NOVEMBER 2026 • *HONG KONG: A FOOD JOURNEY* • *PASTRY KING* ***FRANK HAASNOOT*** • *24 HOURS IN* ***NEW YORK*** • ***MEXICO CITY*** *GUIDE* • ***KLM*** *INSIDER STORIES & UPDATES*

HOLLAND HERALD



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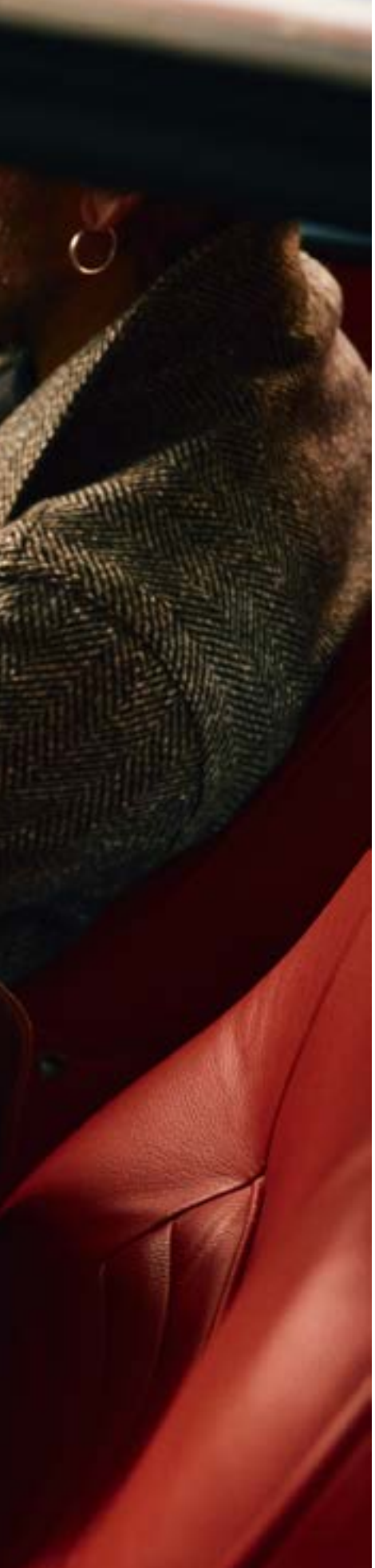

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HYBRID MENSWEAR

Welcome

Marjan Rintel

A TASTE OF THE WORLD



Cover Story
The world is on the menu. Our cover takes us to Arbor, one of Hong Kong's two-Michelin-starred restaurants, where Japanese precision meets Nordic minimalism. In the magazine, we go on a food journey in Hong Kong (p. 40), from street stalls and rooftop farms to tea-ritual locations, before discovering newly Michelin-starred restaurants (p. 54) around the globe – and the people behind each plate. *Bon appétit*.

If there's one universal language that invites us to discover and better understand other cultures, it's food. Whenever I travel, I enjoy being surprised by the flavors and aromas of the local cuisine. It reveals what people value and celebrate, and how they connect with each other. This edition of *Holland Herald* is therefore entirely dedicated to culinary discoveries.

Inspired by the results of our reader research, we've launched a new feature in which we share the very best gastronomic tips in cities around the world. This time, we travel to the Spanish city of Bilbao (p. 50), renowned for its friendly *pintxos* (tapas) bars on many street corners. We also take you to the vibrant streets of Hong Kong (p. 40), where centuries-old street-food traditions meet cutting-edge urban farming, and to Mexico City (p. 26), where we explore the flavors that define the city with a local guide.

Whichever destination you choose, we're delighted to take you there in comfort and with the warm hospitality of our crew. And, of course, we hope you'll also enjoy our diverse selection of food and beverages. Our World Business Class passengers, for example, can enjoy refined menus created by the Dutch three-Michelin-starred restaurant De Librije. From this month, KLM is introducing a new service concept on European Economy Class flights: Grand Café KLM (p. 61). This offers greater

"KLM is continually working to enhance comfort for passengers"

choice in food and drinks, including the option to preorder a meal or select something from the menu during your journey. Our complimentary offering of coffee, tea, water, orange juice, and the much-loved *stroopwafel* (caramel-filled waffle cookie) will, of course, remain available.

KLM is continually working to enhance comfort for passengers. This year, we've once again added new Airbus A321neo and Embraer 195-E2 aircraft – featuring modern seats equipped with USB charging ports, and larger overhead baggage compartments – to our European flight routes. We also offer complimentary Wi-Fi, which you might like to use during your flight to reserve a table at your favorite restaurant at your destination.

Welcome aboard,

Marjan Rintel
KLM President & CEO



Monique Koelman (Marjan Rintel), Mr. Kenny Wong (cover)











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November 2026

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MEET THE TEAM



Iris van den Broek

Discovering new places is one of travel writer and photographer Iris' greatest passions in life. When she's not on the road, Iris is often searching for new and relatively undiscovered spots around the world. For this issue, she went on a journey through Hong Kong's culinary scene (p. 40). **Iris' travel tip:** "One of my favorite hikes is the Tsumago–Magome Trail. It's part of the historic Nakasendo Trail, the old postal route that once connected Kyoto and Tokyo. You stay overnight in one village and walk to another the next day while your luggage is transported. It's a great way to get a glimpse of old Japan.



Ester Gebuis

A specialist in portraits who has an affinity for travel photography, Ester has worked for *National Geographic* and *Residence* magazines, and is a regular contributor to *Holland Herald*. Ester photographed KLM passengers (p. 68) and the De Kleine Schorre winery (p. 64). **Ester's travel tip:** "Whenever you travel to a city, be sure to explore its surroundings. I recently spent a few days in Buenos Aires before heading out to San Antonio de Areco, where I experienced a different side to Argentina by immersing myself in the gauchos' traditional way of life."



Bert Vanblaere

An all-round media producer, Bert has worked on editorials, campaign shoots, TV programs, theater productions, and events. Driven by a passion for food and travel, he makes the impossible possible by turning the wildest ideas into reality. Bert produced the photo shoot for the article on Dutch patissier Frank Haasnoot (p. 28). **Bert's travel tip:** "Go to the lively, atmospheric, and stylish Chamonix for a winter break. Take the train from Geneva. The journey is part of the experience: as the landscape becomes increasingly mountainous, you get a spectacular introduction to the Alps."

Colophon

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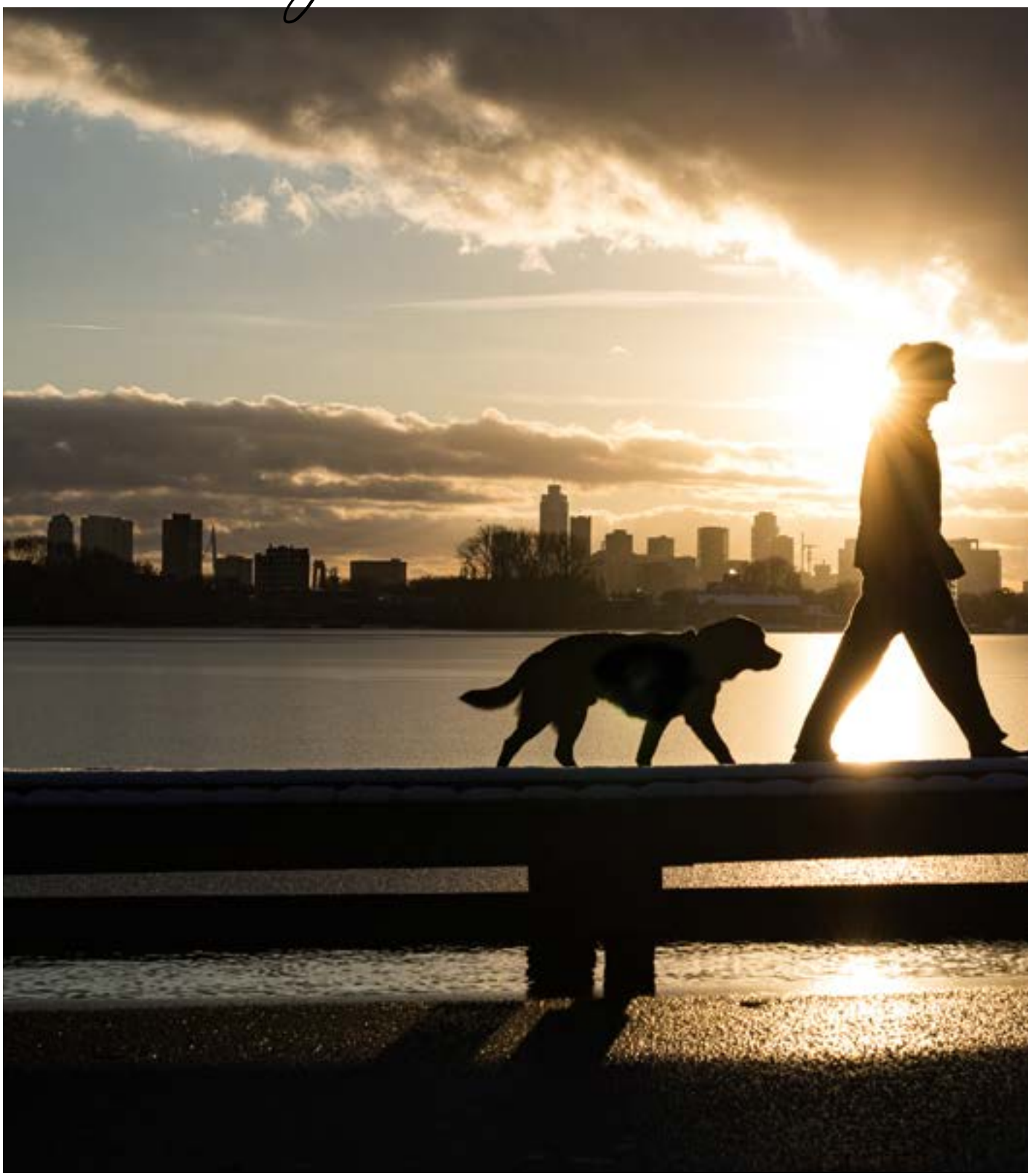

credit



Rotterdam
The Netherlands



SUNSETS, SELFIES, AND SECRET SPOTS

PHOTOGRAPHER RODERIK VAN NISPEN CAPTURED HIS WIFE AND DOG ON THEIR DAILY WALK ALONG DE KRALINGSE PLAS, A LAKE IN ROTTERDAM.



In January this year, we were taking our black Labrador, Mats, for his regular walk along De Kralingse Plas in Rotterdam. As usual, I had a small camera with me and took this picture just as the sun was setting. It isn't the only photograph that I've taken of this spot, as we pass by it often and sometimes the light hits it just right. I love that you can make out the skyline of Rotterdam in the background. I've always loved photography, and started taking photos when I was 12. I didn't pursue it professionally until I was well into my twenties, having first studied economics. In addition to portraits and documentary photography, I also take pictures of participants in marathons, triathlons, and other sporting events around the world. I fly frequently with KLM to attend these events. These trips also give me the chance to seek out more picturesque areas. Hidden, backlit alleyways and secret corners are my preferred subjects, although photographing people taking selfies is a bit of a guilty pleasure. There's something telling about someone who's completely focused on themselves, so much so that they forget their surroundings. It feels like a sign of the times.

Your Photo
If you'd like to have your travel photo featured in this section, email an image (300 dpi; 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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Culture is a basic need.

Image courtesy of Prince Claus Fund Awardee Gabriel Pinto (Venezuela).

The Prince Claus Fund — 30 years of connecting worlds through culture.

With thanks to KLM Royal Dutch Airlines, artists and cultural changemakers—from Accra to Bogotá, from Nairobi to Delhi—are connecting communities, exchanging perspectives, and creating a more open world. **Join our global community and support the power of culture.**

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The SELECTION

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



Amsterdam

THE ART OF IDENTITY

How do memory, culture, appearance, and personal experience shape who we are? In *Identity*, an exhibition curated by NOCKNOCK ART at art'otel Amsterdam, artists from different disciplines explore themes of self-expression, belonging, and individuality. On November 7, NOCKNOCK Studio hosts The Design & Makers Market, featuring vintage finds, furniture, accessories, and more. Until Nov 28; **artotel.com**

Jitse van der Wijst, *Changes*

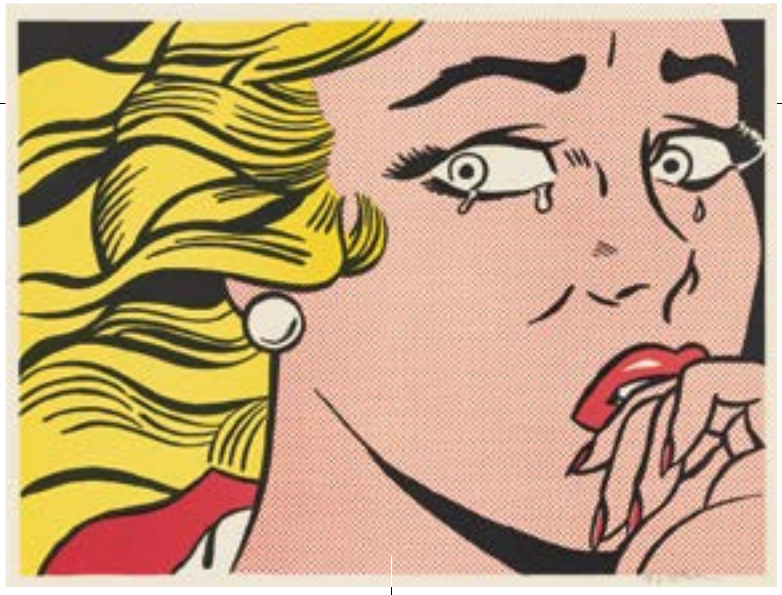
TO See

Amsterdam

GRAFFITI CULTURE

In the late 1970s and '80s, American photographer and documentary filmmaker Henry Chalfant became a pioneering chronicler of New York City's graffiti scene. Amsterdam's street art museum STRAAT honors his legacy with its exhibition, *Art Is Not a Crime*. Until Mar 13; **straatmuseum.com**





New York

COOL, CRISP, AND LIKE NEW

When American artist Roy Lichtenstein first presented his large-scale artworks inspired by comics, advertising, and pop culture, some critics questioned their artistic merit. Still, Lichtenstein's work – like fellow pop artist Andy Warhol's – found a broad audience. With its exhibition *Roy Lichtenstein: Like New*, the Whitney Museum of Modern Art in New York examines his career and enduring influence. Until May 10; **whitney.org**

London

THE AFTERLIFE OF MAGRITTE

THE DREAMLIKE, DISTORTED IMAGES BY RENÉ MAGRITTE CONTINUE TO INSPIRE LONG AFTER HIS PASSING.



As the Belgian artist René Magritte said: "Art evokes the mystery without which the world would not exist." Organized with the Fondation Magritte, the exhibition *This Is Still Not a Pipe: The Afterlife of Magritte* at Gagosian's Grosvenor Hill gallery in London explores his legacy, pairing works from across his career with art by more than 40 other artists. Until Dec 12; **gagosian.com**



Bentonville

Natural beauties

Bringing together treasures from The Tiffany Archives with objects from the Crystal Bridges museum's collection, *Nature Adorned: The Artistry of Tiffany & Co. and the American Imagination* explores how nature inspired Tiffany & Co.'s designs. Until Mar 29; **crystalbridges.com**

Roy Lichtenstein strategically hand-applied his **Ben-Day dots** to create tone and shading



Milan

FASHION ON A SPECTRUM

As it marks its 35th anniversary, Milan's concept store and gallery 10 Corso Como presents *Viktor&Rolf. Spectrum*, the first Italian exhibition dedicated to the work of Dutch fashion designers Viktor Horsting and Rolf Snoeren. The exhibition shows more than 20 haute couture looks created during the duo's 30-year career, showcasing their evolution and unique approach to fashion. Until Nov 22; **10corsocomo.com**

Roy Lichtenstein, *Crying Girl* (New York); Henry Chalfant, *ART IS NOT A CRIME* (Amsterdam); Allison Katz, *Brussels sprout (and Philip) No. 4*, ©Allison Katz, photo Eva Herzog, courtesy the artist and Hauser & Wirth (London); George Paulding Farnham for Tiffany & Co., *Brooch*, 1889 (Bentonville); A Viktor&Rolf couture spring 2023 look, photo Marijke Aerden, courtesy of 10 Corso Como (right)



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TO *wish for*

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Speakers

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Is it an artwork, a speaker or a sculpture? According to the founders of LA-based artist-led practice OBEN, creating a high-fidelity acoustic system that's worth adding to your home starts with a sculptural design. Produced as limited editions or commissions, each piece is hand-built by the artists. **obenhifi.com**



Lamps

LIGHT ON NATURE

Chengdu-born, Brooklyn-based artist Yuxuan Huang draws inspiration from the delicate beauty of nature for her abstract table lamp series, which features butterfly-like forms crafted from reclaimed wood and Japanese kozo paper. From €3.500; **abask.com**

Rains



Snappy Feet

Made from waterproof, natural matte rubber, the Dry Boot by Danish outerwear brand Rains features a grid-like outsole for traction and a neoprene instep for comfort, keeping feet dry in style. From €129; **rains.com**



Fashion

OOH LA LA!

French fashion label American Vintage drew inspiration from Seoul and Tokyo for its fall/winter collection. Rich browns, violet and burgundy meet soft pastels across relaxed fits, and soft and fluid fabrics, capturing the brand's signature ease and some je ne sais quoi. **americanvintage-store.com**

TO meet

KLM's World Business Class passengers can choose from **rotating appetizers and main courses** crafted by De Librije

Q&A Nelson Tanate

FOREVER ON A CULINARY QUEST

NELSON TANATE (35), HEAD CHEF OF THREE MICHELIN-STARRED RESTAURANT DE LIBRIJE, CO-CREATES THE MENU FOR KLM'S WORLD BUSINESS CLASS PASSENGERS.

How did your childhood influence your take on hospitality? I grew up in a Dutch-Moluccan household, and in Moluccan culture, food is incredibly important. Not only do we dedicate ourselves to cooking specific dishes based on family recipes, we also place great value on eating together, as we consider it an important social event. I like to create the same warm ambience at De Librije. Whenever I visit my parents, the first thing my mom asks me is what I want to eat. My answer? *Soto ayam*, a classic Moluccan-Indonesian chicken soup.

You've been the head chef at De Librije for a few years now – how do you keep innovating? I started my career early and was very lucky to be trusted with the leadership of this incredible restaurant's kitchen by the late chef and owner Jonnie Boer. He was not only my mentor but also a dear friend. His passing last year came as a shock to all of us. He was my sparring partner whenever I was working on new dishes for the menu. Luckily, I can still count on my team to help me develop and test out new ideas. It's difficult to explain how these innovations come to me, because it's a never-ending process in my head. I feel like I'm only now reaching maturity when it comes to being a good chef; there's always room to grow and progress. Traveling definitely inspires me in this process as well.

How so? For example, we organized a series of special dinners with a group of Dutch chefs and their Michelin-starred restaurants to honor Jonnie's legacy. One of the dinners was with chef Richard Ekkebus and restaurant Amber at Mandarin Oriental The Landmark in Hong Kong. I was in Hong Kong for just three days, and while there, I ate for at least six to sample as much as possible.

How do you put together the menu for KLM's World Business Class? It's challenging to create an haute cuisine experience in the air, but over the years, we've learned a lot about which flavors and ingredients work best in these circumstances, and have optimized technical processes to ensure freshness. One of the dishes I'm proud of is our signature dessert of yuzu and pear quenelle with pear mousse, light coffee crémeux, cinnamon ganache, and sweet caramel sauce. It's not easy to balance this dish and serve it on board, but we made it work! librije.com



Next Level Media

TO *do*

American boxer Muhammad Ali used jump-rope training to hone his **"dancing jab" and other tip-toe footwork**

Gadget

JUMP TO IT

As jumping rope can help improve coordination, burn calories, and raise your heart rate, it's a super-efficient workout to do wherever you are in the world. The Velites Fire 2.0 is an ultralight speed rope with aluminum handles and an adaptable configuration system designed to suit the athlete's level. By changing cables and adding optional handle weights, you can adjust the rope to your needs. €49.99; **eu.velitessport.com**





Miami

SUPERBLUE EXPERIENCE

From an immersive light experience by American artist James Turrell to a labyrinthine mirror maze by English designer Es Devlin, Superblue in Miami offers more than 4,500 M² of immersive experiences created by world-renowned artists. Every December, it becomes a hot spot during Art Basel Miami Beach art fair because of its mind-bending, large-scale digital and light installations. The venue also boasts a concept store with original design gifts, books, and apparel, as well as a stylish café. **superblue.com**

Film festivals

ON THE SILVER SCREEN

CINEPHILES AND DOCUMENTARY LOVERS CAN GET THEIR FILL OF GREAT CINEMA THIS MONTH AT THESE THREE FILM FESTIVALS AROUND THE WORLD.

Amsterdam
The 39th edition of the International Documentary Film Festival Amsterdam (IDFA) takes place over 11 days and offers a retrospective of American filmmaker William Greaves.
Nov 12-22; **idfa.nl**

Cairo
Founded in 1976, the Cairo International Film Festival (CIFF) is one of the oldest film festivals in the Arab world and Africa, and has become a major platform for world cinema.
Nov 11-20; **ciff.org.eg**

Tallinn
For its 30th anniversary, the Tallinn Black Nights Film Festival (PÖFF) places Baltic cinema in the spotlight, highlighting breakout films and young filmmakers.
Nov 6-22; **poff.ee**



JR, *Chronicles of Miami* (Miami)

Alessandra Sanguinetti, *The Illusion of an Everlasting Summer* (Film festivals)

Eating around Schiphol



***Holland Herald*'s Senior Editor Marieke Verhoeven, who often travels from and to Amsterdam Airport Schiphol, shares her favorite places to eat and drink while she's at the airport.**

Joe & The Juice
I love to get a fresh juice or fruit shake at Joe & The Juice before I board an intercontinental flight. One of my favorite orders is their wellness drink Trust Your Gut, which is packed with probiotics, high in fiber, and rich in nutrient-dense fruit. It's the perfect refreshment. They also offer coffee with plant-based milk, as well as toasties, breakfast bowls and salads; all great options before takeoff.



Salon
When I travel with friends or colleagues within Europe, Salon is one of my preferred places to grab a drink or bite and relax. They've got over 300 seats, so there's often a good chance you'll find a spot. For transfer travelers continuing their journey in Europe, Salon offers an all-day menu with classic dishes ranging from salads to burgers and sandwiches. A lot of their dishes are prepared with local products. I love their oyster mushroom croquettes, a vegetarian version of the classic Dutch deep-fried beef snack.



"Salon is one of my preferred places to grab a drink or a bite"

Sushi & Noodles
If you're transferring or flying intercontinentally and are craving Asian fare, Sushi & Noodles is a great option for dining in or takeout. The sushi is prepared fresh while you wait, or you can sit down and enjoy it there. They also offer noodle soups, poke bowls, and yakitori.



Carluccio's
One of the latest additions to Schiphol's intercontinental food and beverage offering is Italian restaurant Carluccio's. It's a great option if you have time to spare and want to enjoy some delicious pasta, focaccia, or other Italian specialties. In a rush to catch your flight? You can pick up your order at the Deli counter and simply take it with you on the plane.





TO taste

The word *pumpkin* comes from the Ancient Greek *pepon*, **which means "large melon"**

Cookware

PUMPKIN SEASON

Nothing says fall like a comforting pumpkin dish. French cookware brand Le Creuset celebrates the season with cast-iron cookware, tableware, and kitchen accessories that add a cozy flavor to your table, including pumpkin-shaped casseroles, bowls, and mugs, and leaf-shaped plates. lecreuset.com





Amstelveen

INTIMATE AND EARTHY

Returning to the same location by the Amstel River in Amstelveen where they first opened their restaurant Lute almost 25 years ago, Dutch chef Peter Lute and his wife Marieke now present Lute Kruid '02. The new space has been downsized to 40 seats from 140, creating a more intimate atmosphere. The seasonal four- or six-course menu features dishes such as scallop with Jerusalem artichoke, hazelnut, and yuzu sauce, and Barbary duck served as a tasting of six preparations with bumbu gravy. lutekruid.nl



Amsterdam

TIME FOR HIGH WINE

Served daily by the fireplace in the Lounge at Bar Brasserie OCCO, the High Wine experience at The Dylan Amsterdam pairs four wines selected by Head Sommelier Jasper van Amerongen with four amuses created by Executive Chef Jurgen van der Zalm. The experience is also available as a beautifully presented gift voucher, ideal for the festive season. €55 p.p.; dylanamsterdam.com



Cookbook

Classic Sicilian

From Sicilian pizza to pistachio gelato, the latest addition to Phaidon's *The Silver Spoon* series of Italian homestyle cooking is an ode to the Italian island and features more than 50 classic recipes. €24.95; phaidon.com

Jules Reijnders Studio (Amstelveen)

Column

Freek Vonk

THE GHOST IN THE SNOW

FREEK, A DUTCH BIOLOGIST WHO STUDIES AND FILMS UNIQUE ANIMALS WORLDWIDE TO INSPIRE A LOVE FOR NATURE, TALKS ABOUT HIS SEARCH FOR A EURASIAN LYNX.

"Standing here in the fading light, I realize something profound"



I'm in Øvre Dividal National Park, deep in northern Norway. Birch forest and mountains stretch in every direction. The landscape is covered in a thick, white blanket of fresh snow, and my film crew and I are plowing straight through it.

With each step, we sink up to our knees. We're slow and obvious. The formidable predator we're searching for, the Eurasian lynx, has no such issues. Its paws work like snowshoes and it can watch you from close range without being seen, then disappear before your brain has even registered movement. Finding one is hard, but we're close: there are tracks. The trail runs purposefully between the trees. No nervous zigzagging. No wasted energy. This animal knows exactly where it's going. The tracks lie on top of new snowfall, meaning that the lynx passed after the snow fell; it could be watching us right now.

I follow the trail deeper into the forest. The tracks suddenly disappear at a ridge. I scramble over it and look down. Partly concealed under freshly disturbed snow lies the carcass of a reindeer. I can see puncture wounds in its throat. The lynx has fed here and attempted to hide its prize beneath the snow. This is no longer merely a trail. I've found the scene of a kill. I'm stunned by the size of the reindeer. This is what separates Eurasian lynx from many of their cousins. Canada lynx, for example, are famous for hunting snowshoe hares. Even though a large male Eurasian lynx weighs less than 30 kg, it can kill an adult bull reindeer weighing roughly four times its weight. Lynx stalk from cover until they are frighteningly close, rather like African leopards. Then they explode across a few meters, seize their prey with powerful claws, and clamp their jaws around its throat.

We track the paw prints away from the carcass for hours. The winter forest seems to hold its breath. Every pair of twigs becomes tufted ears. Every shadow becomes a body. This is why lynx are often described as the "ghosts of the forest". Researchers can spend years studying them without ever seeing one in the wild. Their lives and behaviors are often reconstructed from tracks, camera-trap footage, and the remains of prey. The evidence is everywhere, yet lynx remain invisible.

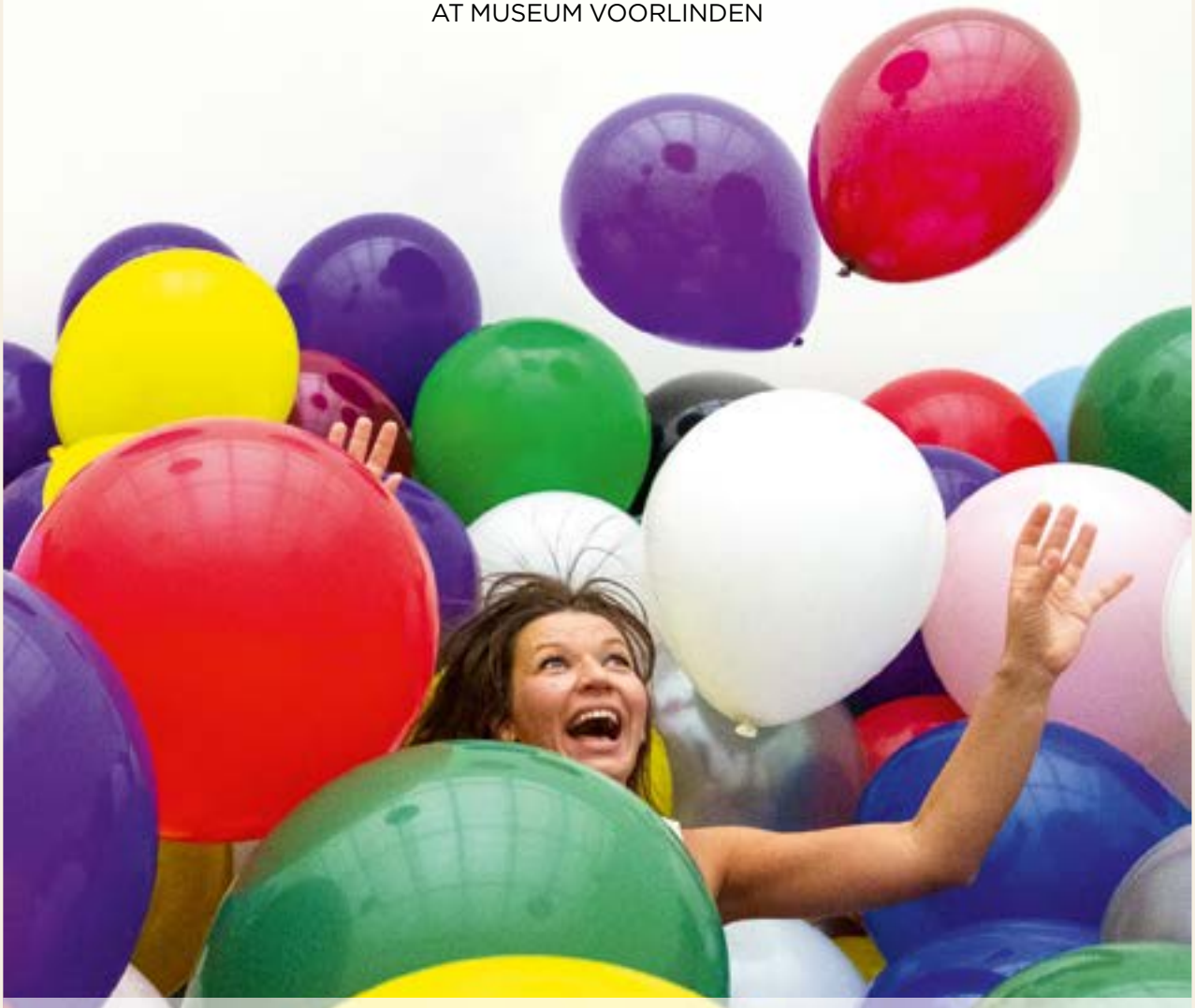
As daylight drains from the valley, I look at the final paw print and smile. The lynx has probably been watching us for most of the day. You win some, you lose some. But is this really a loss? Nature doesn't owe us a performance. It doesn't promise that every mystery will end with an answer. Life is often much the same. We can prepare and persevere, yet still fail to reach our goal. But that doesn't make our efforts meaningless.

Standing here in the fading light, I realize something profound. A gift has replaced my goal. While I haven't found what I wanted, I have found what I needed: the knowledge that the "ghost in the snow" is still out there doing what it does best.

Image Mike van den Toorn

Celebrating Iconic Art

AT MUSEUM VOORLINDEN





Suzanne Swarts, Director at Museum Voorlinden, on the anniversary exhibition *Celebrating the Icons of Art.*

What happens when some of the most celebrated artworks of the 20th century are placed in dialogue with contemporary art? In *Celebrating the Icons of Art*, presented to mark Voorlinden's 10th anniversary, masterpieces of modern art meet their much-loved contemporary counterparts from the museum's collection. In a series of striking encounters, bringing together artists across generations, the exhibition shows familiar masterpieces in a new light. Unexpected dialogues and surprising connections emerge, revealing that art history isn't a closed chapter; the exhibition highlights its continuing relevance and influence. With works by artists including Francis Bacon, Louise Bourgeois, Ron Mueck, Nick Cave, Damien Hirst, David Hockney, Yayoi Kusama, Henri Matisse, Claude Monet, Gerhard Richter, and Martin Creed with his room full of balloons, the exhibition offers a vibrant journey through artistic innovation and imagination.

Where and when?
Museum Voorlinden: Buurtweg 90, 2244 AG Wassenaar (near The Hague)
Exhibition on display: Until March 7, 2027
Opening times: museum (11 a.m.–5 p.m.)
Buy your ticket at the museum or online: **tickets.voorlinden.nl**

Martin Creed, Work No. 1562, 2026. Juan Carlos Verme & proyectoamil | © c/o Pictoright Amsterdam, 2026; photo: Peter Hamelinck; Portrait of Suzanne Swarts: Ruud Baan

Mexico



My MEXICO CITY

BORN IN ITALY, AND BASED IN MEXICO CITY SINCE 2012, ALESSANDRO CERUTTI IS THE COFOUNDER OF LAGO LATAM, A NETWORK OF CONCEPT STORES SHOWCASING DESIGN TALENT FROM ACROSS LATIN AMERICA. @ALECERUTTI



What makes Mexico City unique? It's the energy. I've been living here for 14 years, and I'm still fascinated by how alive this city feels. There's a youthful spirit that pulls in creatives and entrepreneurs from all over the world. And in Mexico City, good food and conversation go a long way.

Perfect day in the city? Take it slowly. Begin by learning about Mexico's history and heritage at the National Museum of Anthropology. Then go to the historic center to marvel at the Zócalo ❶ main square, the National Palace, the Metropolitan Cathedral (all at Plaza de la Constitución), and the Postal Palace ❷ (C. de Tacuba, 1). Spend the afternoon in San Ángel and Coyoacán – two historical areas with colorful houses, plazas, cobblestoned streets, and cafés. Then, hit Jamaica Market ❸ (Guillermo Prieto, 45) for its flower stalls. End the day at Espacio Escultórico UNAM (Ciudad Universitaria, Coyoacán), a public land art installation and sculpture park set in a lava field.

Best coffee spots? Café Nin (Havre, 73), housed in an attractive old mansion in Juárez, is my go-to coffee place. It offers excellent pastries and coffee and a charming atmosphere. Ciena (Alfonso Reyes, 101), in Condesa, is a longtime favorite for a relaxed morning watching the neighborhood wake up. Lastly, El Minutito (Londres, 28) is small, cool, and superb at any hour.

Recommended hotels? Ignacia Guest House (Jalapa, 208), a beautifully restored mansion, feels more like someone's home than a hotel. Casa Polanco (Luis G. Urbina, 84) is refined, with top service and attention to detail. Octavia Casa (Av. Amatlan, 126), created by a Mexican fashion and design brand, is great for design lovers, and has a strong sense of place. And Xoma (Zacatecas, 80) is a delightful boutique option for something more intimate that's still close to the action.

Favorite areas? Roma Norte is hands down my favorite. It's walkable, always evolving, and full of amazing cafés, restaurants, bookstores, galleries, and independent shops, such as vintage fashion and interior design spot Escalina ❹ (Jalapa, 121). With its lush parks, cafés, and Art Deco architecture, Condesa ❺ is ideal for slow afternoons. Juárez, another must-visit, has exploded in recent years with many cool restaurants, cocktail bars, hotels, and creative projects.

Where should we eat? Baldío ❻ (Antonio Sola, 26) was the only restaurant in the city to receive a Michelin Green Star and is about as modern and inventive as it gets. For a casual meal, Tacos La Morena (Lago Gascasónica, 111) is an ideal introduction to Mexico City's taco culture, and Pizza Félix (Av. México, 99) makes some of the best pizza around.

What about drinks? Baltra Bar (Iztacchihuatl, 36D), a pioneer of the city's cocktail scene, is innovative, intimate, and has one of the best drinks lists in town. For live music with a nostalgic edge, head to El Ayer (C. Querétaro, 182), a piano bar where people sing along until late into the night. And with its curated vinyl collection and terrific sound system, Roca Hi-Fi (Av. Álvaro Obregón, 180) is among the coolest spots for drinks.

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Text Marieke Verhoeven; Images AWL Images (1), Alamy (2, 3, 5), Escalina (4), Baldío (6)

In Mexico City, good food and conversation go a long way


Jamaica Market ❸


Zócalo ❶


Postal Palace ❷


Escalina ❹


Baldío ❻



Condesa ❺

Frank Haasnoot

PRECISE PATISSIER



Heikki Verdurme (left)
Jacket and trousers Fear of God via De Bijenkorf, knit Daily Paper via De Bijenkorf, T-shirt NN07



From the tea rooms of luxury hotels in Asia to exclusive wedding celebrations in Saudi Arabia, the creations of Dutch patissier and chocolatier Frank Haasnoot (45) have traveled the world. Now based in Rotterdam, the self-confessed perfectionist is sharing his love of pastry making closer to home. Text **Marieke Verhoeven** Photography **Brenda van Leeuwen**

"Which one would you like to try? The crunchy pistachio roll, which is one of our bestsellers? Or would you prefer a classic almond croissant?" Haasnoot is leaning over the counter of his bakery and coffee spot, Bakkit, in Rotterdam Noord, pointing to a glorious sequence of pastries. After choosing some of the irresistible treats, we sit down at a table by the window with a view of the lively Zwaanshals Street. Regulars who come in for their morning coffee or matcha are warmly greeted by the chipper patissier, who seems to know everyone who steps inside. To the average customer, this might at first appear to be just another bakery and coffee shop, but Haasnoot is anything but just another pastry chef. Over more than three decades, he has worked in leading pastry kitchens and luxury hotels from New York and Kuwait to Taipei and Hong Kong, while also becoming a renowned international pastry consultant and instructor.

> *"IF SOMEONE TELLS ME I CAN'T DO IT, YOU CAN BET I'LL FIND A WAY"*

Hallmark of genius

Known and praised for pushing the boundaries of contemporary patisserie, Haasnoot's food philosophy is all about championing simplicity, craftsmanship, and individuality. He prefers to use fresh and pure ingredients, perfect classic recipes, and to build on traditional techniques by giving them his own unique twist. One of his favorite pastries is a wild strawberry tart that allows the fruit to remain the star. For the apple rolls he teaches in his online pastry classes, the focus is on keeping the apples as fresh and crisp as possible, while even his signature chocolate *crémeux* (a silky chocolate cream) relies on just five ingredients. "I like easily recognizable flavors," he explains. "I want the flavor to come through, and that's not possible if you mix too many ingredients or use too many techniques." However, simple doesn't mean easy. Scroll through Haasnoot's work on social media, and the sculptural cakes, glossy bonbons, and razor-sharp chocolate creations can look almost impossibly complicated. That tension is exactly what interests him. "Once you see how something is made, you understand how easy it is," explains Haasnoot. "But from a distance, when you don't know how it works, you think it's complicated." In all his creations, Haasnoot prefers to start with technique. Instead of learning a method, using it once, and moving on, he tries to exhaust its possibilities. A piping device, for example, can be held differently, angled differently, or manipulated with another trick. "As pastry chefs, we all know the technique, but we haven't completely explored it," he says. "We learn it, we do it, and then we move on. I go deeper and try to pull everything out of it. When there's really nothing left, then I move to another technique."

From gamer to creator

The Dutch pastry chef grew up in the coastal town of Katwijk, in a family where food was never far away. His grandfather owned Bakkerij Haasnoot, a traditional bread bakery he used to pass by as a child on the way to the beach. "The door was always open, and I would get a *tompouce* [a Dutch treat made with puff pastry and vanilla cream] or a cream bun," he remembers fondly. It was his uncle, a chef who ran a local fish restaurant, who offered him his first real introduction to professional kitchens when his parents decided their son needed a weekend job instead of spending all of his time playing video games. In the kitchen, weighing ingredients and helping with basic tasks, something clicked for Haasnoot. "I liked the dynamic aspect of running a restaurant and the teamwork that was involved," he explains. "I have trouble sitting still, and I like working under pressure. That's when I realized that this industry might be something for me as well." »

Jacket and trousers Fear of God via De Bijenkorf, knit Daily Paper via De Bijenkorf, T-shirt NN07, sneakers New Balance









Chef's jacket Segers (left); Jacket Acne via De Bijenkorf, trousers Fear of God via De Bijenkorf, knit Daily Paper via De Bijenkorf, sneakers New Balance (right page)



“I HAVE TROUBLE SITTING STILL, AND I LIKE WORKING UNDER PRESSURE”






WESTCORD HOTELS
ROTTERDAM
SS ROTTERDAM BOA

There were also early signs that creating things came naturally to the young chef and that he had an instinct for business. In school, Haasnoot was good at drawing and even sold drawings to his classmates for a few euros apiece. While he had his mind set on becoming a cook, his uncle suggested he first spend two years learning to bake, arguing that plenty of cooks didn't have those specific baking skills. Haasnoot took the advice and never really looked back. Patisserie combined several things that came naturally to him: working delicately with his hands, creativity, technical precision, and, increasingly, the possibility of developing a visual language of his own. What Haasnoot also liked about the pastry world was that it included regular competitions, in the Netherlands and abroad. "If I saw people making something, I always thought: I can make that too, and possibly better." Losing made him want to work harder, while being told something was impossible inspired him. "If someone tells me I can't do it, you can bet I'll find a way."

> *"WITHIN MINUTES, I WAS ON MY WAY TO THE PALACE WITH A POLICE ESCORT"*

Chocolate storytelling

After developing his skills at Crème de la Crème, one of the leading pastry companies in the Netherlands, Haasnoot moved to Dutch chocolate decoration company Dobla, where he traveled extensively and developed products for international clients. At the same time, he kept entering competitions. His first World Chocolate Masters final in Paris ended in a respectable fourth place. Haasnoot saw it differently. "I knew that Japan, France, and Italy were simply better than I was. I had to accept that. But I wasn't happy. I thought: I'm going to do this again." He returned, winning the World Chocolate Masters in 2011, a title that changed the way he was received internationally. Haasnoot's interpretation of the competition's Aztec-inspired theme was highly praised. His 100% chocolate Aztec warrior – in search of cocoa – won Best Chocolate Showpiece, while his *Xococo* dessert won Best Gastronomic Chocolate Dessert. He received a prize package worth €25,000, but the real value was recognition. "I'm from a country that's not known for its patisserie culture. For me, winning was partly about proving myself."

The titles opened some unusual doors. At a trade fair in Lyon, a Kuwaiti businessman offered him a job. Not long after, Haasnoot was flown to Kuwait, collected in a Rolls-Royce, and shown an enormous marble-and-gold building that was meant to become an extravagant pastry destination. Kuwait was followed by Taipei and later Hong Kong, where Haasnoot worked in large luxury hotels and suddenly found himself responsible for dozens of people. Managing them required a completely different talent. In Kuwait, he struggled with people who did not share his level of obsession. "When you're as passionate about this work as I am, it's difficult if your team is not. For many of them, it was just a job, not a purpose. And I understand now that not everyone has the luxury of pursuing their dream career; some people are just trying to survive and make some money for their families." In Taiwan, the team was passionate, but cultural differences created a new challenge. "People didn't always speak up. Something would go wrong and you'd ask what happened, but nobody wanted to say anything." He slowly developed a management style that left more room for his staff to take on responsibility. "I now explain the vision and do 80% of the initial creation myself. We do the final 20% as a team," he says. "Then you have the feeling you made it together."

The king calls

Haasnoot's career so far is filled with stories that sound more like film scenes than pastry jobs. "When I was traveling to the wedding of a Saudi princess for a job, I arrived at the airport to find »

All clothing NNO7, sneakers New Balance


The Netherlands

two men waiting for my plane and was on my way to the palace in the back of a car within minutes." His passport carried the words "At the invitation of King Abdullah." In 2024, an Instagram DM led to a pre-wedding party in India for the son of the wealthiest businessman in Asia. Haasnoot recognized the family name, exchanged emails, and everything moved at a speed that still makes him laugh. "The next day the money was in my account, the flights were booked, and a day later I was on my way to India." The event had around 1,200 guests and an enormous number of chefs and food stations representing cuisines from all over the world. Haasnoot was flown in to provide the patisserie. Later, other requests came in, such as, "Can you be in Mumbai tomorrow to cook for 10 people?" Haasnoot says: "In that world, you have to say yes straight away, or the opportunity is gone."

Around 10 years ago, after years of working in Asia, Haasnoot moved with his family to Barcelona and then to Rotterdam. After running Bakkit for around three years, he noticed a gap in Rotterdam for a true high-end patisserie with beautiful products, excellent ingredients, and packaging that makes the experience feel special. The new patisserie is scheduled to open in November, and Haasnoot believes the city is ready for the concept. "Finding a great croissant in the Netherlands was difficult 20 years ago," he explains. "Today it's not just great croissants, but also excellent coffee, sourdough, pizza, and ramen that can be found almost anywhere." Having worked in bakeries since he was 14, he no longer feels the need to prove himself by working every day. "I still enjoy it, but if I'm in production all the time, I can't think further ahead." That's why the new patisserie will carry his name, but he's planning to step back from production after the initial phase. There's a personal reason for that too. Haasnoot co-parents his son and structures his schedule so he can be available when his son is with him. During their time together, there's little baking going on. "A few years ago, my son was obsessed with the cartoon *Paw Patrol*, so I spent a week making a huge blue *Paw Patrol* cake. But right when I presented it, my dad arrived with a big gift, and his attention instantly shifted. So, the next year, I just made five easy tarte Tatins with a big pile of whipped cream. Everybody was happy." «

Jacket and trousers NNO7, sweater Olaf via De Bijenkorf, sneakers New Balance; Stylist Samira Bili, Assistant Stylist Anne Lotte van Bree. Hair and makeup Bianca Fabrie, Producer Bert Vanblaere With special thanks to Fenix Museum and 's Zomers Rotterdam.

Rotterdam
The Netherlands



Haasnoot's Favorites

Rotterdam
I love this city's lack of polish and that it feels more urban and international than Amsterdam. From Hotel New York and the Fenix Museum to the water taxi, the constantly changing skyline, and the street art, there's something of Berlin in its entrepreneurial mentality that suits me. Rotterdam also rewards moving around. Take a bike from the waterfront to old Delfshaven or nHow hotel (for a drink on its rooftop), and it seems like you're visiting several cities in one day.

Asian flavors
Working in Asia left a permanent mark on my palate. I love working aromatic teas, yuzu, sakura, and floral flavors, but I usually filter them through a Western lens. While an entire cake made of taro (an Asian root vegetable that's similar to a sweet potato) is tasty to me, it may be unfamiliar to a European or American, so I'll often pair taro with chestnut to create a bridge.

New esthetic
In my earlier years, I became known for chocolate sculptures featuring skulls, blood, and barbed wire. The esthetic made sense to me as I spent my free time skating, listening to punk and rock, and going to festivals. My darker sculptures attracted younger pastry chefs at trade fairs and became something of a trademark. I think I was one of the first people to break the stereotype of pink cakes with roses.

Pierre Hermé
As a young patissier, I looked up to Pierre Hermé, the legendary French pastry chef. Years later, I found myself sitting close to him on a flight, but I was afraid to speak to him. I'd love to get a second chance.

Book this story

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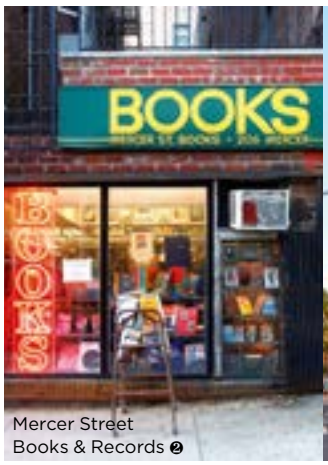
NEW YORK CITY *by day*



IN NEW YORK CITY, ANYTHING IS POSSIBLE, SO WHY NOT HAVE DUMPLINGS FOR BRUNCH, HOP ON A SUBWAY THAT DOUBLES AS A FOOD CRAWL, OR LOSE AN HOUR IN A SECONDHAND BOOKSTORE?



Mercer Street Books & Records ❷


Manhattan ❹


Nan Xiang Soup Dumplings ❸


New Museum ❶

For great food without a reservation, do the 7 train food crawl

Brunch in Chinatown

Before exploring New York, fuel up in Chinatown. At Bao Noodle House (110 Bowery), pork dumplings, cheesy bao buns, and silky noodles tossed in peanut butter are the signature dishes. And on the photogenic Doyers Street, get the pan-fried noodles with shrimp at Tasty Hand-Pulled Noodles (No. 1). Lastly, the charming Vietnamese coffee place Phê (72 Forsyth St.) serves *bánh mì chao*, a sizzling skillet dish with beef, eggs, sausage, and tomato sauce, with a baguette on the side, on weekends from 12–4 p.m.

Explore the museums

Earlier this year, the pioneering New Museum ❶ (235 Bowery) increased in size with the expansion designed by OMA. Two exhibitions centered on video and moving images are currently showing. For another fun museum, visit MoMA PS1 (22–25 Jackson Av.), a community-driven art center with free admission that usually shows thought-provoking contemporary art.

Dig & discover

Mercer Street Books & Records ❷ (206 Mercer St.) in the Village has an extensive collection of secondhand books and LPs. Westsider Records (233 W 72nd St.) on the Upper West Side has one of the city's finest vinyl classical and jazz collections. The knowledgeable owner, Bruce, will talk to you for as long as you let him.

Do a food crawl

Great food doesn't require a reservation. Do the 7 Train food crawl, hopping on and off as you please. Start at the Michelin-recommended Nan Xiang Soup Dumplings ❸ (39–16 Prince St.) at the Flushing–Main Street stop. Try the soup dumplings. Then hop on the train again to 74 St-Broadway and visit the Antojitos Charly (74–20 Roosevelt Av.) taco truck. Its *al pastor* (marinated pork shoulder) tacos with grilled pineapple are absurdly good. Get back on the train to 61 St-Woodside and snack on empanadas at Rico Pan Bakery (58–13 Woodside Av.). End with oysters at the Grand Central Oyster Bar (Grand Central Terminal, 89 E. 42nd St.).

Hit the food markets

Walk the High Line, the elevated park on a disused railway, from Gansevoort Street northward. Halfway along, duck into the Chelsea Market (75 9th Av.) mall for tacos or to browse the food stalls. On Saturdays, take the ferry to Williamsburg for Smorgasburg (90 Kent Av.), the open-air food market on the Brooklyn waterfront with views of Manhattan.

Getting around

The subway mostly runs 24 hours a day and covers much of the city. Buy an OMNY card or tap your contactless bank card at the turnstile. To get between Manhattan ❹ and Brooklyn, take the scenic NYC Ferry.

Text Iris van den Broek; Images Jason O'Rear (1), Alamy (2), Getty Images (4), Nan Xiang Soup Dumplings (3), Tyson Everett Greenwood (5), Evan Sung (6), Brooklyn Paramount (7), Adobe Stock (skyline)

NEW YORK CITY *by night*

IN A CITY THAT NEVER SLEEPS, EVENINGS ARE NOT FOR WINDING DOWN. HAVE DINNER, SIP ON NATURAL WINE IN THE CITY'S TRENDIEST SPOTS, OR LISTEN TO LIVE MUSIC AT TOP-NOTCH VENUES.


Brooklyn Paramount ❼


Lei ❻


New York City skyline


Ruffian ❺

Something to eat
For a Michelin-starred dinner, head to Dirt Candy (86 Allen St.) on the Lower East Side where every course revolves around a single vegetable. Korean-inspired bistro Somssi (79 MacDougal St.) has creative fusion dishes on the menu, such as linguine with kimchi-ragù. And according to those in the know, there's a wave of British pub-inspired restaurants opening on American soil. Dean's (213 6th Av.), in Hudson Square near Soho, stands out with exquisite fish and chips and its savory "stargazy" meat pie in a cozy atmosphere.

Something to sip
Death & Co (433 E 6th St.), also in the East Village, is one of the world's leading cocktail bars, and serves an extensive menu of beautifully balanced drinks in a dark room where the bartenders take their craft very seriously. For natural and orange wine, Ruffian ❺ (125 E 7th St.) is an East Village gem with an outstanding Eastern European wine list, duck pastrami, mushroom dumplings, and a warm atmosphere. Lei ❻ (15–17 Doyers St.) is also a lovely, atmospheric wine bar with an interesting collection of rare wines. Share some of the Chinese tapas-style dishes while you're there and save room for the Eight Treasure rice pudding with sticky toffee as a dessert.

Live & loud
According to *Rolling Stone* magazine, East Williamsburg's Brooklyn Steel (319 Frost St.) is one of the best venues for live music in the US. It's housed in a former steel factory with excellent sound. Another top spot for live music is Brooklyn Paramount ❼ (385 Flatbush Av. Ext.), a gorgeously restored 1920s movie palace that's now a live music venue. Lastly, Elsewhere (599 Johnson Av.) in Bushwick has multiple rooms, a rooftop with city views, and a lineup that spans indie, electronic, and experimental music.

Sleep tight
Pod 51 (230 E 51st St.) is a smart choice: tiny, cleverly designed, and affordable rooms in Midtown. Hotel Scherman (346 W 46th St.) is an alluring boutique hotel with Art Deco touches and a cocktail bar called Bar Lola. Hotel 50 Bowery on the border of Chinatown and Little Italy is a fantastic luxury option. It has magnificent views, a rooftop bar, and a thoughtfully designed interior with exposed brick and brushed concrete walls, cool artworks, and trendy colors. Don't forget to stop by the gallery on the second floor for the permanent exhibition, *The Heart of Chinatown*, exploring the neighborhood's history.

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T

GASTRONOMIC GETAWAY

From legendary street stalls and inventive craft breweries to rooftop farms and timeless rituals, Hong Kong is where Asia's finest flavors are found in the most unexpected places, and where every meal tells a story.

Text and photography **Iris van den Broek**



As Hong Kong's iconic red retro taxis weave through the busy traffic, the scent of sizzling garlic, soy, and roasted skewers mixes with the vapor rising into the air from roadside kitchens, briefly diffusing the light from neon signs. Having just arrived from the airport, this captivating cinematic street scene anchors me in an exciting new world.

I'm in Asia's food capital for a culinary adventure, and naturally, I came hungry. In Hong Kong, your best meal might just as easily be had on a plastic stool beside a busy road as at a table dressed in crisp white linen. In a city where kitchens are often no bigger than a cupboard and every street seems lined with restaurants, most locals eat out almost every day, and few cities blur the line between street food and fine dining as effortlessly as this one. After checking in at the stylish Mira Moon boutique hotel, I head straight to Fei Jie, one of the city's most famous street food stalls, in the bustling Mong Kok district. Its laminated photo menus and fluorescent lighting won't win any design awards, but the long queue of happily chatting locals says everything. In Hong Kong, food is far more than fuel. It's how people catch up with friends, celebrate milestones, and preserve family traditions. It's no coincidence that a common Cantonese greeting translates as "Have you eaten yet?" Street food here is so good that the *Michelin Guide* has devoted an entire category to Hong Kong's best street snacks. I order a selection of the stall's signature skewers: tender cuttlefish, springy octopus, and juicy pork skin, all drizzled with Fei Jie's addictive blend of mustard, hoisin, and chili sauce. Every bite delivers a perfect balance of savory, sweet, and spicy flavors. If this says anything about the food I'll eat over the coming days, I'm in for a treat.

The next day, I board a ferry to Lantau Island. While most visitors go there for the Big Buddha or the Ngong Ping cable car, I'm heading there for another reason entirely: coffee. As the ferry leaves Central Pier, Hong Kong's towering skyline slowly gives way to green islands and sparkling blue waters. As I leave the ferry, the change of pace is striking. People cycle along the waterfront, relax on the beach, and enjoy an atmosphere that feels wonderfully unhurried. Hidden among lush greenery is The Hideout, a peaceful café with its own coffee plantation. "I wanted to create a place where people can escape the busy city," founder Andrew Yuen tells me. Sitting among palm trees beside the pond, I understand exactly what he means. Yuen recommends the Citrus Black, a blend of coffee, orange juice, and yuzu paste. Created by his skilled barista Barrett, it tastes as impressive as it looks. The Hideout also hosts coffee-roasting classes using beans grown on the plantation. Because Hong Kong's humid climate makes coffee cultivation difficult, Yuen works with the Lantau Coffee Co-op and researchers from the University of Hong Kong to improve the harvest. "We're not producing enough to serve only our own coffee yet, but hopefully within five years we will," he says. I make a mental note to come back in 2031.

Craft beer and clay pot rice

Back in the city, I continue to Sheung Wan, one of Hong Kong's trendiest districts. Once a trading neighborhood, it has evolved into a vibrant mix of old and new, where century-old incense stores sit alongside minimalist cafés, independent galleries, and stylish boutiques. I pick up a traditional egg tart at Queen Sophie Bakery, a silky custard pastry with roots in British custard tarts, and nibble on it as I wander to Man Mo Temple, a Chinese architectural masterpiece fragrant with coils of burning incense. From one temple to another, I continue to Craftissimo, a craft beer bar affectionately known as a "beer temple", where I order a brew from the Black Kite Brewery. The business was founded by two brothers and is now run by an all-female brewing team. Their beers are known for their creativity and unique flavors, such as the peanut butter-and-jelly sandwich combination, which consists of two »

Right page, top (from left to right) The Hideout; dim sum at LockCha Teahouse; Wan Chai Promenade
Bottom Hollywood Road in Sheung Wan







A COMMON CANTONESE GREETING TRANSLATES AS "HAVE YOU EATEN YET?"

CORKS
WINE & BAR



I'M IN ASIA'S FOOD CAPITAL FOR A CULINARY ADVENTURE



Above Street food at the Temple Street Night Market
Left page Hong Kong's impressive skyline at night

ACROSS THE CITY, UNUSED SPACES HAVE BEEN TURNED INTO FLOURISHING ROOFTOP FARMS







different beers: Peanut Butter and Strawberry Jelly. Of course, I order both and mix them, which indeed delivers the sweet and nutty flavors of this classic sandwich. It's exactly this kind of fun and inventiveness that you see everywhere in Hong Kong

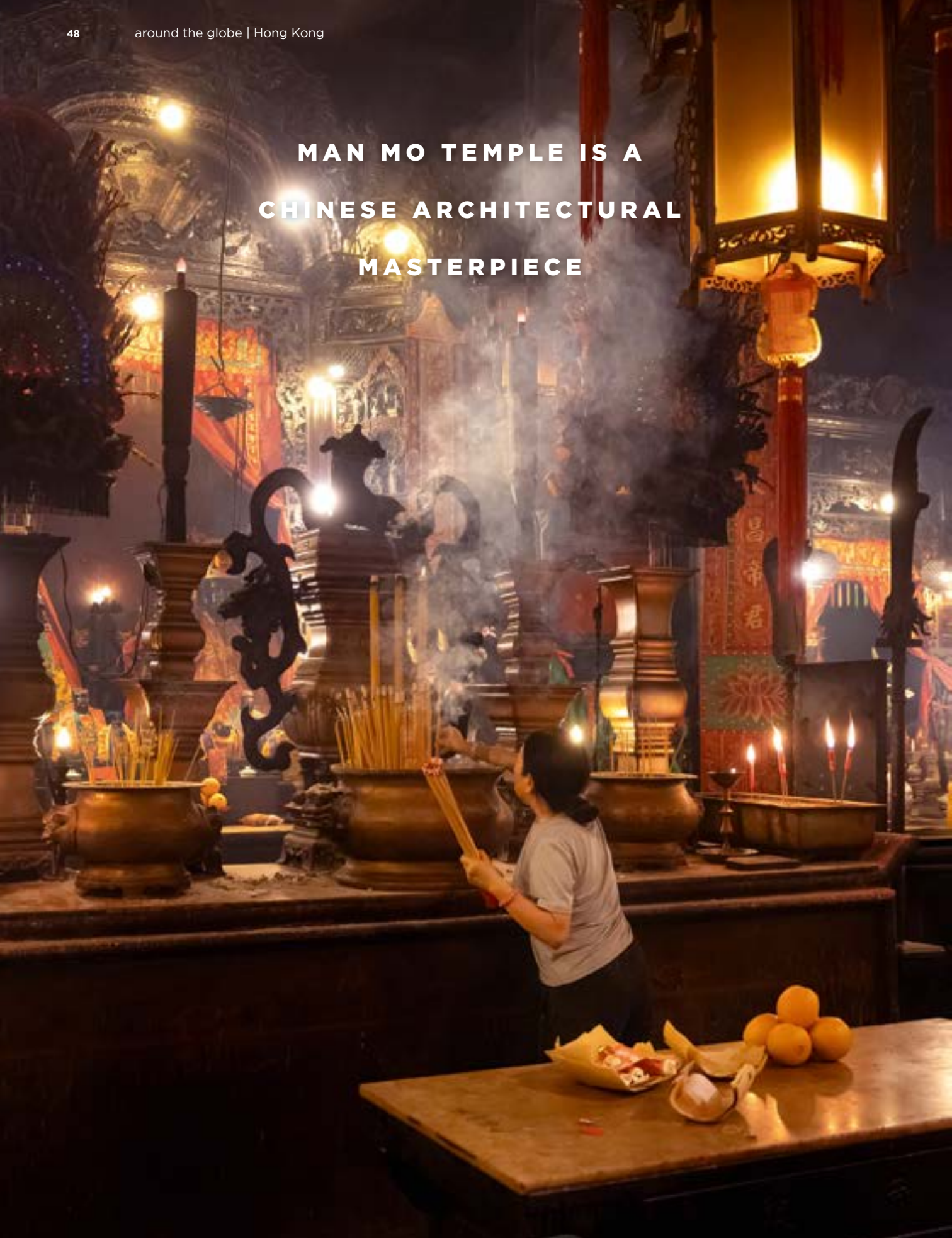
Today's dinner is at Lai's Kitchen, where the team puts another spin on the old and the new. Having opened in September 2025, it has been busy ever since. With a street-food-stall vibe and neon signs, Lai's Kitchen is a tribute to Hong Kong's *dai pai dongs,* traditional street food stalls. The small but efficient kitchen is full of sizzling clay pots and clouds of steam rising from hot woks, all mastered by 25 dedicated chefs. "We wanted to create a laid-back atmosphere and offer an affordable and delicious experience," owner Nansen Lai tells me as I sit down at one of the tables. Groups of friends and families alike are enjoying themselves as the scent of mixed spices fills the air. "We're one of just a few places to offer traditional clay pot rice here," says Lai. Locally known as *bo zai fan*, clay pot rice is a beloved Cantonese dish composed of rice, fish or meat, and vegetables cooked slowly in a clay pot. I order the one with crab and ginger. Clay pot cooking takes a while, but after 30 minutes, a steaming pot is served at my table, topped with a small hourglass. "We let it sit for a minute," Lai tells me. "When the hourglass is empty, you can take off the lid." When I do, a fragrant cloud of steam greets me. The crab is deliciously soft, and I can taste how all the spices have created layers of deep flavor. The hallmark of a great clay pot dish is the scorched, caramelized rice layer at the bottom. Crispy, smoky, and packed with flavor, it's the last bite, but the one I'll remember most.

Vertical gardening

While Hong Kong is one of the most densely populated places on Earth, it remains remarkably green. Vertical gardens climb the walls of skyscrapers like The Henderson, added to the skyline in 2024 by Zaha Hadid Architects as a new hub for sustainable work and culture. Once a collection of fishing villages and farms, Hong Kong is now one of the world's leading financial centers and a major international port. Yet farming has not disappeared; it has simply moved upward. Across the city, unused spaces have been turned into flourishing rooftop farms. Michelle Hong is one of the cofounders of Rooftop Republic, a social enterprise committed to building a more sustainable city and stronger communities through urban farming. "Rooftops offer an amazing way to grow food in the middle of the city," she says as she shows me a garden atop H Zentre, a commercial building in Tsim Sha Tsui that also houses the popular Aqua rooftop bar. Nothing here reveals that I'm in the middle of one of the city's busiest districts. It's an oasis of calm and greenery, with impressive views of the skyline of Hong Kong Island. Since 2015, Rooftop Republic has helped create more than 70 urban farms atop various buildings such as shopping malls, office buildings, and schools. "The idea arose when my two cofounders and I started farming on land outside the city," explains Hong. "Traveling back and forth became so time-consuming that we wondered: Why not farm in the city? We started with pop-up gardens, and word spread." Today, companies approach Rooftop Republic to create rooftop gardens, with crops shared among tenants or donated to charity. "It's a great way to encourage people to live more sustainably."

Most rooftop farms are privately operated, but some are accessible to the public, such as the one on the roof of the Metroplaza shopping mall, where Hong takes me next. A farmer is busy harvesting crops. "We have dedicated local farmers for each rooftop," she tells me. "They maintain the gardens a few times a week." I see dragon fruit, pineapple, figs, and banana plants, all a few meters from stores such as Sephora and Adidas, which is surreal. Education is also an important pillar of Rooftop Republic. "We design, install, and maintain the gardens for the tenants, but we also educate them, together »

Left page, top
The Henderson Art Garden
Bottom (from left to right)
Gardening on top of the Metroplaza mall; street art in the Sheung Wan district; view of Sheung Wan district



MAN MO TEMPLE IS A CHINESE ARCHITECTURAL MASTERPIECE

Left page
Man Mo Temple

with our non-profit sister organization, Farm the City." Hong smiles. "At the mall, we have events for the locals, like workshops, and people can harvest crops."

Let's go *yum cha*

Back on the ground, I've worked up an appetite, and midafternoon is the perfect time for a cherished Cantonese ritual: *yum cha* ("drink tea"). In fact, "Let's go *yum cha* when you're free," is a common Cantonese way of saying goodbye. *Yum cha* is all about enjoying tea with dim sum, and one of the best places to do so is LockCha Teahouse, tucked inside the lush Hong Kong Park. While the British left Hong Kong with its famous milk tea, *yum cha* is a far older tradition. The menu offers dozens of teas alongside a range of vegetarian dim sum. Surrounded by dark wood and red accents, I sample dumplings with steamed lilies, black truffle plant meat, and ginger xiao long bao. I never imagined tea and dim sum could complement each other so perfectly, but after one meal, I understand why this ritual has stood the test of time.

With mountains on one side and Victoria Harbour on the other, space has always been at a premium in Hong Kong. Instead of sprawling outward, the city reached for the sky, creating the world's densest collection of skyscrapers and one of its most iconic skylines. The view unfolds perfectly when I stand on famous Victoria Peak later that day and watch the sun slowly set as the sky turns all kinds of orange and pink. Because of all the high-rises, Hong Kong has a lot of rooftops too, some of them turned into vibrant bars, such as Cardinal Point in the middle of Central, where I conclude my visit. The city stretches out beneath me in a sea of lights. Somewhere below, a wok flares to life for dinner, and diners squeeze onto plastic stools in search of their next favorite bite. And as the city lights up for another evening, I can't shake the feeling that I've only scratched the surface. I'll be back, hungry, of course. In Hong Kong, you need to be. «



DUTCH TRAVEL WRITER AND PHOTOGRAPHER IRIS VAN DEN BROEK SHARES HER FAVORITE TIPS, BEST BITES, AND MUST-DOS FOR HONG KONG.

To eat

Tai Ping Koon
This family-run restaurant was founded in 1860 and became a pioneer of Hong Kong-style Western cuisine. Its dishes are a fusion of Cantonese food and Western influences, such as its special ketchup-like soy sauce. Celebrities including actor Jackie Chan eat here. Try the Swiss chicken wings, the restaurant's most iconic dish.
@taipingkoon

001
If you fancy a drink afterward, go to the speakeasy bar 001, in the former prison complex of Tai Kwun in Central. It's tricky to find, but that adds to the fun. Once inside, you can enjoy an unparalleled collection of whiskies and top-tier cocktails. Look for a black door in Building 13; just ring the bell and see who opens.
@001.hk

Bakehouse
There always seems to be a line at Bakehouse, no matter which branch you visit, because it has multiple locations in Hong Kong, although the original one is in Wan Chai. Its egg tarts are loved by locals and travelers alike, and I stood in line more than once for one of these creamy, tasty street snacks.
bakehouse.hk

To stay

Mira Moon Hotel
This lovely boutique hotel has great views of Victoria Harbour and the Kowloon skyline. The hotel's whimsical interiors are inspired by the ancient legend of the moon goddess *Chang'e*, whose journey to the moon has been celebrated in Chinese culture for centuries. Copper moons, mythical creatures, and playful artwork transform Mira Moon into a modern retelling of China's beloved myth.
miramoonhotel.com

To do

Tai O
I loved hopping on ferries and visiting places such as the fishing village of Tai O on Lantau Island. It's famous for its delicious seafood and street snacks such as the curiously named "Husband", which is a tasty pizza roll stuffed with stir-fried minced pork and the village's signature shrimp paste.

Nan Lian Garden
The is a beautifully landscaped spot with trees, rocks, water features, red Chinese bridges, and elegant pagodas. My tip: sit down for a cup of Chinese tea in the wonderful teahouse located inside the gardens.
60 Fung Tak Rd.

Star Ferry
The best way to admire Hong Kong's skyline is from the iconic Star Ferry, which has been transporting travelers between Hong Kong Island and Kowloon since 1888. The ride is cheap and the views are mind-blowing. There's a special evening tour during which you can see the daily A Symphony of Lights show.
starferry.com.hk

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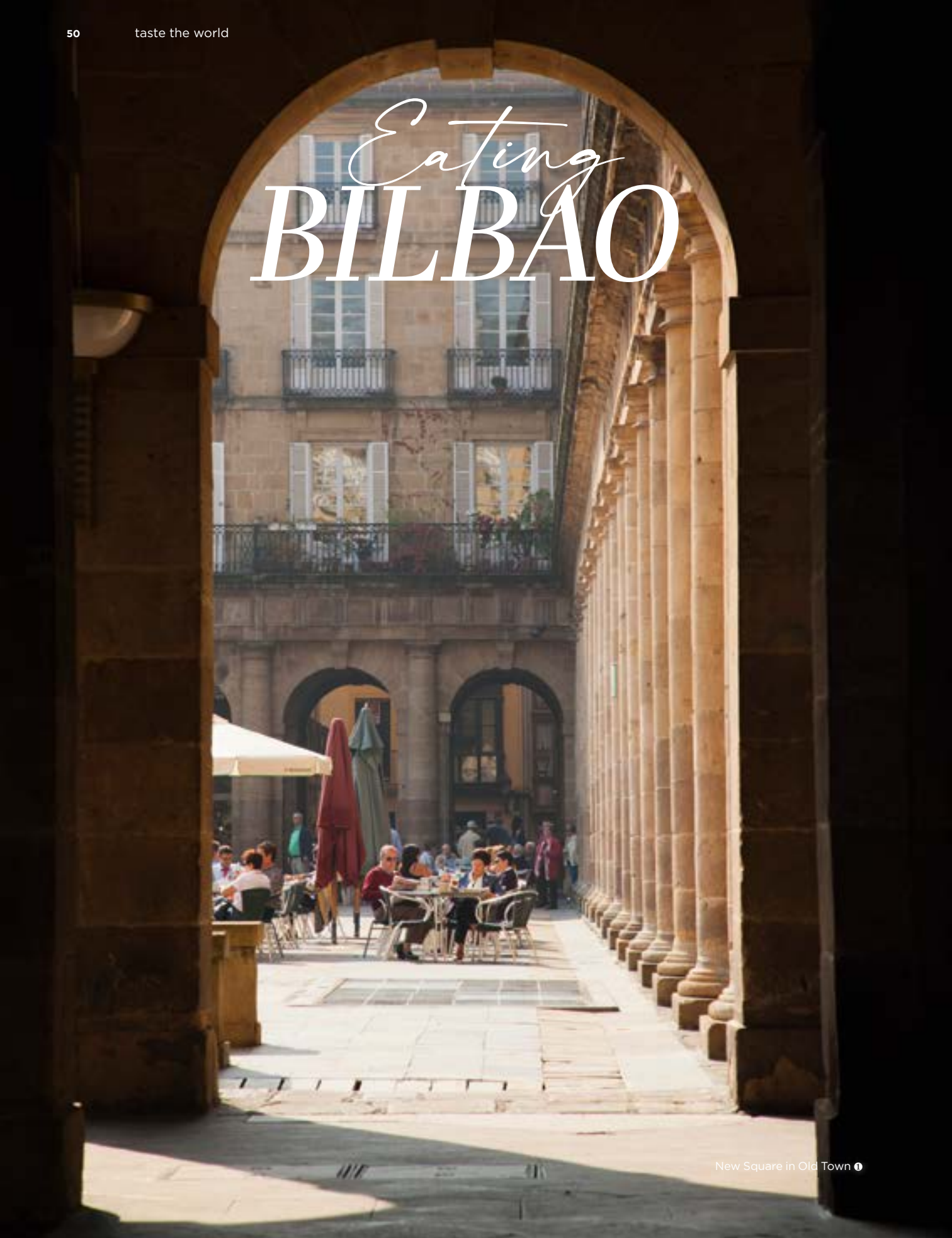
Eating BILBAO



New Square in Old Town ❶



BILBAO-BORN CHEF JULEN BERGANTIÑOS IS THE FOUNDER OF MICHELIN-STARRED RESTAURANT ISLARES. HIS COOKING CELEBRATES TIME-HONORED RECIPES, SUSTAINABILITY, AND CLOSE PARTNERSHIPS WITH LOCAL PRODUCERS.

What I love about Bilbao's gastronomy is... that it has been in constant evolution over the past two centuries. Perched between the sea and the mountains, culinary traditions have been determined by Bilbao's diverse climate. Since it was once an industrial center full of foundries and shipyards, the cuisine was built around honest and hearty dishes. Nowadays, little remains of the traditional late-19th- and early-20th-century bars where *banderillas* ("pickled skewers") and clay-pot stews lined dark tavern counters. The food scene is now defined by its mix of cool bars packed with *pintxos* (small bites), traditional restaurants where grilled *chuleta* ("ribeye") and bean stews dominate the menus, and more upscale, modern restaurants with creative interpretations of local food.

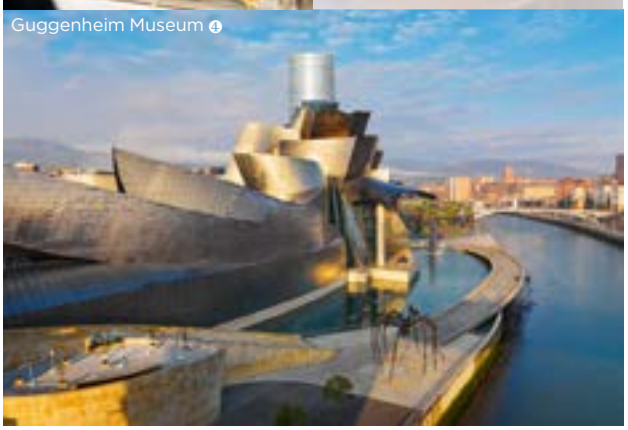
The most common culinary custom here is... having a *pote* with friends: going from bar to bar, drinking a glass of wine or beer along with specialty *pintxos*. Since the city center is quite compact and walkable, it's easy to barhop and try different specialties.



Teikenea ❷



Martina de Zuricalday ❼



Guggenheim Museum ❹

To truly get to know the city's culinary scene... start at La Ribera Market to see the fresh produce. It's in Old Town ❶, a pedestrian zone, and its streets are lined with historic buildings and bars. People also love going for *pintxos* along Calle Licenciado Poza or García Rivero, near the San Mamés football stadium. You shouldn't leave the city without visiting Taska Beltz bar, a small, dimly lit place that's packed with magic. It's run by Joseba, who's a rock enthusiast and is fond of natural wines. In my opinion, it's the best *pintxos* bar in town. For the best *talo*, a traditional Basque corn flatbread, go to Taska Beltz. Also try the *gratinado de txangurro* ("crab gratin") at El Globo. For a classic *gilda*, a pickled pepper, meaty anchovy, and green olive arranged on a toothpick, head to Bar Marakay. For a great potato omelet, go to Txintxirri or Teikenea ❷. Other iconic local dishes include *bacalao al pil-pil*, salt cod in emulsified olive oil and garlic sauce. Try it at Restaurante Cubita, an elegant and modern place that's perfect for a date night. For *callos con morros* (beef tripe and snout stew), head to Grand Prix, which is more of a homestyle restaurant. And a fabulous version of *chuleta* is served at the classic grill restaurant Asador Indusi.

People usually start the day... at a bar with a good slice of *pintxo de tortilla* (Spanish omelet) paired with a *café con leche* ("coffee with milk"). Every bar in town has its own version. Great spots for this are Txintxirri, La Gavilla, and Amatxi. Traditionally, it's customary to have a *caldo* ("warm broth") midmorning or early in the day during the colder months. You'll often see signs in bars reading "*Salda dago*" ("There

AWL Images (left, bottom right)

is broth"). Between 12:30 p.m. and 2:00 p.m., people go out for a *pote* with friends or coworkers to build up an appetite, enjoying a *pintxo* paired with wine served in a small glass known locally as a *txikito* ("little one").

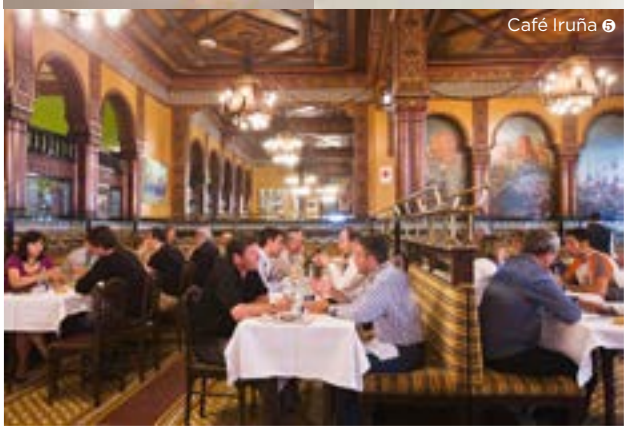
Bilbao's specialty coffee scene is... growing fast. Nokora near the Bilbao Fine Arts Museum is the best; it's a local specialty coffee roaster that's won several awards and distinctions. Cokooncafé ❸, just a short walk from the Guggenheim Museum ❹, is also fantastic. It's actually one of the best breakfast spots in the city, and it offers vegan, vegetarian, and gluten-free options.

Eating healthy and light is... challenging in Bilbao. But there's a spot called Mugarra that handles fresh fish brilliantly. It's a great place to get your protein without overindulging. For vegans and vegetarians, eating in Bilbao can be difficult, but there are a few good places to enjoy plant-based dishes, such as La Madriguera.

For a glass of wine or a cocktail with friends, I go to... Taska Beltz, a place that also serves natural wines, and Calcáreo, which is well known for its local and national cheese boards. Gastronomía Bilbao is worth a visit for its wine tastings and cooking classes. For cocktails, two essential spots are La Mula de Moscú, a wonderful cocktail bar serving expertly crafted drinks, and Residence, which for me is the best Scottish bar in Spain.


Cokooncafé ❸


Nerua ❻


Café Iruña ❺

Affordable, high-quality restaurants I recommend are... Kimtxu, where for around €50 you get a fun dining experience featuring Basque-Asian fusion. Grand Prix serves what I consider the best €20 lunch menu in the city. And Café Iruña ❺ is a classic city bar that has preserved its historic interior for more than 100 years.

If I want to splurge on a meal, I go to... Mina and Nerua ❻, both serving excellent farm-to-table dishes and creative cuisine. Nerua is located inside the Guggenheim Museum, and the dishes look like true artworks. Zarate is a great option for supreme seafood dishes, and Forastera offers a slightly more accessible fine-dining experience.

Spain



Bergantiños' Favorites

Txistorra
This is a typical Basque fatty sausage that's served in various ways. I like it on toast topped with egg and cheese; it's one of my favorite things to eat for breakfast. Try it paired with some specialty coffee at Cokooncafé.

Artxanda
This mountain with panoramic views over the city is ideal for picnics. Up there, you'll find a traditional grill house called Txakoli Simón. They can prepare a full picnic for you.

Kalimotxo
The name of this popular cocktail was coined right here in the Old Port of Algorta during the San Nicolás festival in 1972. The organizers rescued 2,000 L of bad red wine by mixing it with Coca-Cola. *Kalimotxo* was an instant hit.

Bollo de Mantequilla
My favorite sweet treat is *bollo de mantequilla*. It's a soft, brioche-like Swiss bun filled with a smooth, rich buttercream, and it's unreal. My go-to bakery for it is Martina de Zuricalday ❼. Arrese, Leku Ona, Don Manuel, and La Suiza are top-tier options, too.

Book this story

KLM operates three daily nonstop flights to Bilbao Airport from Amsterdam Airport Schiphol.

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Andrea Arévalo (Nerua); Getty Images (Café Iruña)



Helping children in need at KLM destinations

Wings of Support is a non-profit initiative founded by KLM staff. Since 1998, we have supported over 1,000 local projects at KLM destinations worldwide, giving children in need access to education, shelter, and medical care. With overheads kept to a minimum, your support truly reaches the children who need it most.

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www.wingsofsupport.org

wingsofsupport

A TASTE OF STARDOM

From traditional Thai dishes to couture-inspired cooking and micro-seasonal menus, these newly Michelin-starred restaurants are pushing the fine-dining frontier.

Text **Suzanne Stougie**



Merijn van Berlo



The Netherlands

CHOUX, AMSTERDAM

In an industrial, vintage-tinged setting near the Amsterdam Central Station, chef Merijn van Berlo builds bold yet refined tasting menus around what's growing at the time. Fish or meat appear more as accents than anchors, while fermentation, sharp acidity, and deep savory flavors ensure there's plenty of punch on each plate. The alcohol-free pairings are worth considering even if you're not teetotal: Choux upcycles its food waste into ingenious infusions, kombuchas, and juices to match its menus. **Good to know:** Its signature seasoning sauce – 621 Ferments; also upcycled – can be bought for a daily dose of Choux charm at home.

choux.nl



US

LILO, CARLSBAD

Lilo is one of a quartet of SoCal restaurants led by chef Eric Bost and restaurateur John Resnick. It took Lilo a mere two months to earn its first Michelin star in 2025. Its tasting menu is an intimate affair, starting with a trio of amuse-bouches in a beautiful courtyard, then unfolding at the 22-seat chef's counter, where 16 or so courses are brought into being before your very eyes. Bost's dishes explore coastlines around the world, combining imaginative ingredients such as bigeye tuna with French technique and a Japanese touch. **Good to know:** Wine director Savannah Riedler won Michelin's 2026 Sommelier Award for her California-driven wine list; the zero-proof or hybrid pairings are exceptional too.

restaurantlilo.com

Elodie Bost (left), Archive of Ambiente (right)

Czech Republic

ŠTANGL, PRAGUE

Štangl has both feet planted firmly in Czech soil, with chef Martin Štangl turning the country's fields, forests, and waterways into delicate dishes. Family-run fisheries, organic farms, and local producers cover 95% of the restaurant's ingredients, which are amplified through fermentation, cultivated molds, and inventive combinations. Located in Prague's trendy Karlín district above the esteemed Eska bakery, the restaurant's stripped-back setting is light, letting the three- or five-course menu do the talking.

Fun fact: The local sourcing, together with clever waste reduction like root-to-leaf cooking and recycling paper menus into coasters, led to Michelin recognizing Štangl for its sustainable gastronomy.

stangl.ambi.cz





Thailand

BO.LAN, BANGKOK

After a three-year hiatus, Bo.lan's husband-and-wife chefs Dylan Jones and Duangporn "Bo" Songvisava – who was voted Asia's best female chef in 2013 – regained a Michelin star for Bo.lan late last year by fiercely championing Thai culinary tradition and balancing formidable flavors. Remarkable local ingredients, from rainy season bamboo shoots to hummingbird flowers, sourced from small farmers, are transformed into a range of trailblazing tasting menus. Through rigorous recycling, Bo.lan upcycles food waste into cleaning and other useful products, while staff uniforms are made with organic fabrics and nontoxic dyes. **Good to know:** The mains – soup, salad, curry, relish as well as outstanding organic rice – are served together for sharing.

bolan.co.th



France

MONSIEUR DIOR, PARIS

Yannick Alléno, a master of modernization in French cuisine, helped the restaurant earn its first Michelin star after taking over the kitchens at Dior's iconic 30 Montaigne. Dining here means immersing yourself in a sea of Dior: houndstooth-patterned chairs, elegant tableware, and walls clad in a mosaic of images from the brand's archive. Even the food echoes fashion's vocabulary, with shapes, textures, and finishes enhancing the flavors. Yet it's unmistakably French: sauces, butter, truffles, and impeccable technique, sharpened by Alléno's modern touch. **Good to know:** Dior's flagship fashion temple includes fashion ateliers, a museum, a patisserie, and lots of couture, *bien sûr*.

dior.com

Bo.lan (left), Laora Queyras / Monsieur Dior by Yannick Alléno (right)

Welcome on board



KLM NEWS

KLM House

New!

NO. 107: DE KLEINE SCHORRE





Located in the historic village of Dreischor in the Netherlands' Zeeland province, Dutch vineyard De Kleine Schorre produces an array of elegant, fresh white wines that reflect the distinctive character of Zeeland's coastal climate and terroir. The same family has owned the estate since 1916, and the fourth generation currently runs it. De Kleine Schorre sits on mineral-rich marine clay soils, formed from sediment deposited by the sea. With more than 60,000 vines across 14 hectares, the winery demonstrates that high-quality wines can be produced in the Netherlands. For more than 20 years, the vineyard has been a wine partner of KLM World Business Class. House 107 celebrates this special partnership between De Kleine Schorre and KLM, which continues to bring a taste of Zeeland to travelers all around the world.

Read more about De Kleine Schorre in our Travel Well article on page 64.

Mark Wagtendonk (left)

Food & drinks

GRAND CAFÉ KLM

KLM'S LATEST ONBOARD SERVICE ON EUROPEAN ECONOMY FLIGHTS OFFERS PASSENGERS A WIDER SELECTION OF FOOD AND BEVERAGES.



Passengers can now pre-order a meal before departure or select items from an onboard menu during a flight. With this new service, KLM is responding to a trend among European full-service airlines and travelers' desire for greater choice and flexibility. Passengers can enjoy a complimentary basic offer on all European flights, comprising coffee, tea, water, orange juice, and a *stroopwafel*. On flights under an hour, only water and a *stroopwafel* are served. On longer European flights, passengers can pre-order a meal for a fee when booking and via My Trip, up to 24 hours before departure for outbound flights and until 36 hours before departure for return flights. They can also purchase various items from the onboard menu. As part of Grand Café KLM, the airline also offers high-value customers, such as Platinum members, an additional benefit. On Economy Class flights where Grand Café KLM is available, they'll receive a complimentary beverage with a snack or sandwich from the onboard menu. Other Flying Blue members can pay for orders with their Miles.

Ask the expert



MATRIX DE VRIES, FOOD SPECIALIST CATERING OUTSTATIONS, ANSWERS YOUR BURNING QUESTION.

Are meals for KLM's return flights prepared locally ?

Yes, they are. KLM's return flights often carry meals that have been freshly prepared at the departure station. This allows us to offer our passengers the best possible food quality, while also giving us an opportunity to bring a little of the destination on board. Our Food and Beverages team creates contemporary, international cuisine inspired by our Dutch heritage. For example, Economy Class passengers can enjoy Chicago cheesecake when leaving Chicago, or Business Class passengers can sample a Nanaimo-inspired coconut dessert when departing from Vancouver.

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 Royal Dutch Airlines
Travel *Well*

KLM NEWS



Memorable flight

"The purser talked to me, helping me through my grief"

THE KLM CREW COMFORTED ANITA VAN DEN BERGH AFTER HER MOTHER'S PASSING.

My husband and I have been living near Lake Michigan in Chicago, in the US, for about 40 years. I've been fortunate to have built a life here, teaching dance and later becoming a child therapist. My friends and family live in the Netherlands, and because my husband worked for KLM for a while, we were able to fly back and forth to Holland more easily. However, there was a situation two years ago that made the distance a bit more painful. I received news that my mother's health was declining rapidly and that I should make my way to Holland. So I did. But just after landing, I learned that my mother had passed away. Not being able to say goodbye hit me hard, but I'm grateful for the comfort given to me by KLM's cabin crew, who stood around me in a sort of circle, shielding me from the outside world as I had a moment with my grief. A week later, while flying back from Amsterdam to Chicago, the cabin crew showed up for me again. After chatting to my husband and hearing that my mother had died only days earlier, the purser sat next to me and patiently talked to me, helping me through my grief. She gave me a cute little charm for my purse and a card signed by all of the crew. To this day, I use the card as a bookmark. I cherish the memory and will be forever grateful to that crew member.

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*.

Content Marketing Awards

HOLLAND HERALD HONORED

THIS SUMMER, *HOLLAND HERALD* WON THE US-BASED CONTENT MARKETING INSTITUTE'S BEST PUBLICATION AWARD (PRINT OR DIGITAL).

The Content Marketing Awards' jury recognized that *Holland Herald*, the world's oldest inflight magazine still in circulation, has continuously evolved over its 60-year history. "At its core is KLM's 'Travel Well' philosophy: a shift from transactional travel to meaningful travel," said the jury. "Instead of simply collecting destinations, travelers are encouraged to travel with intention, build connections with cultures, people, and places, and return home enriched. *Holland Herald* brings this philosophy to life with high-quality storytelling, strong photography, and practical insights, while positioning KLM as a caring and reliable companion."

Health

FIT FOR FLYING

DURING THE FLIGHT, IT'S IMPORTANT TO MOVE REGULARLY. HERE ARE A FEW TIPS:

Walk around: To promote healthy blood flow in the legs and feet, go for a walk at least every two hours.
Stay hydrated: Drink enough water in the 12 hours before departure and continue to do so during the flight. You can always ask a cabin attendant for a cup of water, or to refill your water bottle, during the flight.

Blood circulation is essential for good health, supplying oxygen and nutrients throughout the body. During long-haul flights, sitting still for extended periods can slow blood flow in the legs, slightly increasing the risk of thrombosis, a condition caused by a blood clot in a vein. Although rare among healthy travelers, thrombosis can be serious if a clot travels to the lungs and causes a pulmonary embolism. Symptoms may appear during or after travel and include leg pain, swelling, chest pain, or shortness of breath. Staying active, moving regularly, and understanding personal risk factors can help reduce the risk while flying.

Studio Tween (Memorable flight illustration)

TRAVEL WELL







“You need about 1 kg of grapes to produce one bottle; we produce about 100,000 bottles of wine a year”



Text Anouk Bowman, Images Ester Gebuis

Winemaking

BEHIND EVERY BOTTLE

AT DE KLEINE SCHORRE WINERY, HARD WORK AND PASSION TURN GRAPES INTO WONDERFUL WINES, WHICH HAVE BEEN SERVED IN KLM WORLD BUSINESS CLASS FOR MORE THAN 20 YEARS. COFOUNDER JOHAN VAN DE VELDE TAKES US BEHIND THE SCENES.

It's bright and sunny when we visit the 14-hectare estate of De Kleine Schorre, a family-run winery in Dreischor, Zeeland, in the southwest of the Netherlands. De Kleine Schorre is home to about 63,000 vines, yet as we walk through them, the absence of grapes is noticeable. Cofounder Johan van de Velde laughs. "That's because my girlfriend, Paula, and four others pruned these vines by hand," he says. "They'll be ready for harvest before you know it; they grow about 5 cm a day." We also notice the plants and wildflowers growing between the vines. "They serve a purpose – take this one," says Van de Velde as he hands me a stalk that smells of aniseed. "Fennel has long roots that compete for space with the roots of the vines; this makes them stronger. Or this alfalfa, which is good for air quality. These plants improve biodiversity, which benefits the vines."

The perfect grape

After completing his studies at agricultural school, Van de Velde spent three years in Luxembourg learning winemaking. Since 2004, he and Paula have been running the business full-time. "You don't *have to* produce a white, a red, and a rosé," says Van de Velde. "Grapes suitable for red wines need more heat than our climate provides. Those used for white are more adaptable, so that was a logical choice. And because Zeeland is famous for its mussels, lobster, and oysters, we chose varieties that pair well with fish. We grow Pinot Gris, Pinot Blanc, Rivaner, Cabernet Blanc, Souvignier Gris, and Auxerrois grapes, and produce about 11 different wines."

The grapes are harvested in September and October, and while this happens mechanically, quality control is still a vital human task. "We sort and pack the grapes manually," says Van de Velde. "We ensure they're ripe enough to harvest in the first place, as this influences the taste. They can't be too ripe, either – they need to be perfect."

Filtering and tasting

"We produce about 100,000 bottles of wine a year," says Van de Velde. "You need about 1 kg of grapes to produce one bottle, so you can calculate how many grapes we harvest a year." We're in a huge warehouse filled with wooden barrels and stainless steel cylinders; the metal tanks vary in capacity, with the largest holding 5,500 L. "We use a special press to extract only the juices we're after, not the bitter rind and kernels," explains Van de Velde. "The juice is transferred into the cylinders quickly to allow as little oxygen as possible to interfere with fermentation. It's kept chilled during the fermentation process, resulting in a fruity, fresh wine. Fermentation takes four to five months, and around March or April, we start filtering and tasting." Tasting is an important part of the process, he adds, because every wine has its own character and destination. "Depending on the style we want to achieve, each wine follows its own path: some are given extra time to mature in oak casks, while others undergo a second fermentation in the bottle to create a sparkling wine." The wines are bottled on the estate. "From here, they go directly to our customers – and for more than 20 years, KLM has been one of our most special customers."



Cofounder of De Kleine Schorre Johan van de Velde

Left page (clockwise from top left): Early grapevines; filtering and tasting begins around March or April; De Kleine Schorre has about 63,000 vines; Rivaner is a crisp, light-bodied white wine

KLM FLEET

Specifications

LARGE AND IN CHARGE



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: **136**
Total length (m): **41.5**
Wingspan (m): **35.12**

The third and largest Embraer model in KLM's fleet, the 195-E2 seats up to 136 passengers, has extra-spacious overhead bins, and new seats with extra legroom and USB ports. The Embraer 195-E2 is also the most fuel-efficient aircraft in its class. Powered by Pratt & Whitney PW1900G geared turbofan engines, it delivers lower fuel burn and reduced noise.



Airbus A330-300/200
Number of aircraft: **5**/5
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



Airbus A350-900
Number of aircraft: **1**
Cruising speed (km/h): **882**
Range (km): **12,200**
Max. take-off weight (kg): **283,000**
Maximum passengers: **331**
Total length (m): **66.61**
Wingspan (m): **64.75**
Personal inflight entertainment
Wi-Fi on board



Airbus A321neo
Number of aircraft: **18**
Cruising speed (km/h): **876**
Range (km): **3,500**
Max. take-off weight (kg): **89,000**
Maximum passengers: **227**
Total length (m): **44.51**
Wingspan (m): **35.80**
Personal inflight entertainment
Wi-Fi on board



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 737-800/700
Number of aircraft: **26**/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



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**



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: **381**/286
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: **15**/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**/275
Total length (m): **68.30**/62.80
Wingspan (m): **60.10**/60.10
Personal inflight entertainment
Wi-Fi on board



Embraer 190/175
Number of aircraft: **16**/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**/26.00

Mark Wagtendonk (right page)



Satellite radome

SURFING KLM

"What we see on top of the A321neo in this photo is the white satellite radome, which houses the Wi-Fi antenna that enables passengers to connect to the Internet on board," explains Jan Fieten, Customer Journey Manager Flight. "The radome is deliberately shaped to maintain the aircraft's aerodynamic efficiency. If your aircraft has a radome, like all the aircraft in our intercontinental fleet, you'll be able to use your mobile device or laptop on board. We're one of the first European airlines to offer free Wi-Fi on flights in Europe, and 55% of KLM's European aircraft – including the Embraer 195-E2s, A321neos, and part of our B737-800 fleet – are equipped with Wi-Fi antennas. We're working hard to make Wi-Fi available on most of our fleet over the next two years, allowing more passengers to go online on board European flights."

TRAVELERS



Laura

"I'd like to hire a camper van and drive around Canada"

LAURA VAN DIJKE
TRAVELING TO DUBLIN
ON FLIGHT KL1141

Reason for travel? "I'm here with colleagues from Bergen, Norway, and we're on our way to Dublin to pick up a boat called the *Statsraad Lehmkuhl* and sail it back to Norway. We hope the journey will take us about a week. The company we work for specializes in construction, maintenance, and mechanics. I'm a project engineer, and am involved in planning and assignments."
Still on your travel bucket list? "Canada is still high on my list. The nature there is supposed to be incredible. I'd like to hire a camper van and drive around to see as much as possible. I'd love to see the bright blue Moraine Lake in Banff."
Who's your dream passenger to sit next to? "I'd choose an athlete. I used to swim a lot, so I wouldn't say no to sitting next to Michael Phelps. I'd love to know how he looks back on his career and whether there's anything he would have changed."

Sricharan

SRICHARAN VADDIRAJU
TRAVELING TO MUMBAI
ON FLIGHT KL0877

Reason for travel? "I work in Dublin, Ireland, but I'm on my way to Hyderabad in India. My wife lives there, and she just gave birth to our son. I haven't met him yet, so I'm very excited. We haven't even given him a name yet. I'll be there for around a month. My wife and I haven't seen each other for about four months; thankfully, we've been able to keep in touch virtually."
Still on your travel bucket list? "There are quite a few European countries that I'd like to visit. The Scandinavian countries appeal to me, as does the Netherlands – I work in a field that has to do with hydraulic and renewable energy, and the Dutch seem to be quite good in that field."
Who's your dream passenger to sit next to? "I like to be comfortable during flights, so I'd probably choose a good friend so that I could be myself. I'm fortunate that I have a lot of good friends to choose from."



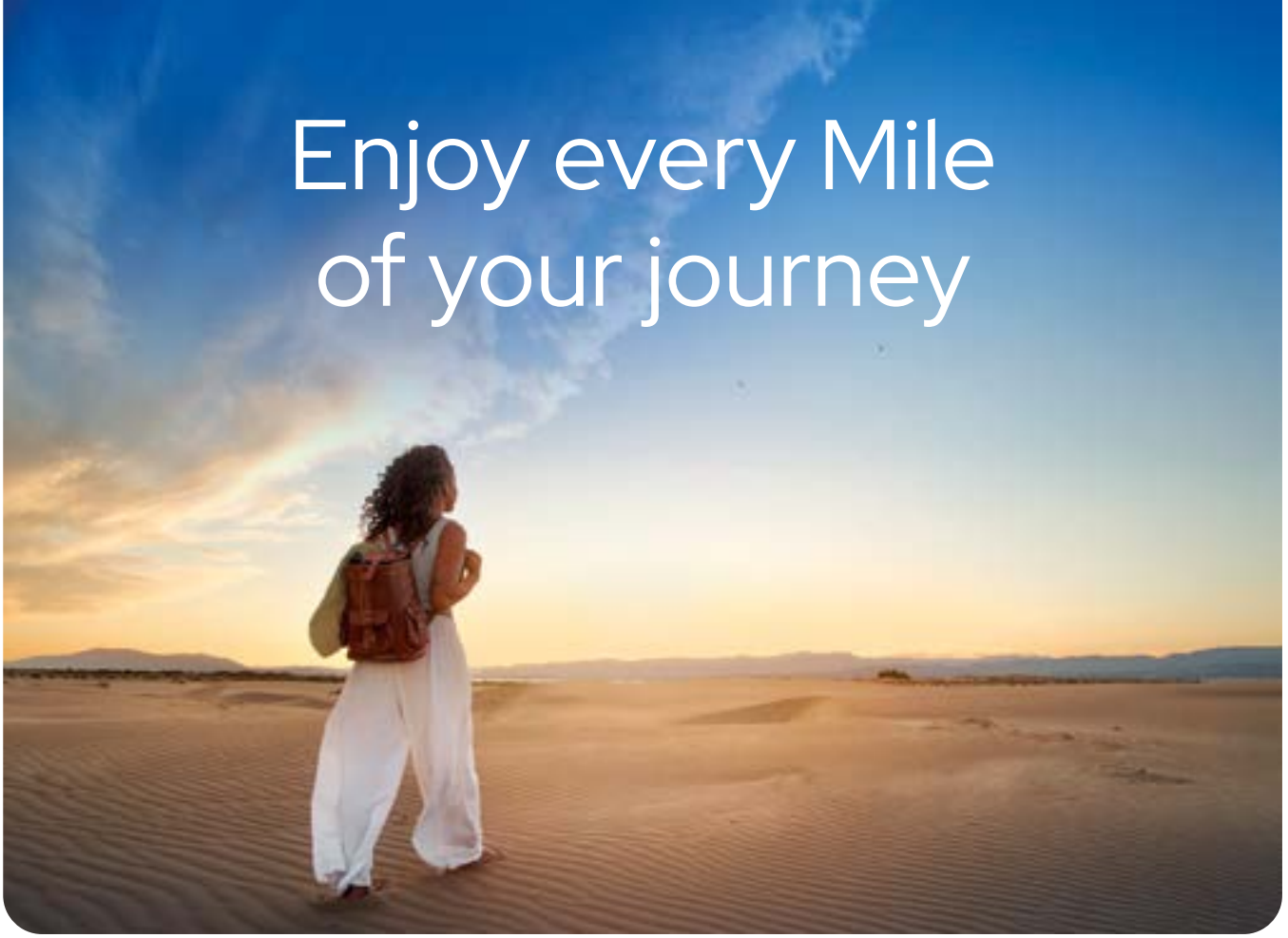


Heleen & Eric

HELEEN BROTMAN AND
ERIC BARR TRAVELING
TO NEW YORK CITY
ON FLIGHT KL0641

Reason for travel? Eric: "We've just returned from a trip that took us through parts of Portugal and Spain. We caught a bus from Lisbon, then took a boat in Porto that crossed into Spain, before returning. We'd never been, and it was a great experience. We haven't seen much of Europe, so I'd like to do the British Isles next."
Still on your travel bucket list? Eric: "If time and money weren't an issue, Australia and New Zealand are places I'd still love to see."
Heleen: "Japan is high on my list too, if we're dreaming."
Who's your dream passenger to sit next to? Eric: "Walt Disney. I've always been a Disney fan, not just of their films, but also of Walt himself. He's my hero. I'm retired, but took a part-time job at Disney for fun."
Heleen: "My mother. She passed away about 30 years ago; I'd love to catch up and talk to her some more."

Text Anouk Bowman. Images Ester Gebuis



Flyingblue
AIRFRANCE KLM

Travel shapes you with incredible experiences that become forever part of your journey. And Flying Blue, the loyalty programme of Air France-KLM Group, is here to help you enjoy every Mile along the way.

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Join at flyingblue.com

Flying Blue is the loyalty programme of

AIRFRANCE KLM transavia

FLYING BLUE

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Your journey doesn't always begin at the airport. With an eligible Flying Blue – American Express Card, Flying Blue members can earn up to 2 Miles for every euro spent and as much as 60 XP annually, turning daily purchases into opportunities to travel more. From a morning coffee to dinner with friends, everyday spending can fast-track your next getaway. When you're ready to fly, your Miles can be used for reward tickets with Air France, KLM and partner airlines, cabin upgrades, and more. So start earning today and let everyday moments take you a step closer to your next trip. Scan the QR code to discover the American Express Platinum Card and unlock its exclusive benefits.

My Miles



"I've changed the way I think about collecting Miles"

VICTORIA KOCHUKOVA DECIDED TO SPEND HER MILES ON A REWARD FLIGHT FOR HER BIRTHDAY.



Lisbon, Portugal

I was lucky to win quite a few Miles during Flying Blue's 20th-anniversary social media campaign. As a frequent KLM flyer, I'd always used my Miles practically – for a better seat on long-haul flights or for extra baggage – but I'd never accumulated enough to book a reward flight. So I decided to celebrate my birthday by booking my first Business Class reward flight to one of my favorite cities, Lisbon.

I flew from Helsinki to Amsterdam and was meant to continue my journey from there, but my connecting flight was canceled. However, what could have been a frustrating delay became an unexpectedly relaxing part of the trip. With access to KLM's Crown Lounge included in my ticket, I had a comfortable place to recharge while waiting for my new flight. That reward flight changed the way I think about collecting Miles. They aren't just for practical extras; they're opportunities to create unforgettable experiences. When I arrived in Lisbon, the city welcomed me with sunshine and beautiful streets. It was the perfect setting for my birthday celebration.

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*.

Getty Images

Flyingblue AIRFRANCE KLM

Sign up now! Earning Miles with a Flying Blue – American Express Card means there's never been a better time to sign up with Flying Blue for free. Flying Blue is, in fact, your ideal travel companion: earn Miles and spend them on flights, hotel stays, car rentals, and more. For more info, please check **flyingblue.com**.

ONBOARD ENTERTAINMENT



Aiming to stay relevant, the Minions make a film

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Watch, listen, or play

LET US ENTERTAIN YOU

Dive into a world of cinematic wonder with more than 300 films from around the globe. Enjoy 400 TV programs spanning various genres to suit every taste, and immerse yourself in our vast audio library, featuring more than 1,000 albums, playlists, podcasts, and audiobooks. Challenge yourself with our selection of games and set Parental Controls for the Kids Only section. Stay ahead of the curve with our constantly updated catalog. Each month, we refresh almost 20% of our video content. Check entertainment.klm.com for the full listing before your next trip. For now, sit back, relax, and enjoy your journey.

Our pick

←

MINIONS & MONSTERS

They may be unlikely movie stars, yet the capsule-shaped creatures called Minions have been starring in films – such as the *Despicable Me* franchise and the spin-off *Minions* movie series – since 2010. *Minions & Monsters* is their latest feature and the third prequel to *Despicable Me*.

Set in 1920s Hollywood, long before they meet their boss, supervillain Gru, the Minions accidentally become silent-film stars. When the talkies arrive, the Minions, who speak only Minionese, lose their jobs. Aiming to stay relevant, they make a monster film.

Animation, 1h29min

Films

WATCH IT NOW



© 2026 Legendary and WBEI.

Dune

Sci-fi, 2h35min

Set in the far future, the story follows Paul Atreides (Timothée Chalamet), whose family is entrusted with the valuable but deadly planet of Arrakis. When Baron Harkonnen (Stellan Skarsgård) seeks to reclaim it, the family is caught up in a struggle for control of the planet.



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The Invite

Drama, 1h47min

Joe (Seth Rogen) and Angela's (Olivia Wilde) marriage is on the rocks, but after sharing some wine with their picture-perfect upstairs neighbors, Piña (Penélope Cruz) and Hawk (Edward Norton), the evening takes an unexpected turn, and tensions begin to rise.



© 2024 20th Century Studios.

Deadpool

Comedy, 1h48min

After receiving a terminal cancer diagnosis, former Special Forces operative Wade Wilson (Ryan Reynolds) agrees to an experimental treatment run by Ajax (Ed Skrein). The treatment activates Wade's self-healing mutant genes, curing his cancer but leaving him disfigured.

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 3D 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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House of the Dragon

Fantasy, 50min

A prequel to the hit show *Game of Thrones*, this series follows the Targaryen civil war of succession, as rival factions battle for control of the Iron Throne, set in Westeros 172 years before the birth of Daenerys Targaryen.



© Copyright BBC Pictures.

A Life in Ten Pictures

Documentary, 59min

A picture is worth a thousand words, so how much can be said by collecting the 10 most significant ones? This series explores the lives of some of the most influential figures of our time, told through the 10 images that define them.



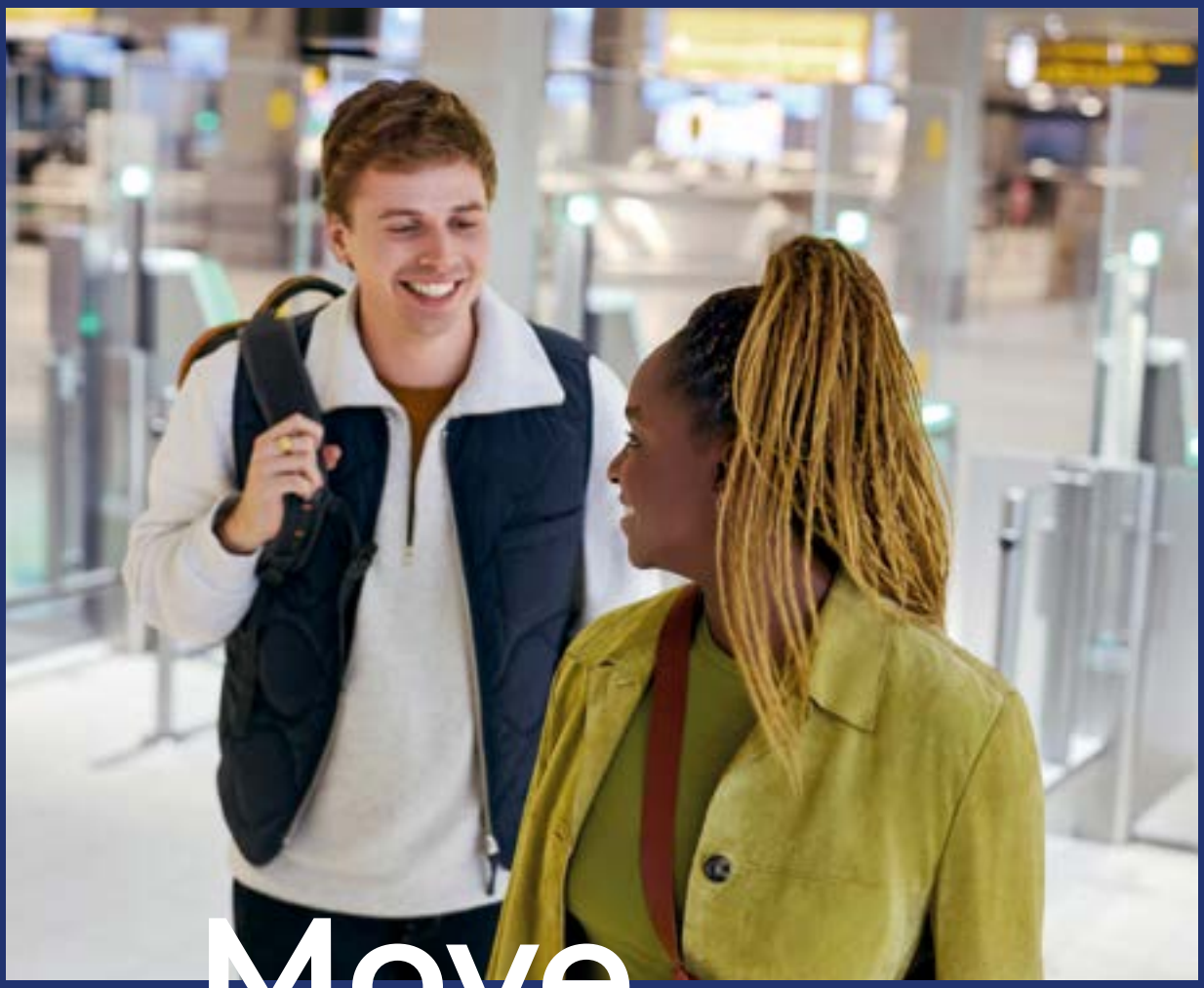
© 2026 Warner Bros. Entertainment Inc.

The Repair Shop

Reality, 30min

Some of Britain's most skilled restoration experts breathe new life into cherished family heirlooms brought in by members of the public, who tell the personal stories behind the items. In season 10, the team repairs a clock, a pedal car, and much more.

SKYTEAM



Move with ease

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Kenya Airways KLM KOREAN AIR MEA SAS Saudia TAROM VietnamAirlines virgin atlantic XIAMENAIR

SKYTEAM

Loyalty programs

MAXIMIZING YOUR MILES

WITH SKYTEAM MEMBER AIRLINE LOYALTY PROGRAMS, EVERY TRIP BRINGS YOU CLOSER TO YOUR NEXT. HERE ARE A FEW TIPS TO HELP YOU GET THE MOST OUT OF YOUR MILES AND ENJOY MORE REWARDING TRAVEL.



Every Mile counts

Add your loyalty program membership number to your flight reservation before departure to ensure Miles are automatically added to your account. Many programs also partner with hotels, car rental companies, and more, so you can earn Miles or enjoy other perks even when you're not flying.

Recognition wherever you go

SkyTeam Elite and Elite Plus members enjoy added benefits across our global network. From extra baggage to SkyPriority services at airports, your status unlocks a range of perks no matter which member airline you're flying with. Elite Plus members can also relax before takeoff in one of hundreds of airport lounges across our network. To check which benefits apply to your next trip, use SkyTeam's Loyalty Benefits Calculator on skyteam.com. Just enter your program, status, and airline to see your perks at a glance.

Never miss a Mile

Forgot to add your loyalty program number before your flight? No problem. Simply log into your program's website, enter your travel details, and your request will be confirmed in seconds.

Reward yourself in a matter of clicks

You can easily redeem your Miles for award tickets on any SkyTeam-operated flight. In just a few clicks, check what's available and book your award ticket directly through your loyalty program's website.

Not a member yet? Here's how to join

It's easy – and free – to sign up for a SkyTeam member airline loyalty program. Join just one to start earning and redeeming Miles across all 18 member airlines.

The only thing left? Start dreaming about where you'll travel to next. Visit our member airlines' websites to learn more, and let your loyalty take you further.

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

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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, takeoff, 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 **video recording** of any person on board without their explicit consent is not allowed.

Lithium batteries

Cell 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.

Carry-on baggage at EU airports

To increase passenger safety, security rules for carry-on baggage are in place for all flights in accordance with EU 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 100 ml and packaged in a resealable, transparent plastic bag (maximum volume 1 liter, 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. Traveling to the US? Only bring liquids on board bought and sealed at Schiphol. Transfer in the US or Canada? Pack your liquids in your checked baggage.

Wi-Fi & free messaging

STAY IN TOUCH ON BOARD

Our ICA fleet has Wi-Fi and more and more of our European aircraft are being equipped with it. If your aircraft has a Wi-Fi logo on it, you can use Wi-Fi. Follow the instructions to the right. **Fast Wi-Fi is available to Flying Blue members for free on our Wi-Fi-enabled European aircraft**. On ICA 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. 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 on ICA.



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


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Refreshing Croatia

DISCOVER A DIFFERENT SIDE OF CROATIA THIS WINTER

Croatia may be famous for long summer days by the Adriatic, but winter reveals a different side of the country. From Zagreb to Split, the cooler months offer plenty of reasons to explore.

In Zagreb, winter draws you into the heart of the city. Wander through the historic Upper Town or simply join locals over coffee. As the festive season approaches, lights and decorations bring warmth and color to its streets and squares. Varaždin pairs Baroque elegance with the warmth of the festive season. Its colorful facades, palaces, and cobbled streets are easily explored on foot, with the Old Town fortress providing an unmistakable backdrop to a winter day in the city. Nearby, Trakošćan Castle seems particularly at home in the winter landscape. Perched on a hill above a lake and surrounded by a forest park, the 13th-century castle invites you to discover its historic interiors and enjoy views across the lake and wooded hills.



Natural winter wonderland

Nature sets the pace at Plitvice Lakes National Park. Winter brings a quieter atmosphere to its lakes, forests, and waterfalls, with the landscape changing character as temperatures drop. Discover this remarkable waterscape in winter and experience one of Croatia's best-known natural wonders from a new perspective. On the Adriatic, winter feels different again. Opatija, once renowned as a winter resort, combines grand historic villas with sea air and a long tradition of wellbeing. Walk along part of the Lungomare promenade, then slow down over coffee or retreat to the warmth of a wellness center. Meanwhile, Split reveals another side of Mediterranean life beyond the beach season. Explore the ancient streets of Diocletian's Palace, walk along the Riva, or head towards Marjan for views of the city and sea.

Winter does not transform Croatia into just one thing. It simply gives you more ways to experience it.

CROATIA Full of life

CENTRAL DALMATIA

EUROPE



European routes, including SkyTeam and KLM code-share partners.

- KLM
- airBaltic
- Air Europa
- Air France
- Air Serbia
- 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.

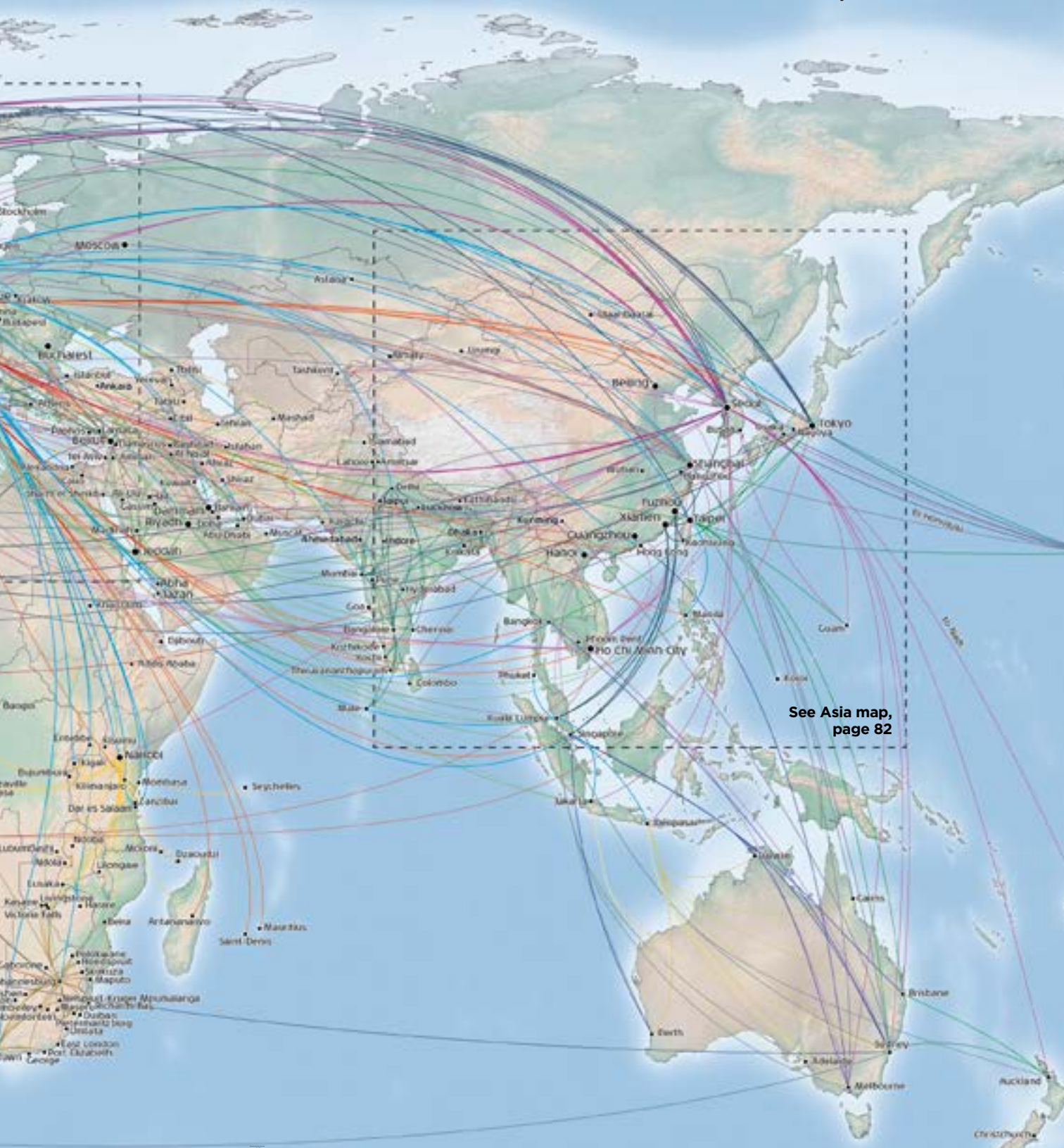
Maps: Uitgeverij 12 Provinciën



See Europe map, page 79

See North America map, page 84

WORLD



KLM, SkyTeam and select code-share partner routes

- KLM
- Aerolíneas Argentinas
- Aeroméxico
- Air Europa
- Air France
- Air Link
- China Airlines
- China Eastern
- COPA Airlines
- Delta Air Lines
- Garuda Indonesia
- Indigo
- Jetstar Airways
- Kenya Airways
- Korean Air
- GOL
- Malaysia Airlines
- Middle East Airlines
- Qantas
- Saudia
- TAROM
- Transavia
- Winair
- Vietnam Airlines
- Virgin Atlantic
- XiamenAir

SkyTeam member

The lines are illustrative and do not represent the actual routes taken by the aircraft.
We do not currently fly over Russia or Ukraine.
We continuously adapt our network to changing circumstances, such as geopolitical developments.
Please check **klm.com** for the current schedule and routes.


ASIA
Taiyuan
Lanzhou
Chengdu
Changsha
Zunyi
Guiyang
Kunming
Mandalay
Nanning
Hanoi
Luang Prabang
Chiang Mai
Vientiane
Yangon
Da Nang
Bangkok
Siem Reap
Ho Chi Minh City
Phuket
Penang
Kuala Lumpur
Singapore



KLM routes, KLM code-share routes and other SkyTeam destinations in Asia.

- KLM
- Bangkok Airways
- China Airlines
- China Eastern
- Garuda Indonesia
- Jetstar
- Korean Air
- Malaysia Airlines
- Vietnam Airlines
- XiamenAir

SkyTeam member

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



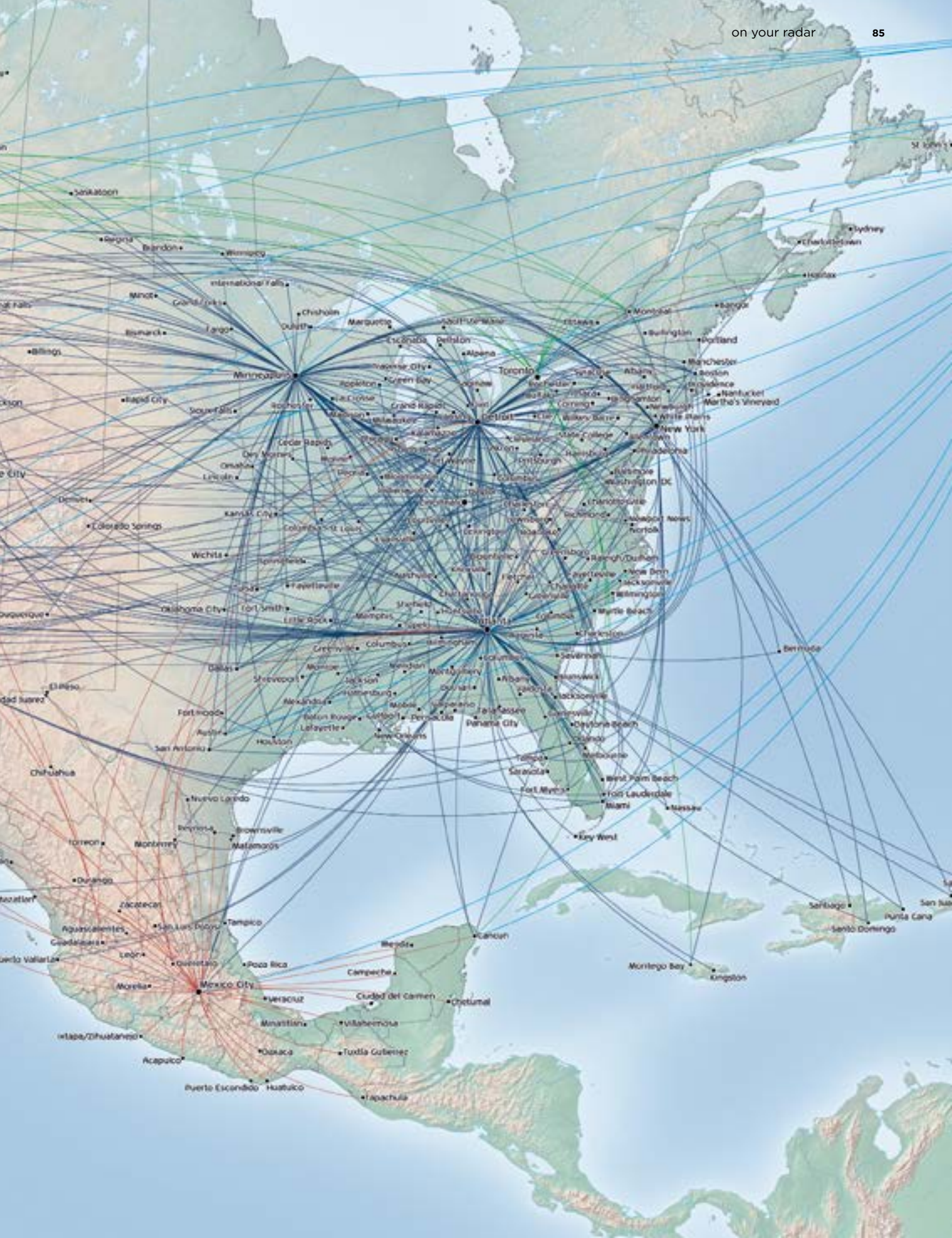
NORTH AMERICA

KLM routes, KLM code-share routes and other SkyTeam destinations in North America.

- KLM
- Aeroméxico
- Delta Air Lines
- WestJet

SkyTeam member

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


Saskatoon
Regina
Brandon
Winnipeg
International Falls
Minot
Grand Forks
Chisholm
Duluth
Marquette
Bismarck
Fargo
Billings
Minneapolis
Rapid City
Sioux Falls
Rochester
Escanaba
Pellston
Alpena
Traverse City
Appleton
Green Bay
La Crosse
Grand Rapids
Milwaukee
Detroit
Toronto
Ottawa
Montreal
Bangor
Burlington
Portland
Manchester
Boston
Providence
Nantucket
Martha's Vineyard
Albany
Hartford
Binghamton
Newburgh
White Plains
New York
Philadelphia
Baltimore
Washington DC
Charlottesville
Richmond
Newport News
Norfolk
Raleigh/Durham
New Bern
Jacksonville
Wilmington
Myrtle Beach
Charleston
Savannah
Bermuda
Cedar Rapids
Des Moines
Omaha
Lincoln
Denver
Colorado Springs
Kansas City
Columbia
St. Louis
Wichita
Springfield
Fayetteville
Tulsa
Oklahoma City
Fort Smith
Little Rock
Memphis
Sheffield
Huntsville
Atlanta
Greenville
Columbus
Birmingham
Dallas
Shreveport
Monroe
Jackson
Meridian
Montgomery
Albany
Dothan
Jacksonville
Hattiesburg
Alexandria
Mobile
Pensacola
Tallahassee
Panama City
Gainesville
Daytona Beach
Orlando
Melbourne
Fort Myers
Sarasota
West Palm Beach
Fort Lauderdale
Miami
Nassau
Key West
Fort Hood
Austin
Houston
Baton Rouge
Lafayette
New Orleans
San Antonio
El Paso
Chihuahua
Nuevo Laredo
Reynosa
Brownsville
Matamoros
Torreon
Monterrey
Durango
Zacatecas
Aguascalientes
San Luis Potosi
Tampico
Guadalajara
Leon
Queretaro
Poza Rica
Morelia
Mexico City
Veracruz
Minatitlan
Villahermosa
Oaxaca
Tuxtla Gutierrez
Acapulco
Puerto Escondido
Huatulco
Tapachula
Mendoza
Campeche
Ciudad del Carmen
Chetumal
Cancun
Santiago
Santo Domingo
Punta Cana
Montego Bay
Kingston
Sydney
Charlottetown
Halifax
St. John's

AMSTERDAM

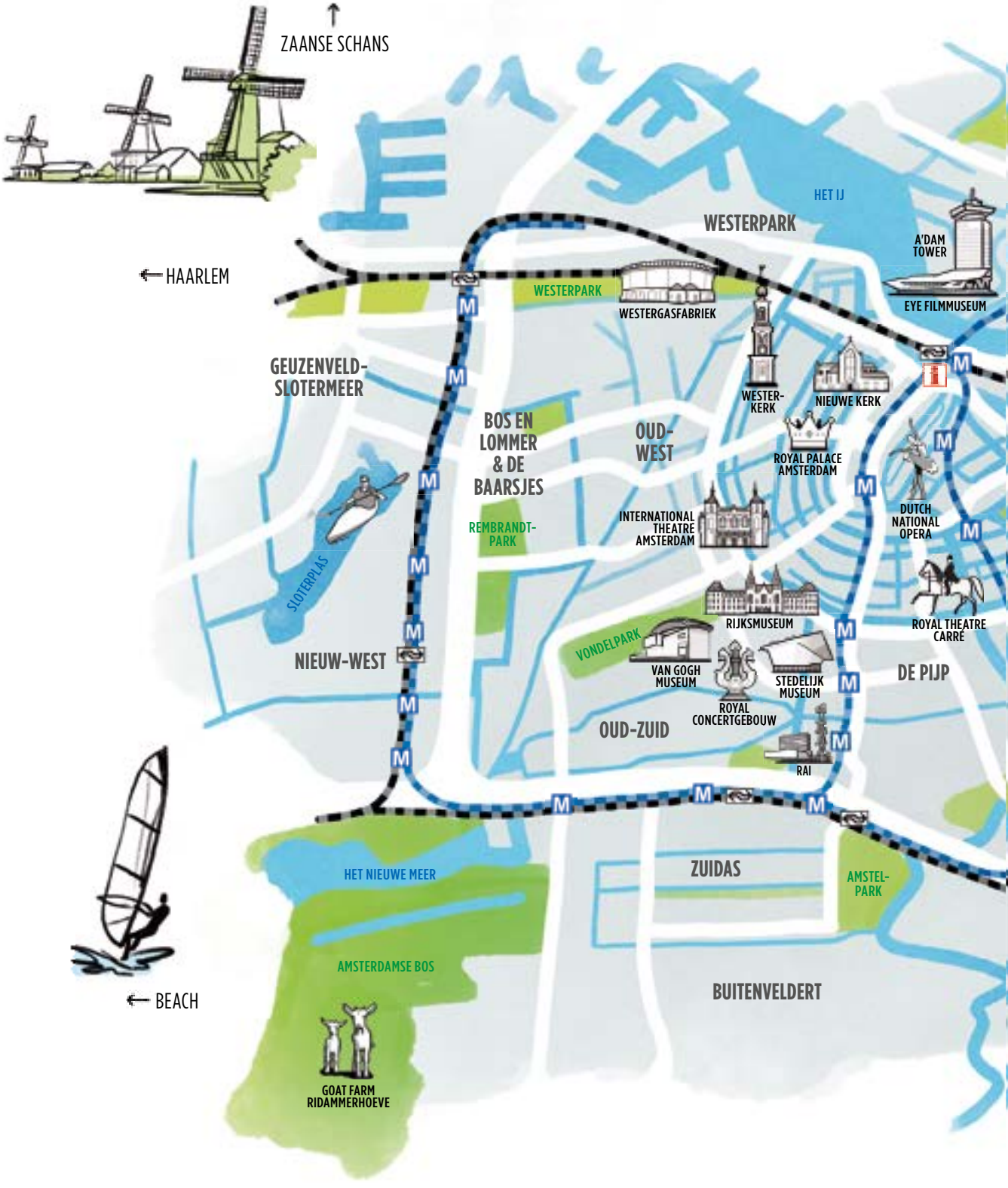
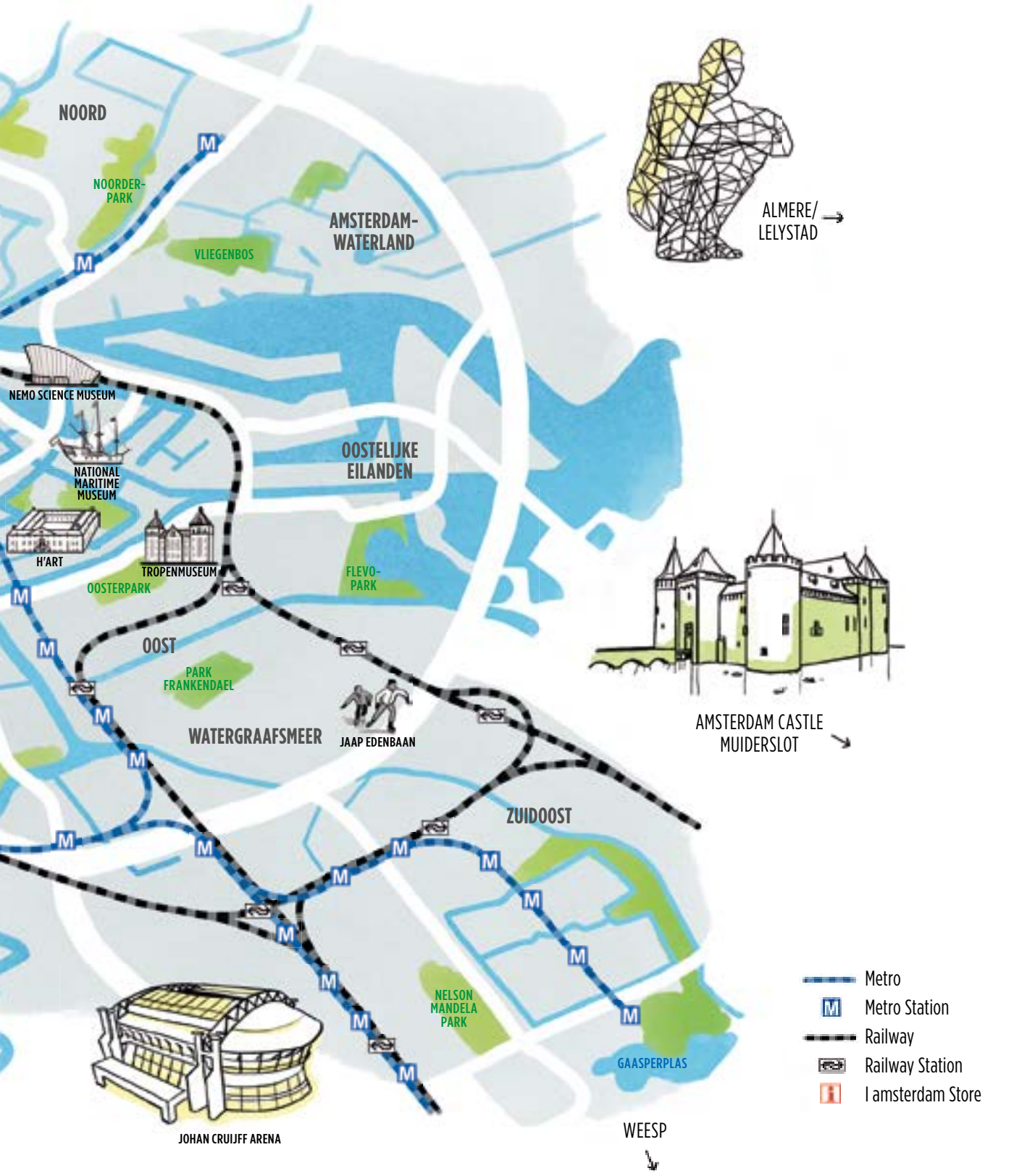


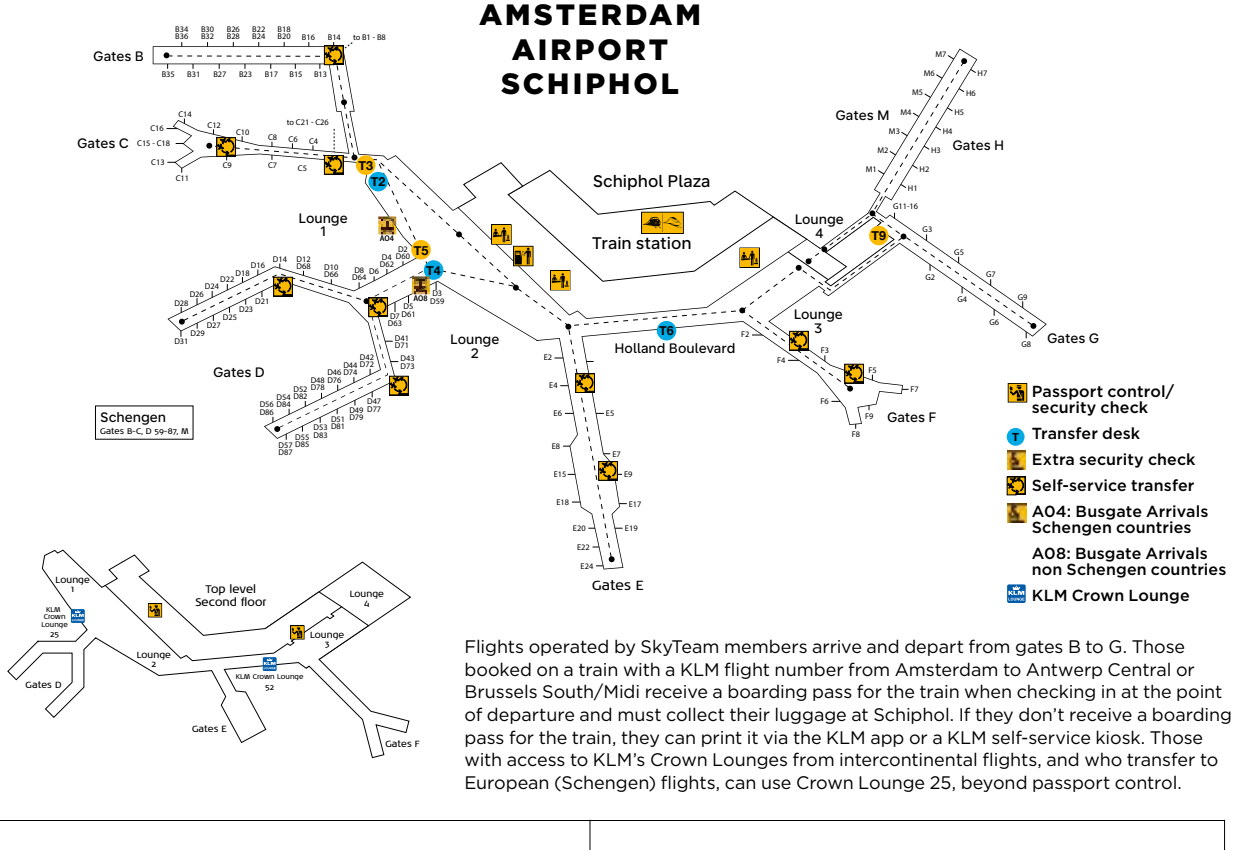
Illustration Monique Wijbrands


NOORD
NOORDER-PARK
AMSTERDAM-WATERLAND
VLIEGENBOS
ALMERE/ LELYSTAD
NEMO SCIENCE MUSEUM
NATIONAL MARITIME MUSEUM
OOSTELIJKE EILANDEN
H'ART
TROPENMUSEUM
OOSTERPARK
FLEVO-PARK
OOST
PARK FRANKENDAEL
WATERGRAAFSMEER
JAAP EDENBAAN
AMSTERDAM CASTLE MUIDERSLOT
ZUIDOOST
NELSON MANDELA PARK
GAASPERPLAS
JOHAN CRUIJFF ARENA
WEESP
Metro
Metro Station
Railway
Railway Station
I amsterdam Store

AIRPORT MAPS

The Netherlands

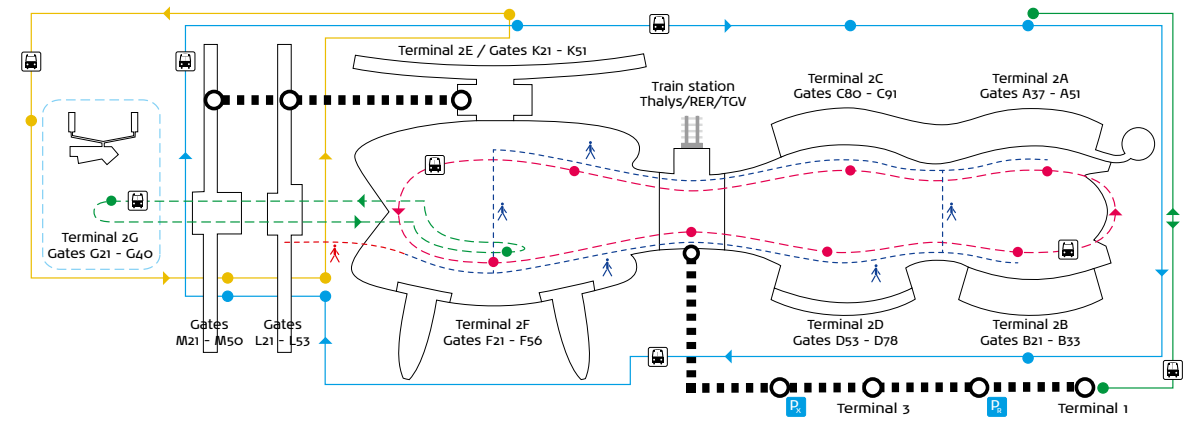
AMSTERDAM AIRPORT SCHIPHOL



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.

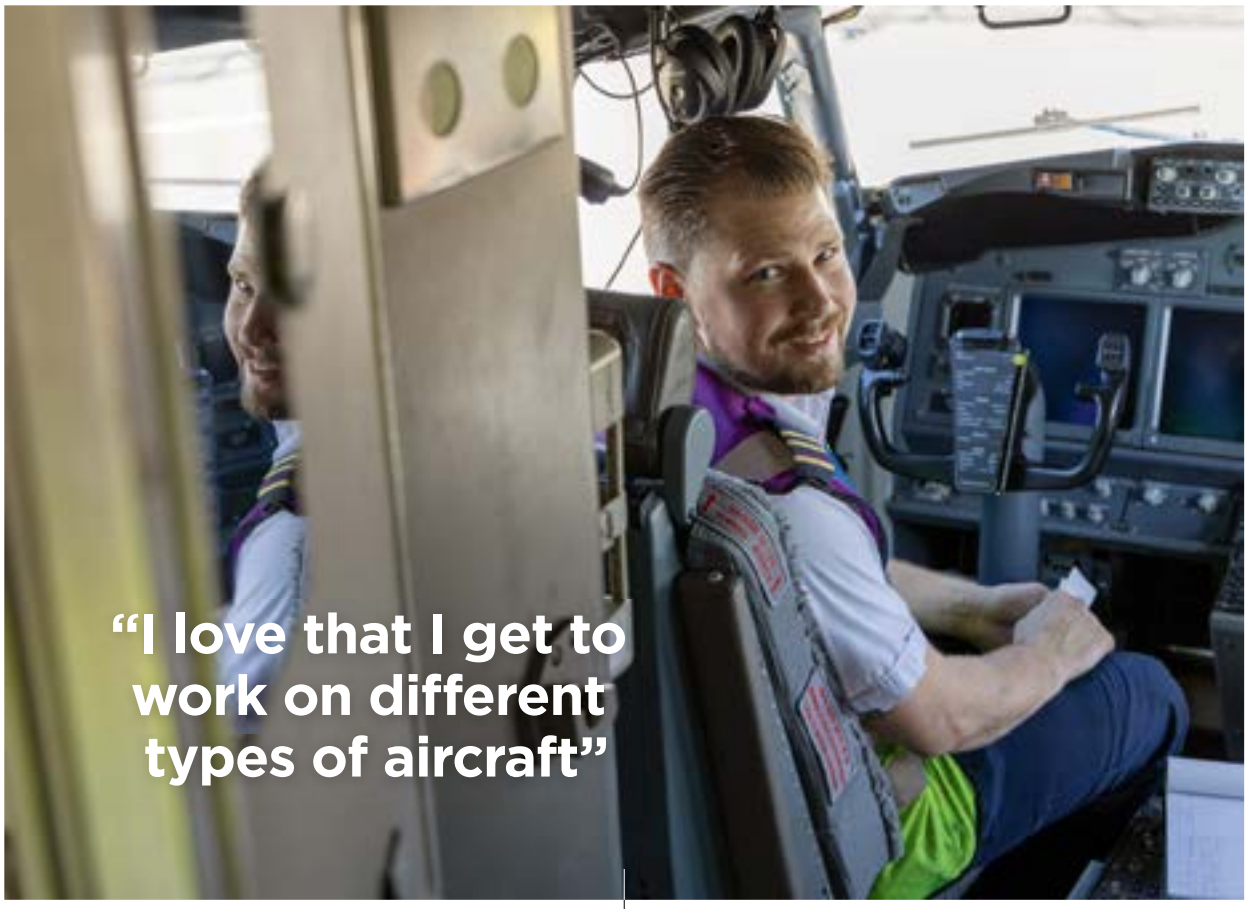
France

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



Marc Visscher

LINE MAINTENANCE MECHANIC MARC VISSCHER DOES THE FINAL INSPECTIONS ON KLM’S AIRCRAFT TO MAKE SURE THEY’RE SAFE TO FLY.

What does your job entail? When a plane is at the gate between flights, I carry out inspections to ensure that everything’s in order. I start on the outside, then go into the cabin to speak with the crew, who tell me if they’ve noticed anything unusual or if there are specific issues that need attention. If something needs fixing and we have the means to do so, we do it straight away; if not, we keep the plane on the ground and arrange for further maintenance.

Can you provide an example of an issue? A common task is replacing aircraft wheels. When a plane lands, the tires go from 0 to 300 km/h in seconds, putting them under enormous stress. Another frequent issue is bird strikes. If a bird gets into an engine, we have to inspect the engine for possible damage. We want to keep the aircraft on the ground for as little time as possible, but safety comes first. In most cases, I’m the final person to inspect the aircraft, so I have to make sure it’s safe to fly. I work through a detailed checklist, and if something isn’t right, I don’t sign off on it. Ultimately, I’m responsible for the safety of more than 200 passengers and crew members. It’s a serious job.

Did you always want to work in aviation? I always knew that I wanted to do something technical. When I was 16 years old, I attended an open day at Dutch aircraft manufacturer Fokker, which sparked my interest in aviation. When I was 21, I started studying Aviation Engineering at Deltion College in Zwolle, and later worked for Transavia. I’ve been working for KLM since 2023, and I love that I have the opportunity to work on different types of aircraft here. I currently work on Boeing 737s and Airbus A321s, but there are many other types that I’d like to learn about.

Text Iris van den Broek, Image Klaas-Jan Gouka

GENEVA

Switzerland



Autumn walks

Scenic walks are the best way to take in the rich autumn hues. And there's something for everyone, whether it's the 3-km stroll along Promenade du lac Léman, a countryside walk through the vineyards between the Arve River and Lake Geneva, or the challenging final stage of the Alpine Panorama Trail.

157

Enjoy one of Geneva's best views from St Pierre Cathedral's north tower. After climbing 157 steps, you'll be met with an incredible panorama of the city and Lake Geneva. Construction of the cathedral in its present form began in the 12th century, and its long, fascinating history makes it a must-visit.

7°C

While Geneva is typically cold in November, the crisp late-autumn weather creates a pleasant atmosphere for exploring the city and its cultural attractions. Daytime temperatures generally range from 7°C to 13°C, with overnight lows between 0.1° and 5.9°C.

Museums

The Swiss are renowned for watchmaking, so it comes as no surprise that watchmaker Patek Philippe has a museum dedicated to the craft. Another museum worth visiting is Musée Ariana, home to about 28,000 objects from around the world, including a collection of ceramic art spanning 12 centuries.

Chocolate heaven

Geneva has a remarkably high concentration of independent chocolatiers for a city of its size. It even has a chocolate truffle called the *Pavé de Genève*, which was created in the 1930s. Chocolaterie Stettler and Du Rhône Chocolatier are worth a stop, or join one of the city's many chocolate tours.

580

The city lies on the shores of Lake Geneva, which covers about 580 km². One of the best ways to experience the lake is by boat, which offers beautiful views of castles, harbors, and vineyards. During the colder months, you might be able to admire the snow-covered peaks of the Swiss Alps.



Genève Tourisme



FEMALE CANCER FOUNDATION

“QUALITY CARE FOR WOMEN ISN’T OPTIONAL, IT IS ESSENTIAL”

Cervical cancer is the second most occurring cancer for women under the age of 45. Nearly 94% of deaths occur in low- and middle income countries, caused by a lack of healthcare and screening programs. Yet, cervical cancer is easy to prevent with early diagnosis and timely treatment. Female Cancer Foundation provides care and education on the spot in hard to reach corners of the world. **Scan the QR code,** save a woman’s life. With just 15 Euro you can save her and give her children a brighter future!



Steltman collection / Handmade in the Steltman workshop
Whitegold ring set with 4.11ct E-VVS2 brilliant cut diamond
surrounded by pavé set diamonds and Paraíba tourmalines

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The Netherlands
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Steltman

ATELIER - JEWELRY - WATCHES

BY APPOINTMENT TO THE COURT
OF THE NETHERLANDS