

# NIGHT+DAY AMSTERDAM



Ins and Outs

Noteworthy Additions, Changes and Closures  
from publication date through March 31, 2008

## Key to Night+Day Symbols

### Restaurants

*Singles-friendly*


-  Communal table
-  Food served at bar

(G) Gourmet destination

Venues followed by an \* are those we recommend as both a restaurant and a destination bar.




### Nightlife

*Includes bars, clubs, and entertainment*

-  Cover or ticket charge (otherwise, entry is free)

### Restaurants + Nightlife

*Prime-time noise levels*

-  Quiet
-  A buzz, but still conversational
-  Loud

## Key to Pricing

### Hotels

*Best deluxe room*

€	€100-€199
€€	€200-€299
€€€	€300-€399
€€€€	€400 and up

### Restaurants

*Main course*

€-	less than €10
€	€10-€19
€€	€20-€29
€€€	€30-€39
€€€€	€40 and up

### Attractions

*Entry or service*

€-	less than €10
€	€10-€19
€€	€20-€29
€€€	€30-€39
€€€€	€40 and up

## The Night+Day promise

Night+Day writers and editors use the same high standards in selecting and researching venues to be included in our Ins and Outs updates as we do for our books. Our local correspondents determine which new hot spots are the real deal and which are simply hype—just as you'd expect from Night+Day—to provide the kind of reliable information you need to make the best possible choices.

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Underline indicates entry made in most recent calendar quarter.

## Cool Amsterdam Restaurants

### Cineac\* • Rembrandtplein • International

For as long as Cineac has been one of Amsterdam's hottest venues, it has also seemed cursed; to the dismay of the city's scenesters (and a revolving door of deep-pocketed investors), the all-in-one restaurant, lounge, and club was sometimes open and oftentimes not. Enter DJ Tiesto. The global superstar has put his money and considerable creative talents behind the latest concept, and the results, a marriage of live music, and high-energy dancing to tracks spun by big-name DJs, looks to be a success. The multilevel space boasts a gorgeous modern décor that's punctuated by plush red seating and chic space-age lighting. Just as attractive are the modern pan-Asian tapas-sized bites—think crab spring rolls, baked scallops, and soy-infused ox steak. Dress up and arrive early on Thursdays, Fridays, and Saturdays when the club space shines and DJs hold court, spinning their discs in a golden booth. If you've eaten elsewhere, arrive before midnight or prepare to line up before hitting the dance floor. *Restaurant and cocktail bar Wed-Sat 6-11pm; cocktail bar and club Thu-Sat 11pm-4am.* €€ 📍 Reguliersbreestraat 31-33 (Regulierssteeg), 020 530 6888, [cineac.nl](http://cineac.nl)

### The Colour Kitchen • Beyond the Center • International

If imitation is the sincerest form of flattery, then Jamie Oliver ought to be pleased. Following in the footsteps of Fifteen, Oliver's feel-good restaurant where troubled youth learn the ropes, the Colour Kitchen also has a mission. Here, the concept looks beyond Holland's borders, recruiting potential chefs from across the planet, inviting them to learn the trade while encouraging them to "color" the menu according to their countries of origin. The menu—available à la carte or in an eight-course tasting menu—celebrates global cuisine, but while the dishes are diverse, there is a single chic current running through the restaurant's décor. The former school building boasts high ceilings, exposed industrial elements, a massive tree, and monochromatic tiling on the floors and low walls, setting the stylish mood for the cutting-edge clientele while keeping the wanna-be peace corps crowd at bay. *Mon-Fri noon-9pm, Sat 6-9pm.* € 📍 Jan Evertsenstraat (Jan Tooropstr.), 020 448 6616, [thecolourkitchen.com](http://thecolourkitchen.com)

### Dauphine • Beyond the Center • French Brasserie

Named for a '50s-era Renault automobile, and located in a former Renault dealership, Dauphine looks like a sleek-chic hangar. Sure, some might find it slightly impersonal, but the soaring ceilings, 240-seat room, and cavernous-yet-contemporary décor by local designers Heyligers ensure that the city's newest and arguably coolest brasserie never feels crowded. Not when the media types descend for lunch. Not when the after-work cocktail crowd shows up. And certainly not when the city's trendsetting table hoppers arrive to dine on noteworthy French brasserie classics. A lengthy wine list, boasting many selections by the glass, further tempts stylish oenophiles. *Sat-Thu 10am-1am, Fri 10am-2am.* € 📍 Prins Bernhardplein 175 (Wibaustr.), 020 462 1646, [caferestaurantdauphine.nl](http://caferestaurantdauphine.nl)

### The French Café • De Pijp • French Brasserie

Frenchman Grégory Nicole and his Dutch wife Margot Dros serve up picture-perfect, delicious French brasserie dishes in a setting designed to attract a new generation of style-savvy diners. This isn't a stuffy old-fashioned place, but an airy and contemporary one. The wall coverings and chairs show the influence of Dutch design, and the dishes themselves seem aesthetically inspired by the food-as-architecture trend. It's a successful formula, judging from the attractive and well-dressed crowds thronging the place night after night. It's arguably Amsterdam's coolest classic spot. Enjoy vibrant street views from the front-of-house seats, or arrive early in warmer months to nab a coveted outdoor table. *Daily 6-11pm.* €€ 📍 Gerard Doustraat 98 (Gerard Douplein), 020 470 0301, [thefrenchcafe.nl](http://thefrenchcafe.nl)

### Gala • Rembrandtplein • Tapas

Gala's dishes—skillful takes on Spanish classics with a few surprises for good measure—are hardly revolutionary, but for those whose aesthetic tastes demand more than ceramic tiling, hung Iberian hams, and weathered wooden tables, Gala is a real find. Contemporary, soft purple lighting warms the space behind the sleek black bar while red lighting adds a glam look beneath it, bathing the dark space in a warm glow. Perched on bar stools, both at the long, high communal table and at the black bar itself, a fashionable crowd chills out to house music, noshes on delicious bites, sips Cavas, and generally enjoys looking fabulous. *Wed-Sun 6-10:30pm.* €- 📍 Reguliersdwarstraat 38 (Openhartsteeg), 020 623 6303

### Gustavino Restaurant & Vinoteca • Zuid • Italian/Bar Scene

Too often, when a restaurant touts itself as being both an eatery and a wine bar, it falls into a culinary no-man's land, failing to truly please either diners or drinkers. Refreshingly, Gustavino succeeds at both. By day, the sleek, contemporary space attracts a business crowd, but at dinner time, the space shines as the domain of stylish, urban 30-somethings. Herman Prast and Ronald Hooft—the design duo behind the popular and beautiful Brasserie Harkema—have created an eye-catching room with walls of textured concrete, copper globe lights, and a scene-stealing modern chandelier made of four thousand bicycle lights. Low-slung wooden tables with olive-green leather seating designed exclusively for the restaurant surround the circular bar located in the center of the room. While stone walls and massive glass windows dominate the space, the room defies contemporary trends, featuring acoustics that are surprisingly warm. Order wines by the glass or bottle, or order a meal from the accomplished Italian menu, which includes noteworthy pizzas. *Mon-Fri 11am-midnight; kitchen until 10pm.* €€ 📍 Gustav Mahlerplein 16 (Beethovenstr.), 020-661-5062, [gustavino.nl](http://gustavino.nl)

### Open • West • International

Industrial-chic spaces draw the coolest crowds in Amsterdam, so it's no surprise that a converted railway trestle re-imagined by Architecten CIE and designers Studio Van Vliet would pack 'em in. "Open" refers to the kitchen, the glass walls, and the ability of the structure to gape open to offer alfresco dining in fine weather, though the term could also be applied to the dining concept; all dishes on the French brasserie-goes-international menu can be ordered in whole or half portions, making Open a great place to drop in for drinks and a small but good-looking bite. *Daily 11am-late.* € 📍 Westerdokplein 20 (Westerdoksdiijk), 020 620 1010, [open.nl](http://open.nl)

**Red • Canal Belt • Continental**

Large, black, baroque mirrors that could have been bought in the nearby antique shops and a massive, sexy, ceiling-mounted photograph possibly stolen from the pages of *Vogue* are the only style flourishes in this beautiful monochromatic space—unless you count Amsterdam’s fashion-forward professionals and their gorgeous dates. And when it comes to main courses, you won’t find much variety there either. Guests have only two options: tournedos of beef or lobster, both done to perfection. If you love making choices, save them for the exquisite desserts. Ask for the one front-of-house table that offers prime canal views. *Daily 6pm-midnight*. €€ ☒ [Keizersgracht 594 \(Nieuwe Spiegelstr.\)](#), 020 320 1824, [restaurantred.nl](#)

**Sophia • Oude Zijde • International**

From the moment Sophia opened its inviting doors, a who’s-who of style and sophistication has held court. Under the consultation of two-star chef and local culinary superstar Ron Blaauw, Edo Kamping has created a destination restaurant catering to the fine tastes of discerning locals drawn from the nearby, historically moneyed “Old South” neighborhood. It’s possible to order à la carte, but those in the know splash out for the six- and eight-course tasting menus that feature exquisitely prepared fare like calf carpaccio with old cheese and truffles, mackerel sashimi, tartare of tuna steak with apple, and lamb cutlet with eggplant and silver onion. Taupe wallcoverings and black tables clad in black linens create a sober backdrop, which is warmed up by funky star-shaped lamps, oversized photos of film stars, and a huge open kitchen. If you can’t score a reservation, consider dropping by for cocktails paired with mouth-watering tapas-sized bites. *Sun-Fri noon-1am, Sat 3pm-1am*. €€€ ☒ [Sophialaan 55 \(Waldeck Pyramontlaan\)](#), 020 305 2760, [restaurantsophia.nl](#)

**Vyne • Canal Belt • Wine Bar**

The impresarios behind the city’s legendary Supper Club have teamed up with their design team at Concrete Architectural Associates to create another gorgeous hot spot with instant cool cachet. This time it’s a wine bar, complete with a backlit wall of bottles, glass-fronted coolers, chrome bar stools, and leather bench seating, that attracts the city’s most stylish patrons. Wines are served in two sizes (“taste” and the larger “glass”) and all are intelligently paired with gourmet tapas offerings such as quail with red onion chutney, foie gras terrine with Muscat jelly, and panfried black pudding. Call ahead to attend monthly tasting events arranged around vintners, regions, and grapes, or simply dress to the nines and drop by for a stylish tippie. *Sun-Tue 6pm-midnight, Wed-Thu 6pm-1am, Fri-Sat 5pm-1am*. €€ ☒ [Prinsengracht 411 \(Reesstr.\)](#), 020 344 6408, [vyne.nl](#)

## Cool Amsterdam Nightlife

**Cineac\* • Rembrandtplein • International**

Offering a marriage of live music and high-energy dancing to tracks spun by big-name DJs, the multilevel space boasts a gorgeous modern décor that’s punctuated by plush red seating and chic space-age lighting. Dress up and arrive early

on Thursdays, Fridays, and Saturdays when the club space shines and DJs hold court, spinning their discs in a golden booth. *Restaurant and cocktail bar Wed-Sat 6-11pm; cocktail bar and club Thu-Sat 11pm-4am*. ☒ [Reguliersbreestraat 31-33 \(Regulierssteeg\)](#), 020 530 6888, [cineac.nl](#)

**Plan C • Rembrandtplein • DJ Bar**

The backlit, latticed, red-and-white wall that dominates Plan C ensures that the 30-something Euro-casual crowd—think guys in trendy sneakers, brand-name jeans, and blazers—cuts an attractive silhouette. Avoid the limited menu of finger foods, but do order one of the well-executed cocktails before snagging one of the prime low-slung seats near the front window; from here you can watch the world go by and keep an eye on the DJ at the same time. The atmosphere, a cozy hybrid of modern lounge meets shabby-chic basement rec room, appeals to both the trendy after-work drinks crowd and those warming up for a night of serious clubbing. *Wed 8pm-2am, Thu 7pm-3am, Fri-Sat 5pm-3am, Sun 5pm-2am*. ☒ [Reguliersdwarstraat 13-15 \(Koningsplein\)](#), 061 504 2550, [barplan-c.nl](#)

## Cool Amsterdam Attractions

**Nukuhiva • East • Shop**

Named after an idyllic Polynesian island, this hip concept clothing outlet is dedicated to offering “fashion with a mission.” Owner Floortje Delsing has traveled to the ends of the earth in her role as presenter of Holland’s most popular travel television show, giving her a unique opportunity to source some of the planet’s most stylish fair trade clothing. Unique labels like Intoxica, Made By, Kuyichi, Loomstate, and Edun, the fashion line from Ali Hewson (the wife of U2’s Bono), prove that clothing with a conscience has moved beyond baggy hemp pants and into the realm of contemporary fashion. Perhaps best of all, a portion of the store’s profits are pledged to aiding third-world education initiatives. *Sun-Mon noon-6pm, Tue-Sat 10am-6pm*. [Haarlemmerstraat 36 \(Binnen Vissersstr.\)](#), 020 420 9483, [nukuhiva.nl](#)

## Hip Amsterdam Restaurants

**5th • Rembrandtplein • International**

5th is very popular with trendy gays and straights about to hit the clubs, and judging from the buzz that builds on weekend evenings it’s clear this is where the party really starts. The three-story space features a subdued décor with pale walls and dark wooden accents. If you like people-watching, dine on the first floor where tables have views of both the door and the open kitchen; otherwise head upstairs to either the second or third floors where the smart-casual scene is a little less hectic. The small but crowd-pleasing menu consists of inventive mains, often with Asian-fusion accents, but vegetarians beware—the token herbivore dish seems like an afterthought and doesn’t show the creativity that characterizes the rest of the menu. *Tue-Sat 6pm-2am*. €€ ☒ [Reguliersdwarstraat 41 \(Sint Jorisstr.\)](#), 020 330 0939

**AS • Oude Zijde • French**

Opening a restaurant in what is arguably Amsterdam's most forward-thinking arts and design space is a daring prospect: traditionalists would find fault with something too avant-garde, while progressive-minded gallery-goers and diners would demand a concept. Thankfully, the creative forces behind the successful restaurant and club space "11" have found a hip middle ground, balancing a subdued but progressive design décor that plays off the uniquely round room, with wholesome and hearty cuisine. Casual visitors dine on Burgundian-inspired organic dishes like nettle risotto or line-caught local fish that pay homage to the slow-food trend. Sophisticated out-of-towners dine shoulder to shoulder with stylish locals—everyone is seated at long wooden communal tables—allowing creative exchanges started inside the building's exhibition spaces to continue over dinner and drinks. Call ahead to dine with the chef: At 14 Euros per person it might be the best deal in town. *Wed-Sun noon-11pm.* € ☐☐ **Prinses Irenestraat 19 (Beethovenstr.), 020 644 0100, [restaurantas.nl](http://restaurantas.nl)**

**CTaste • Zuid • Dining in the Dark**

Whether "dining blind" is the next big thing, or merely a passing fad, remains to be seen, but foodies who like to indulge their senses have welcomed CTaste to Amsterdam's vibrant culinary landscape. Europe's latest "Dining in the Dark" restaurant, where guests—professionals and the corporate crowd during the week and trendsters on weekends—eat their meal in total darkness, is staffed by blind waiters who "guide" diners through their set-menu three-course meals and encourage patrons to focus on their senses of touch, hearing, smell, and taste. Commenting on the restaurant's décor or food presentation would be impossible, but what is lacking in visuals is made up for in atmosphere, as well as the menu; Ctaste's kitchen is manned by a nightly rotating cast of chefs drawn from established Amsterdam eateries and their individual styles include continental, French, Italian, Asian, and local cuisines. *Wed-Sun 5:30pm-11pm.* €€€☐☐ **Amstedijk 55 (Rustenburgstr.), 062-233-5366, [ctaste.nl](http://ctaste.nl)**

**In de Keuken • Canal Belt • Continental**

You'll certainly feel like you're in de keuken—Dutch for "in the kitchen"—at this foodie favorite. Guests can watch the skilled staff prepare their meal in the wide-open kitchen, or take in the other features that show off the restaurant staff's reverence for food. A blackboard with recipes and shopping lists adorns one wall, while shelves of cookbooks provide decoration on the other side of the room. All diners choose from only two mains to construct a three-, four-, or five-course menu that changes weekly and is organized around a foodie fantasy destination like Catalonia, Piedmont, or Burgundy. Dishes like wild pigeon in red-wine sauce with cherries, pasta graced with a simple soft cheese sauce, and a recommendable cheese plate will appeal to those with discerning palates. *Tue-Sat 7-10pm.* €€☐☐ **Utrechtsestraat 114 (Prinsengracht), 020 616 7414**

**Looks • Oude Zijde • International**

Looks is a gorgeous restaurant. Modern design aesthetics like an illuminated bar, bold red seats, a textured white leather wall, and a collection of locally crafted artwork create a stylish interior, and mirrors and creative lighting give the illusion that the two-level restaurant is larger than it is. And though the hipster crowd is populated by attractive locals, the beauty of Looks is more than skin deep. It takes a confident kitchen to offer a mere four main courses, but freshness and

quality permeate each mouth-watering creation. Three of these—a fish, a meat, and a vegetarian option—are refreshed weekly, while the crowd-pleasing classic "grilled entrecote with potatoes Pont Neuf and salad" remains constant. The small terrace will prove popular come fairer weather, but for now, the prime seating is above the open kitchen. It offers the best vistas of the restaurant and the attractive clientele. *Mon-Sat 6pm-1am; kitchen until 10pm.* €€☐☐ **Bintammerstraat 5 (Geldersekade), 020-320-0949, [restaurantlooks.nl](http://restaurantlooks.nl)**

**Loup • Canal Belt • French**

Brown leather bench-style seating and golden-hued wood-paneled walls sound like the makings of the Amsterdam classic brown bar. Here, in the heart of the trendy Negen Straatjes (Nine Streets), it means dining and drinking in style. As popular for after-works drinks as for dinner, Loup sees fashionable shoppers and other locals drawn from nearby canal houses dropping in for traditional cocktails and wines by the glass, both at the long bar and at the street-front tables outside, as others retire to the two-level restaurant for something more hearty. There, black and chrome accents complement the warm brown and gold décor, and French dishes like confit of duck, côte de boeuf, and coquille St. Jacques please sophisticated palates. *Sun-Wed 6pm-midnight, Thu-Sat 4pm-1am.* €€☐☐ **Wolvenstraat 22-24 (Keizersgracht), 020 330 7470, [barloup.nl](http://barloup.nl)**

**Restaurant de Kroonluchter • Canal Belt • International**

On a street known for trendy shopping and dining, de Kroonluchter—Dutch for "the Chandelier"—has quickly built a reputation as one of the best in a new wave of hip, fancy-meets-casual eateries. The restaurant's namesake, a blue Murano behemoth, dominates the otherwise subdued two-story open room, giving it a touch of stylish elegance. Other flourishes, like cowhide seat coverings and funky background tunes, do little to distract from the subdued cream décor, allowing guests to focus on their meals, which can be ordered à la carte or in menus of three, four, or five courses. Confit of duck, venison with red cabbage, and octopus with curry typify the ever-changing menu. Sit upstairs for a view of the action, or at the front of the house for views of the bustling street. The place is known for its fabulous steak tartare. *Tue-Sat 5:30pm-1am.* €☐☐ **Utrechtsestraat 141 (Utrechtsewarstr.), 020 428 1074, [restaurantdekroonluchter.nl](http://restaurantdekroonluchter.nl)**

**Sing Sing\* • Oude Zijde • Restaurant Lounge**

Those on the forefront of Amsterdam's dining-lounging scene have been quick to praise Sing Sing, though nitpicky critics might argue that it's hard to tell whether this is a design bar with delicious Asian fare or a modern Asian tapas restaurant with a knack for mixing great cocktails: Luckily, it's a great choice for both. In a nod to local tastebuds and Dutch colonial history, the Asian menu offers a number of Indonesian dishes, alongside more familiar fare like Peking duck, cucumber with a hoisin glaze, and tandoori tournedos paired with seasonal Asian greens. If it's drinks you're after, cocktails like the signature Royale—Piper champagne and lychee—are sure to satisfy. Just be sure to show up on a weekend night when DJs set the mood with trendy tunes. Whether you're after dinner or drinks, dress fashionably if you want to fit in; the good-looking 20- and 30-somethings are here to see and be seen and consistently upstage the somber though modern gold, brown, and white interior. *Mon-Thu 11am-1am, Fri-Sat 11am-2am, Sun noon-1am.* €☐☐☐ **Cornelis Krusemanstraat 15 (Okeghemstr.), 020 470 4475, [sing-sing.nl](http://sing-sing.nl)**

## Hip Amsterdam Nightlife

### Caffé Milo\* • Plantage • International

Caffé Milo is the latest trendy offering from those behind the successful Chocolate Bar. Milo attracts a bustling crowd of attractive local hipsters with decent food and the promise of DJ music late into the night. Milo's low-key interior features earth-toned seating, cream walls, and large reflective globe lamps. Although Milo has a menu of tasty Italian classics, a smoky atmosphere and erratic dinner service that descends into chaos as the bar crowd arrives means that this café might best be saved for after-dinner drinks when the room really shines. *Daily 9am-11pm; bar Sun-Thu until 1am, Fri-Sat until 3am.* ☰ [Linnaeusstraat 71H \(Wijtenbachstr.\), 020 463 8027, caffemilo.nl](http://Linnaeusstraat 71H (Wijtenbachstr.), 020 463 8027, caffemilo.nl)

### Sing Sing\* • Oude Zijde • Restaurant Lounge

Sing Sing serves delicious Asian fare and great cocktails in a stylish setting. *See Hip Restaurants (p.8) for details. Mon-Thu 11am-1am, Fri-Sat 11am-2am, Sun noon-1am.* €0 ☰ [Cornelis Krusemanstraat 15 \(Okeghemstr.\), 020 470 4475, sing-sing.nl](http://Cornelis Krusemanstraat 15 (Okeghemstr.), 020 470 4475, sing-sing.nl)

## Hip Amsterdam Attractions

### Kunststad • North • Art Center

That Kunststad ("Art City" in English) is the largest breeding ground for the arts in the Netherlands is no small feat. While the city is chock-full of arts initiatives, gallery spaces, and performance spots, the optimism, energy, and sheer size of Kunststad sets it apart from the rest. With 100 studios shared by over 240 artists, designers, animators, musicians, and architects, the aim is to foster interdisciplinary creativity through close exchange of ideas. Early draws to this former shipyard turned counterculture epicenter have included art exhibitions, open studios, film screenings, and a skating park. Check the website to find out what's currently on. *Hours vary. Check website for details.* [NDSM-werf, Neveritaweg 15, Amsterdam Noord, 020 330 5480, ndsm.nl](http://NDSM-werf, Neveritaweg 15, Amsterdam Noord, 020 330 5480, ndsm.nl)

## Classic Amsterdam Hotels

### Grand Hotel Amrath Amsterdam (151 rms) • Oude Zijde • Timeless

The city's newest five-star luxury hotel is housed in a stylish Art Nouveau building that served as the headquarters of six shipping firms for over 100 years. Elaborate brickwork, sculpture, and wrought iron, all meant to evoke images of the seven seas, characterize the building—both inside and out—and the stunning common areas include architectural gems like a staircase with a stained-glass ceiling, a gorgeous wood-paneled board room where shipping barons used to have their meetings, and a lobby with Art Nouveau touches and marble floors. All guest rooms boast oversized king beds, a complimentary minibar, Nespresso coffee machines, free wireless internet, a 32-inch flat-screen TV, free morning

newspapers, and pampering Lanvin bath products. Downstairs, the Seven Seas Restaurant beckons with a French-Mediterranean menu and a luxurious high tea, while those looking for something lighter can retire to the nautical-themed bar. A wellness center offers guests the opportunity to unwind in a Jacuzzi, swim laps in the pool, or work out in the gym. Ask for a city view room on a higher floor to enjoy a panoramic view of the storied canals. €€€€ [Prins Hendrikkade 110 \(Binnenkant\), 020 552 0000, amrathamsterdam.com](http://Prins Hendrikkade 110 (Binnenkant), 020 552 0000, amrathamsterdam.com)

## Classic Amsterdam Restaurants

### Antoine • Rembrandtplein • Continental

Since Utrechtsestraat has become one of Amsterdam's prime see-and-be-seen dining addresses, most of the neighborhood's restaurateurs have aimed their sights on Amsterdam's future-forward casually trendy crowd. Not so with Antoine, where sophisticated classicism gets a modern makeover. White walls play off of white linens and earth-tone accents, and the only true splashes of color are found in the art, be it on the walls or on the plates. Choosing between two-, three-, four-, and five-course menus, a handsome crowd of professionals in their thirties and forties take their seats—on the second level to survey the dining room, or front of house to watch the street-side action—before tucking into exquisitely rendered, updated Continental classics. Truffled gnocchi, coquilles St. Jacques, venison steak, pigeon breast, and cardamom crème brûlée all make the discerning cut. *Tue-Sat 6pm-1am.* €€€ ☰ [Kerkstraat \(Utrechtsestr.\), 020-422-2766, restaurantantoine.nl](http://Kerkstraat (Utrechtsestr.), 020-422-2766, restaurantantoine.nl)

### Cedars • Beyond the Center • Middle Eastern

Dutch contact with Middle Eastern food tends to be limited to cheap eats like falafel and shwarma, so it takes ambitions as tall and noble as the restaurant's namesake trees to open Amsterdam's first and only Lebanese fine-dining restaurant. At Cedars, three distinct and refined spaces, all contained in a waterside glass cube, offer visitors a choice of experiences—drinks in the lounge, à la carte dining in the brasserie, and excellent three-course dinners in the restaurant proper. Join the 30-something locals at the lounge to nosh on a selection of mezzes modestly described as an embarrassment of riches, or take a more formal seat in the restaurant to enjoy a three-course tour de force. Acres of glass, and two large terraces mean that everyone dines waterside, while the décor, a stylish combination of contemporary seating, crisp white linens, and near-Eastern accents, makes for a sophisticated foray into the finer side of Middle Eastern fare. *Sun-Fri noon-3pm and 6pm-1am, Sat 6pm-1am; Lounge daily 5pm-1am.* €€ ☰ [Heemstedestraat 80 \(Delflandlaan\), 020 482 0874, cedars.nl](http://Heemstedestraat 80 (Delflandlaan), 020 482 0874, cedars.nl)

### Silex • De Pijp • French

While Silex is technically not a new restaurant, a recent change of address has placed it within walking distance of Amsterdam's hotels and extended its popularity beyond style-savvy locals. The well-executed meats and seafood prepared in traditional Continental style are served à la carte or in three-, four-, or five-course "surprise menus" that feature items like poached shellfish with vongole, and black papardelle in a Noilly Prat sauce and braised pigeon with wild parsnip and turnip. The

