
One restaurant, two Michelin stars, ten years, fifty outstanding employees, hundreds of dishes, thousands of incredible guests. This is Aan de Poel in a nutshell. We are proud of what we have accomplished this decade. We realise however that, for the most part, the success is due to all our guests, staff, suppliers, friends, loved ones and indeed, everyone else who has contributed to make Aan de Poel what it is today. That's why this book has been written for, by and together with all of these people. They are the true stars that sparkle above the Amstelveen sky.

STEFAN VAN SPRANG & ROBBERT VEUGER





MAÎTRE ROBBERT VEUGER

ACCORDING TO STEFAN

We met when we both worked in Ouderkerk aan de Amstel. He was a character. A pleasant, yet critical colleague who didn't shy away from discussions about taste, and about food and wine. I wasn't used to this and it appealed to me. I saw the professional in him. When I asked him if he would like to open a restaurant with me, we drove directly to 'de Poel'. It was the middle of the night. Standing there, in the pitch dark, we looked at each other.

- Are we going to do this?

- Yes, we are.

You can't imagine how that felt. It was us against the world! Ultimately, this has been the strength of our collaboration. Now, ten years on, we dare to say we've made it. We did it!









AAN DE POEL

Stefan van Sprang

PATRON CUISINIER STEFAN VAN SPRANG

ACCORDING TO ROBBERT

When I met Stefan, I quickly realised that we thought the same way about our work. He totally understands that the interplay between kitchen and service is at the heart of any top restaurant. That's why I didn't hesitate for a second when he asked me to start a restaurant with him. Stefan can put his ego aside. He cooks what people like and not what he personally prefers. His creativity is amazing – a new six course menu every month – brilliant!







THAI BASIL
Sea bass, tomato & curry

