After years of experience as a chef, Joost thought the time was right for a responsible snack-business. He and his brother Sebastiaan, went back to basics: real, fresh fries. Throughout the year they test potatoes in order to find the best pick for that specific moment in time. They themselves cut and fry these traditional organic taters into super crispy delicious fries. And yes, of course the sauces are home made too.

SO tasty...
Burger “Mayor”

The tastiest citizen of Amsterdam is Burgermeester. For a real tasty burger, every ‘Amsterdamer’ knows Burgermeester is the place to be. The guys look beyond quality labels and personally source the origin of every ingredient. Up to the last peppercorn! Everything is fresh, sustainable and homemade.

This is what good governance tastes like!
100% Home Made Wraps

Hilde and Jurre love green, lean and healthy food. Their food is always fresh with loads of veggies. Moreover, all their dishes can be upgraded with a bit of salmon or chicken.

What are you waiting for? Just wrap it up!
Ever since his youth, Frenchman Frederic has always been obsessed with crêpes and galettes. Now, he makes them all day every day. Baked to perfection and served with the tastiest toppings. Come get yours with a hint of sweetness, a dash of liquor or a savory bite.

Bon appétit!
Lisette and Mark are true food pioneers. With the ongoing protein dilemma in mind, they started searching for new protein sources. As a result of this, they came up with The Dutch Weed Burger!

This juicy burger is served in a bun with salsa and salad; all of it inspired by seaweed.

Changing the way we eat. One bite at a time!
Karma Points on your plate

Pascal and his team from Food Union regularly asked themselves the question: “Does it really need meat?” For this shoarma sandwich the answer was “no!” Celeriac was chosen as a versatile meat substitute. Even the biggest carnivores get their mouth water running for this golden-brown roasted vegetable!

Boost your Karma, have some Shoarma!
Boosters

In need for your daily dose of vitamins and craving some tropical flavors? Gijs and his team will help you out! Their fruits are only picked when fully ripened, allowing their flavors to flourish. These guys source their fruit with great care while supporting local communities and rainforest preservation in the Amazon Jungle.

Feel alive & kicking
You think fast food is bad for you? Not at Jack Bean. This 100% plant-based fast food is good for you, and for the planet too.

The guys from Jack Bean prove there’s more to a plant-based diet than a bowl of lettuce with a dressing. Their Mexican Chili, Mac & Cheese and Burritos are all based on veggies and they taste plantastic!

McDonalds, Move over
Green Genius

For years, Coen worked at a top-class restaurant and at the best butcher in town. He took this experience and created his own goal: serving tasty platters and salads, made with the best local products available.

You'll be thankful for being hungry
Spicy Guru

Joeri Tandoeri spices up everything! He learned his cooking skills in the best way imaginable; while travelling through India. Joeri’s a master at creating beautiful flavors at any location and will turn you into a devoted Indian food lover.

Lets spice it up!
Bon chef!

Michelin star chef Richard started his own business after 25 years of cooking experience.

He wanted to make say: wow, this is amazing! He certainly succeeded in that.

Richard will be serving a pulled Jackfruit sandwich. This fruit has the bite of meat and its Thai red curry or Rendang flavoring make it indistinguishable from the real deal.
Former chefs Geert, Jiri and Samuel are mad about good food, especially sausages. In Italy, authentic butchers taught them the ancient craft of sausage making. Now, they raise their own sustainable pigs and produce the best meats and cuts Holland has to offer.

Always 'pig' the best!
High End Coffee

Coffee from their own roasting house, home-made cakes, cakes and biscuits and lemonades made with fruit from their own kitchen garden. Laura & Minos' menu is determined by the season and the harvest from their garden. Everything goes straight from the garden to your mouth!

Better be bitter & real than sweet & fake
Help yourself & fill your own salad box with a big variety of fresh prepared food

**How does it work?**

Choose a size salad box

S or M

(€ 8.50 / € 12.50)

Pay & fill your salad box

Start thinking inside the box

Enjoy!
Fair Fish

During his college years, Henry started fileting fish in Spakenburg. Nowadays, he runs his own fish shop in Amsterdam. As they say there are plenty of fish in the sea but Henry’s fish is caught in the wild or comes from organic fish farms. Feel free to ask him, he likes to tell you all about it.

"As fresh as it gets!"