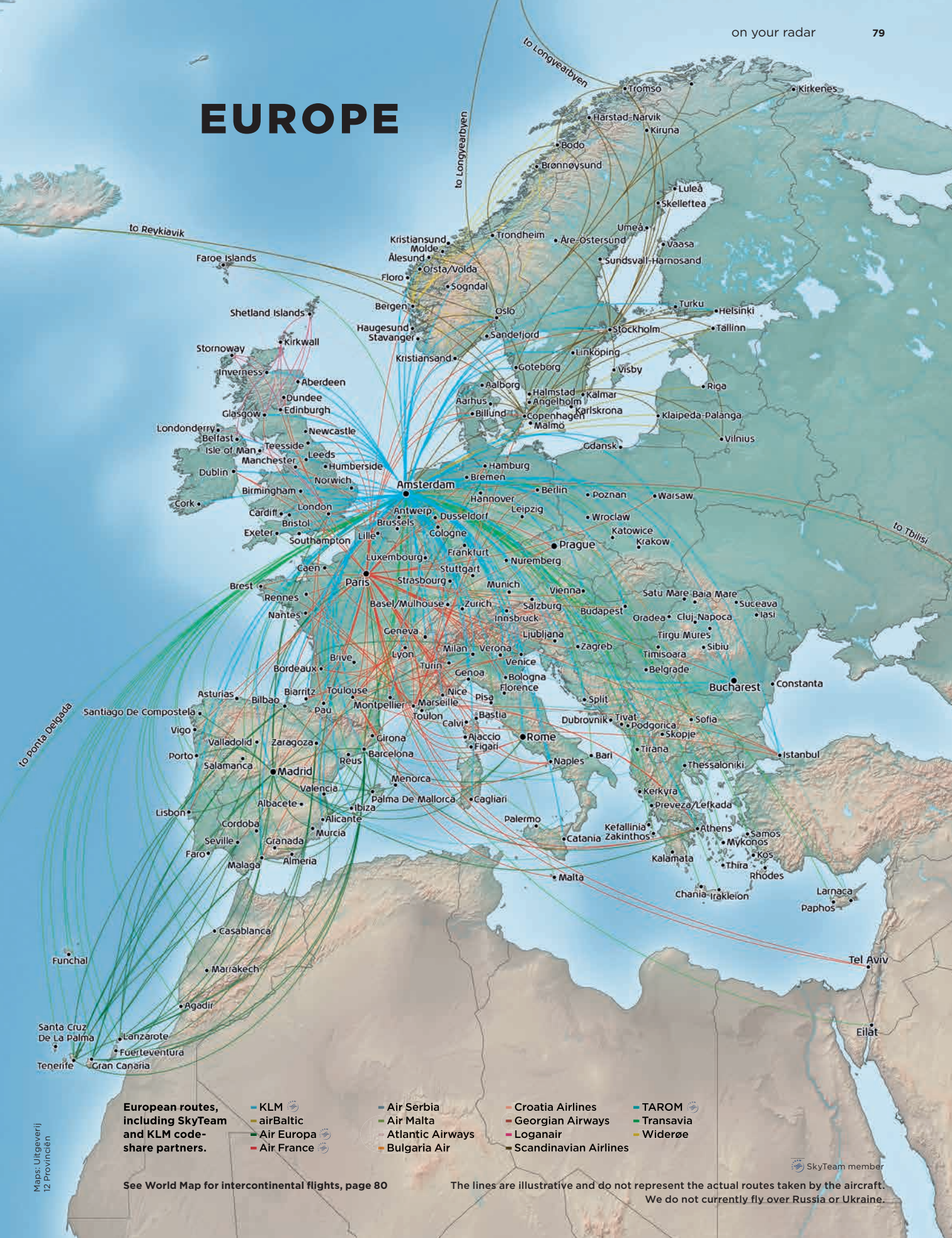
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ACTION

EUROPE



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— airBaltic
— Air Europa
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— Air Malta
— Atlantic Airways
— Bulgaria Air

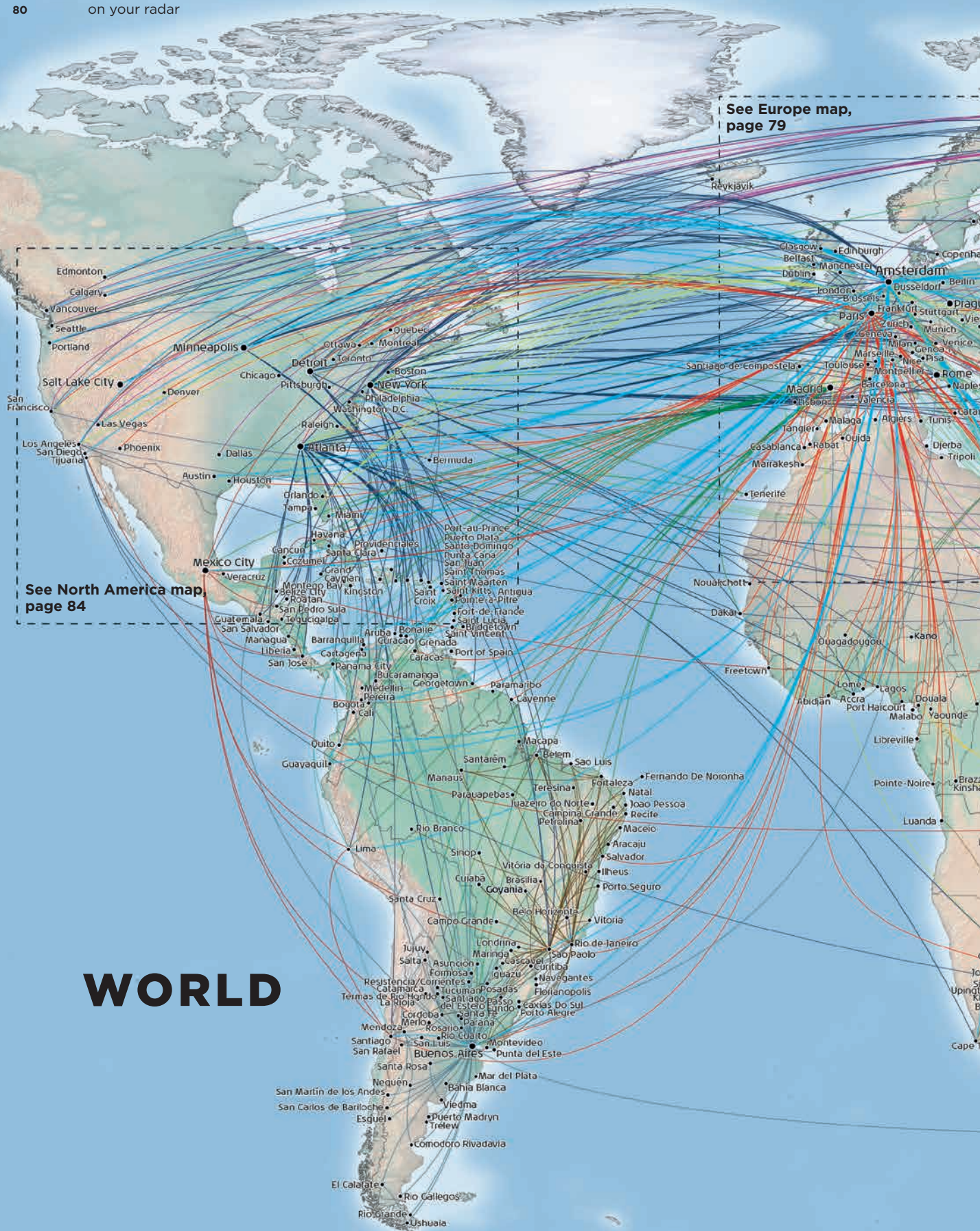
— Croatia Airlines
— Georgian Airways
— Loganair
— Scandinavian Airlines

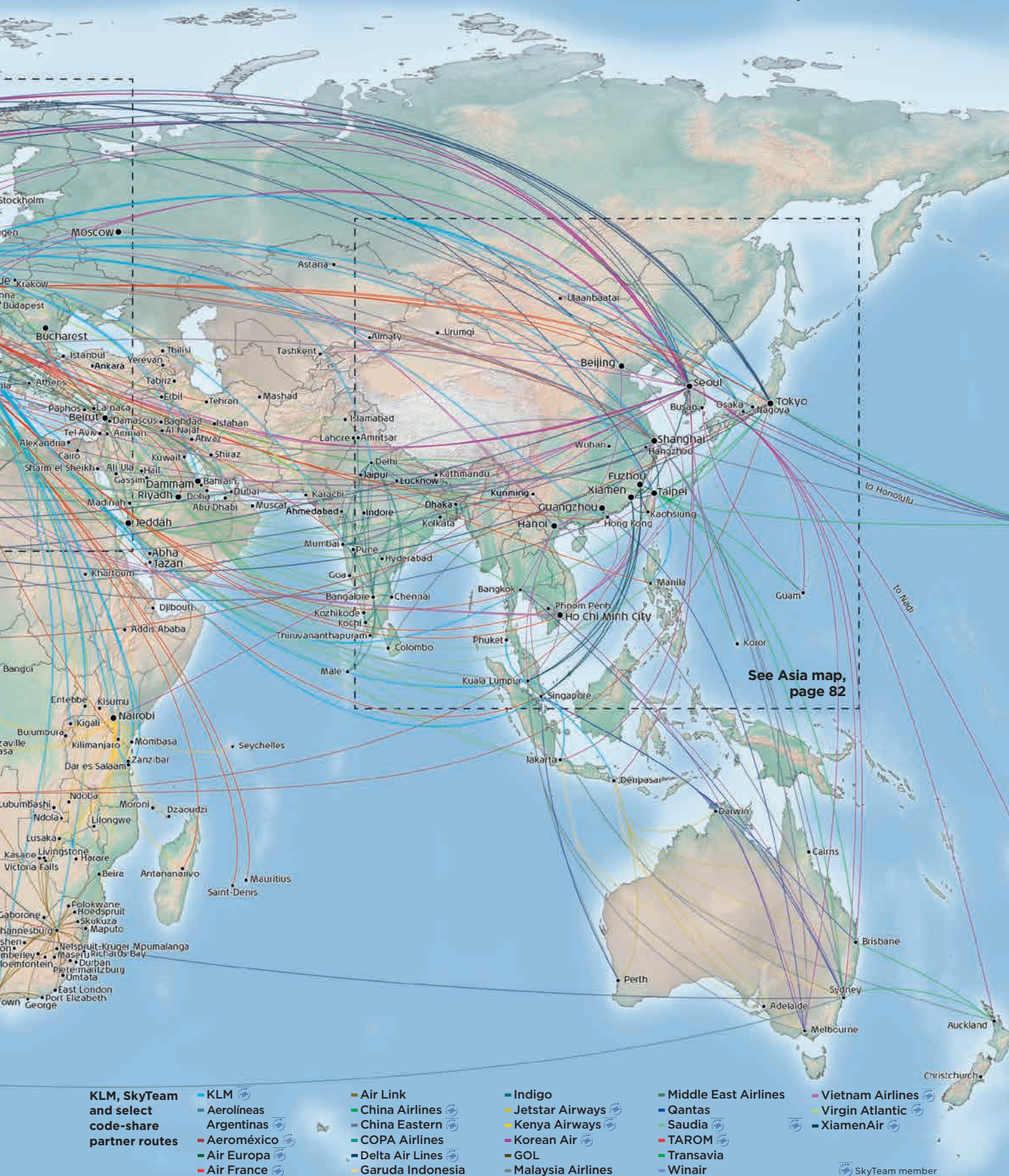
— TAROM
— Transavia
— Widerøe

SkyTeam member

See World Map for intercontinental flights, page 80

The lines are illustrative and do not represent the actual routes taken by the aircraft.
We do not currently fly over Russia or Ukraine.





The lines are illustrative and do not represent the actual routes taken by the aircraft.

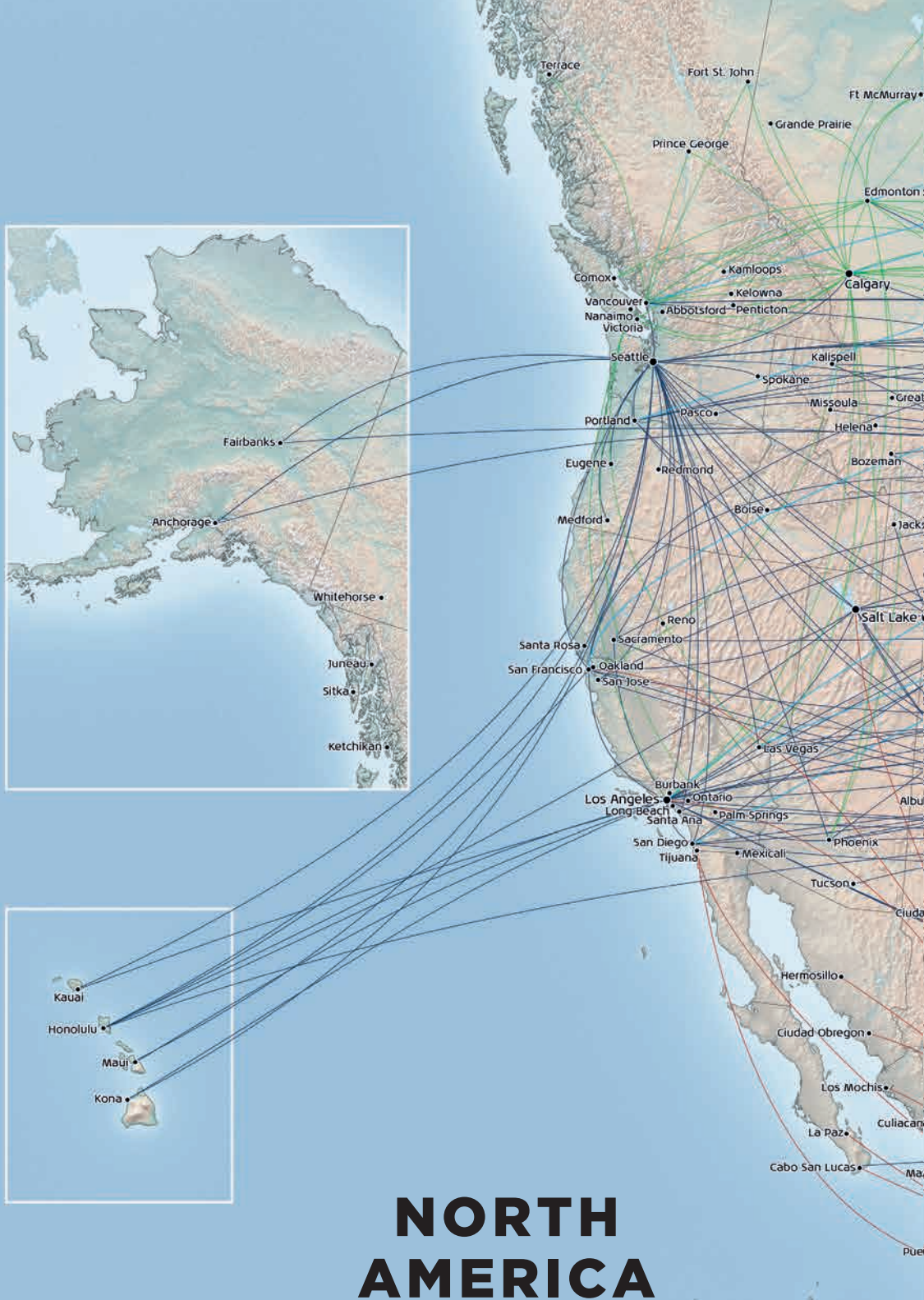
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We continuously adapt our network to changing circumstances, such as geopolitical developments.

Please check klm.com for the current schedule and routes.





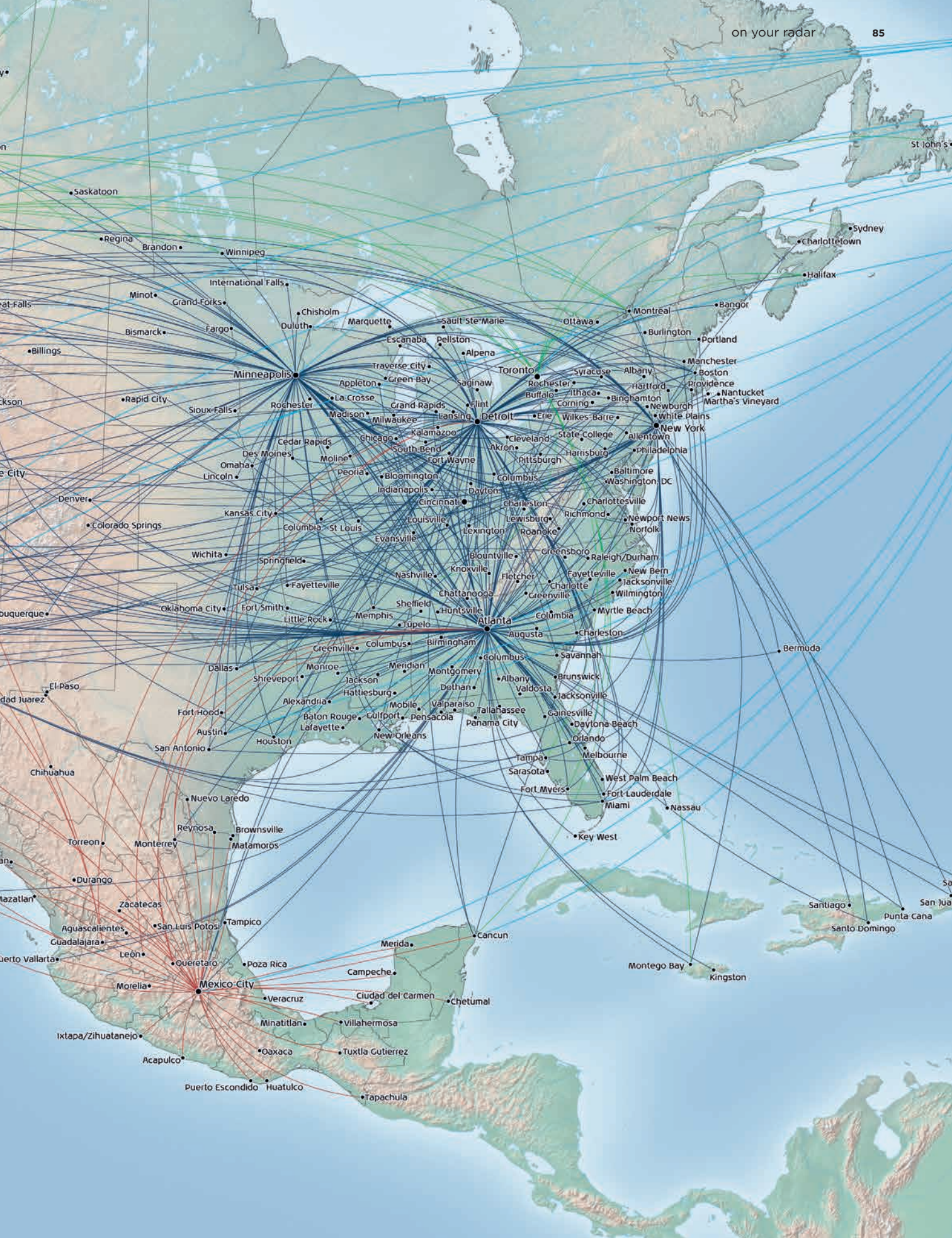


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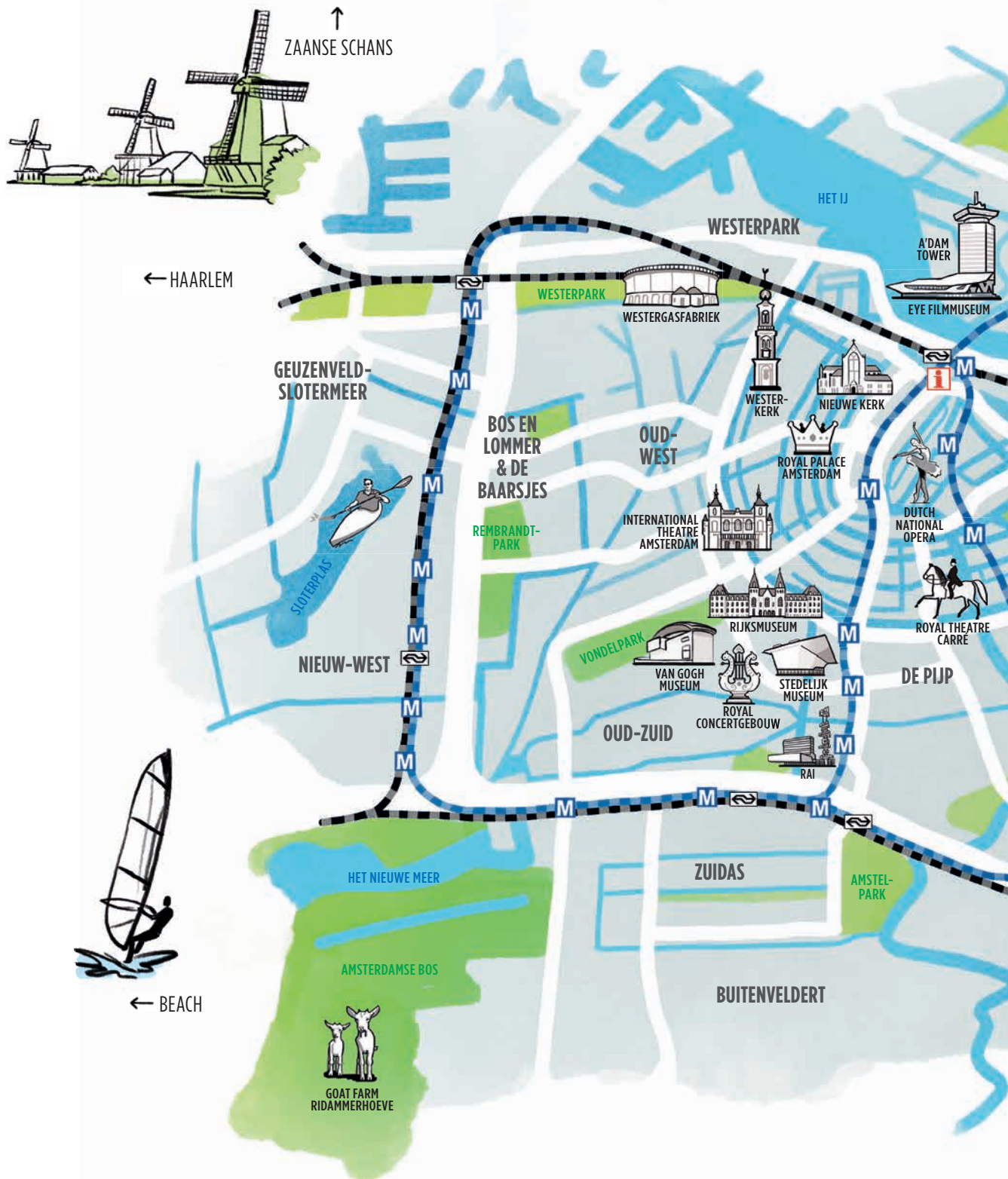
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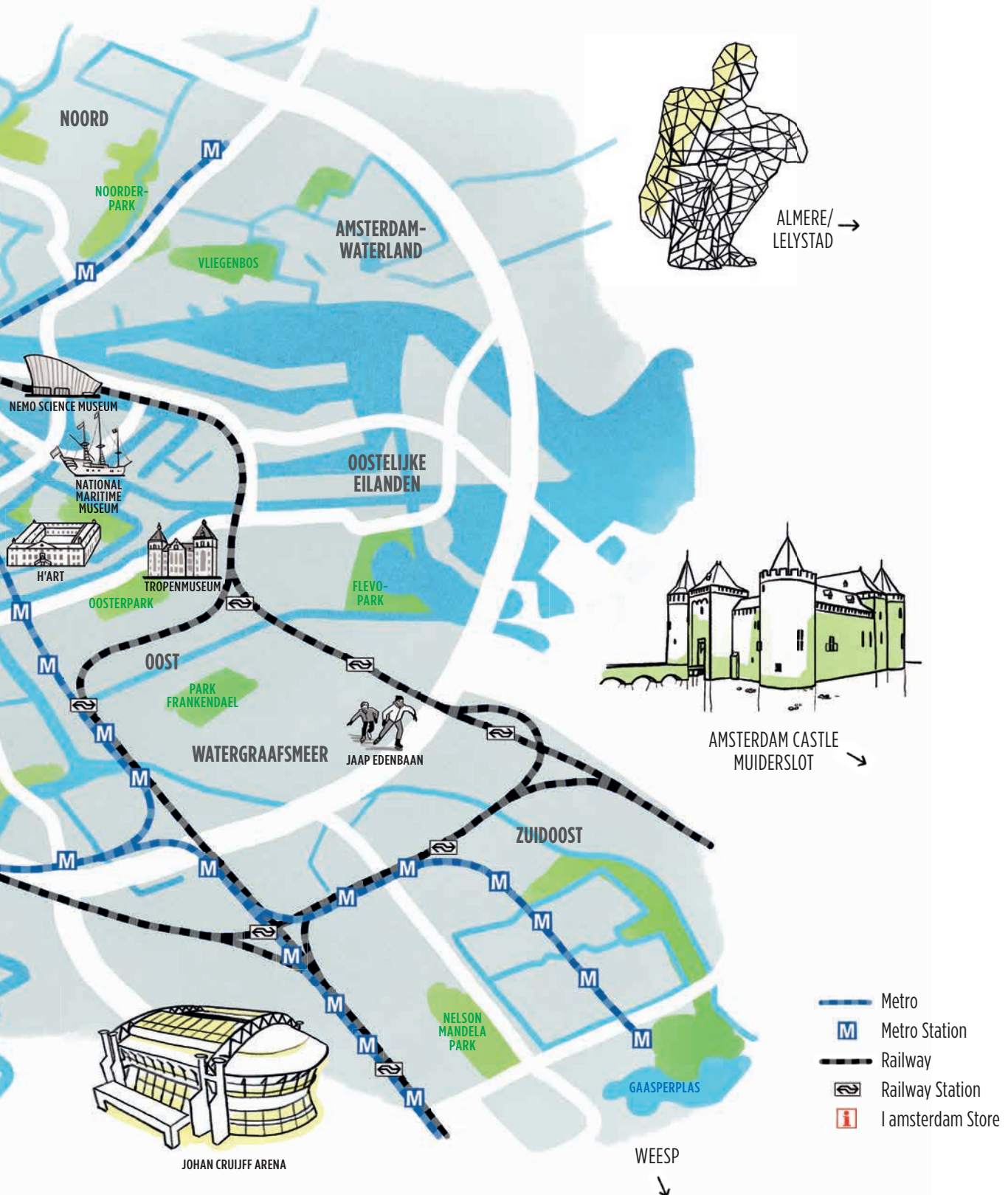


on your radar

85

AMSTERDAM

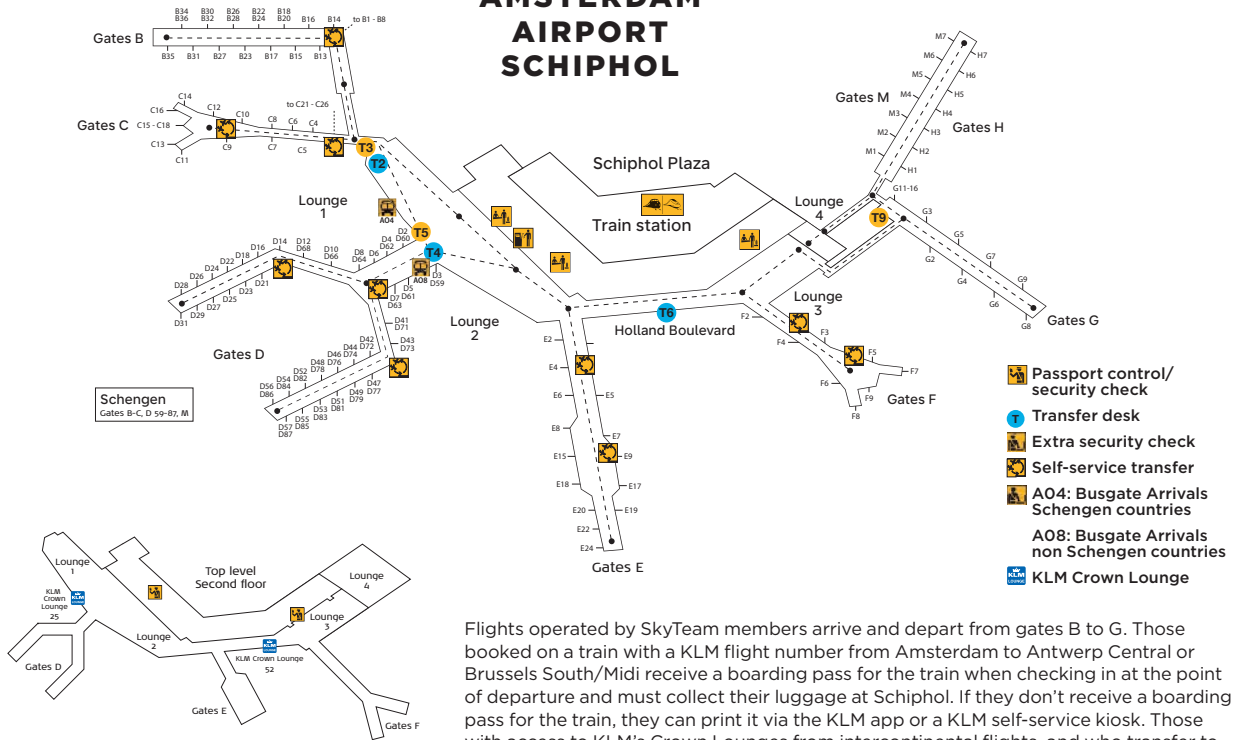




AIRPORT MAPS

The Netherlands

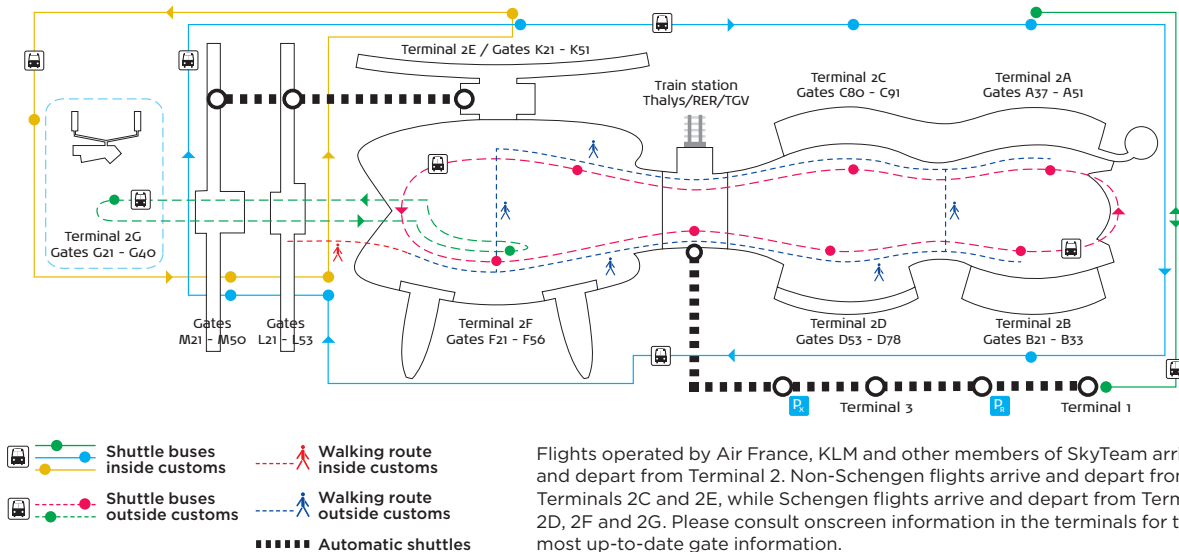
AMSTERDAM AIRPORT SCHIPHOL



Flights operated by SkyTeam members arrive and depart from gates B to G. Those booked on a train with a KLM flight number from Amsterdam to Antwerp Central or Brussels South/Midi receive a boarding pass for the train when checking in at the point of departure and must collect their luggage at Schiphol. If they don't receive a boarding pass for the train, they can print it via the KLM app or a KLM self-service kiosk. Those with access to KLM's Crown Lounges from intercontinental flights, and who transfer to European (Schengen) flights, can use Crown Lounge 25, beyond passport control.

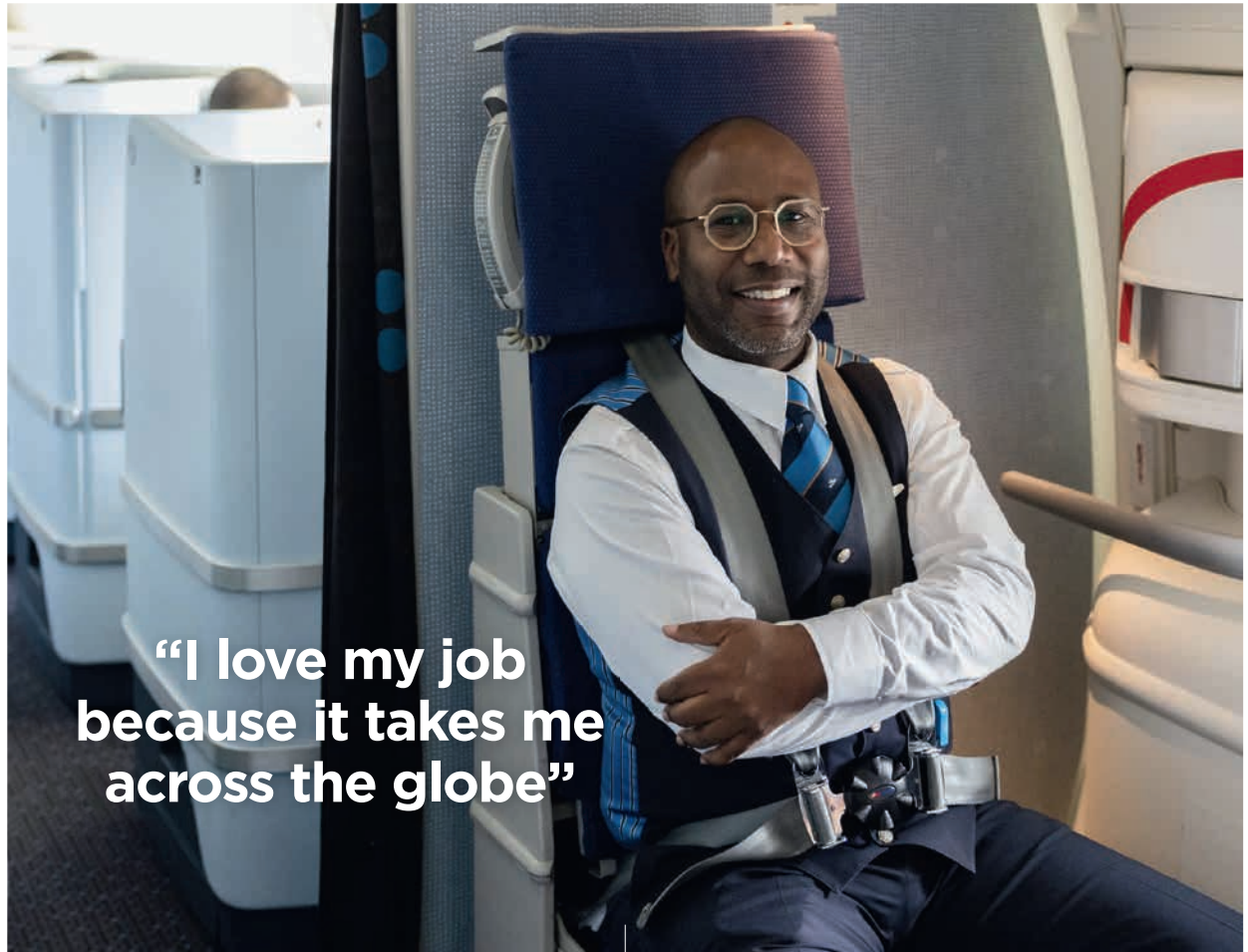
France

PARIS CHARLES DE GAULLE AIRPORT, TERMINAL 2



Flights operated by Air France, KLM and other members of SkyTeam arrive and depart from Terminal 2. Non-Schengen flights arrive and depart from Terminals 2C and 2E, while Schengen flights arrive and depart from Terminals 2D, 2F and 2G. Please consult onscreen information in the terminals for the most up-to-date gate information.

OUT OF THE BLUE



Gordon Ong Aban

CABIN ATTENDANT ON INTERNATIONAL ROUTES GORDON ONG ABAN DISCUSSES HIS JOB, FAVOURITE DESTINATION AND EXPLAINS HOW HE ENDED UP WORKING AT KLM.

What does your typical working day look like?

It starts at the Crew Centre, where I check in. I then find the crew I'll be flying with, introduce myself and join the rest of the team in one of the flight-briefing spaces. During our briefing, we go over things such as the weather, flight safety and service. We then board the plane for our safety check before the passengers start to board. Once everyone has been seated and we've taken off, we begin with our first service. This involves serving the food and drinks, and cleaning up.

I'll have a break at a certain point, as will the rest of the crew; we take turns. After doing the final service, we usually have some time for ourselves before we prepare for landing.

What's your favourite destination?

Suriname. It's where my roots are, and I also feel relaxed and at home there. There's a slower pace in Suriname, and time doesn't dictate the rhythm of life as it does in the Netherlands. I suggest travelling inland, where the nature is beautiful and the food is amazing.

Did you always want to work in the aviation industry?

Not exactly. While travelling had always been on my mind growing up, and an academic advisor even envisioned me as a cabin attendant, I ended up doing a degree in social work. When I eventually went to live in Suriname, I met a (now) close friend, who became a pilot for KLM. He encouraged me to apply for a cabin crew position, as he thought it would suit me. He was right. I've been with KLM for almost 11 years now. I love my job because it takes me all over the world.

GOTHENBURG

Museums

Gothenburg has plenty of museums. History buffs will particularly enjoy the floating Maritiman – a fleet of vessels from various eras – and the Medical History Museum, where the *Fire and Blood* permanent exhibition documents 400 years of the city's medical history.

70+km

Between Gothenburg and Alingsås lies the main trail of the Gotalleden hiking network. This more-than-70km route mostly runs through lush forests, serene lakes, and rolling hills with viewpoints. As a commuter trainline runs parallel to it, you can hike shorter sections.

Sweden



6°C

With temperatures ranging from 1°C to 6°C and about 16 days of rain on average, it's fair to say that Gothenburg has an autumnal climate in November. Taking a jacket and an umbrella is advised.

Fika

The Swedes are known for a custom called *fika*, taking a break for a cup of tea or coffee with a sweet treat such as a *kanelbullar* ('cinnamon bun'). Try having a *fika* at local favourite Café Husaren, which serves huge cinnamon buns.

Botanical Garden

Visitors can enjoy around 16,000 plant species in the Gothenburg Botanical Garden, which covers a vast 175 hectares, including a nature reserve. Its famous Rock Garden, awarded three stars by the *Michelin Green Guide*, features thousands of beautiful alpine plants.

20+

From wildlife to fresh seafood, hikes and a seal safari or fishing tour, the Gothenburg Archipelago, a group of more than 20 islands off the coast of Gothenburg, has lots to offer visitors.





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WAHTS Brand Store, Cornelis Schuytstraat 9, Amsterdam.

A close-up, profile view of a woman with dark hair, looking down. She is wearing several pieces of jewelry: a small stud earring with a diamond, a large hoop earring with a diamond, a ring with a black and white design on her ring finger, a ring with a diamond on her middle finger, and a bracelet with large oval links on her wrist. She is wearing a metallic, textured top. The background is a warm, golden-brown color.

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