



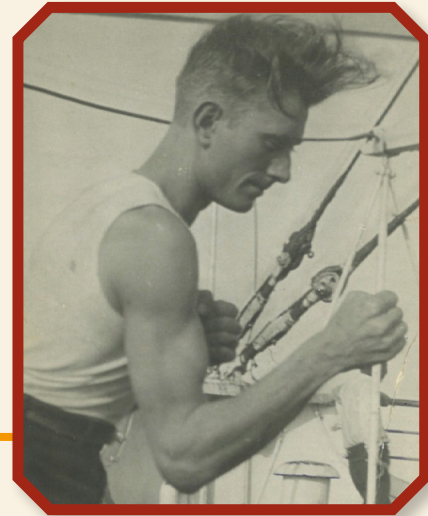
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The Story



1925

At eighteen, grandfather took his first job abroad, looking after the kitchen and teaching sport to passengers in his free time. Later he joined the Jewish sports club Maccabi, where he took up wrestling and boxing under Ome Nelis at the Bisschop gym.



1930

Nars and his friend Cor formed a street acrobatics duo, performing striking acts that drew crowds across the city.



1949

This was the year grandfather Nars decided to shake up the city with his sandwich shop in the heart of Amsterdam. Not just any sandwich shop: it became the place for anyone who knows Amsterdam a little. Before long he was known as “The King of the Krokantje.”



1962

Amsterdam's appetite turned out to be rather bigger than grandfather's supplies. Time for an upgrade. In 1962 the sandwich shop became a real restaurant, serving proper dishes. Then as now, everything was prepared by the family with love and passion. It was a hit, filling the room day after day on the Damrak in Amsterdam.



1976

Son Robbie had helped his father in the restaurant from an early age. Back from a culinary journey around the world with French recipes in his pocket, he took the helm as the second generation. In 1976 Amsterdam's first Dutch-French bistro was a fact, where snails to start and tournedos for main were suddenly the most normal thing in the world. The rest? History that leaves you hungry for more.



2023

Some things are in the blood. In 2023 the third generation decided to carry the family recipe forward. On 1 January 2023 Nars opened his first restaurant on the Van Woustraat in Amsterdam.



2025

And so the story continued once more. With the same dedication and love for the trade, Heemelrijck opened its doors on the lively Leidseplein. A place where guests settle in for familiar flavours, and where hospitality is still a matter of course.



1990

In 1990 Karen, Nars's mother, came on board as well. The restaurant gained a woman's touch and only grew busier. After many years it was enough, and Karen and Rob moved to their beloved Spain and closed the doors.



2024

After a strong start one thing was clear: this story was not finished. A second Heemelrijck proudly opened at Singel 161, in the very heart of Amsterdam. A new chapter, built on the same familiar foundation of quality, craft and hospitality.





Welcome to Heemelrijck

At Heemelrijck it is all about coming together. About good food, a fine glass of wine and the ease to linger a little longer. Inspired by classic Dutch cooking and the familiar feel of the brown cafe, we bring comfort and quality together in a contemporary setting.

Our dishes are honest, recognisable and prepared with care. Produce from nearby, flavours from the past and a touch of today. Whether you come in for a long lunch with colleagues, drinks with friends or an evening at the table with clients: at Heemelrijck you are always welcome.

Pull up a chair, make yourself at home and enjoy.
Nothing is too much trouble. This is Heemelrijck.



Locations & Capacity

Within the Heemelrijck concept there is very little we cannot do, from a table for two to catering for 3000 guests.

You ask, we arrange it.

Catering: up to 3000 guests

- Buffet food stations
- Individually plated
- Full service event catering
- Sit down / Shared dining
- Walking dinner / Drinks concepts
- Corporate catering
- Pop-up catering
- Private dining catering

Heemelrijck Centrum

INSIDE: Up to 30 guests seated / 40 standing | OUTSIDE: Up to 50 guests seated



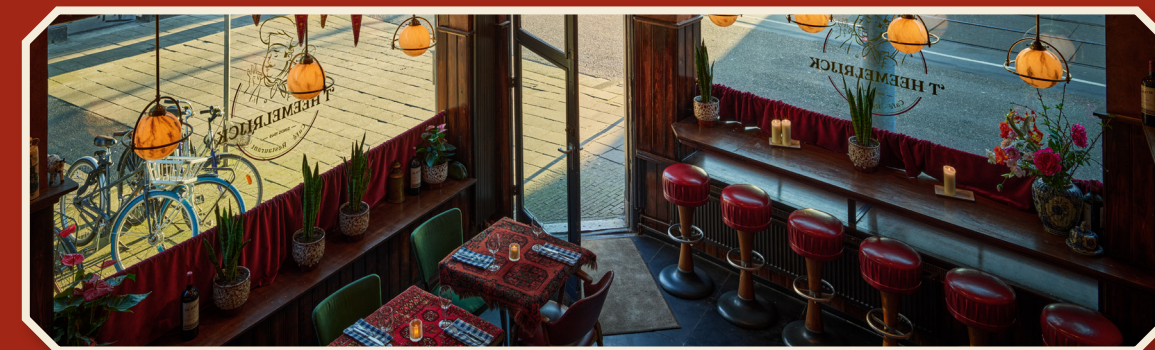
Heemelrijck Leidseplein

INSIDE: Up to 30 guests seated / 60 standing | OUTSIDE: Up to 20 guests seated



Heemelrijck De Pijp

INSIDE: Up to 60 guests seated / 90 standing





Celebrating at Heemelrijck

A good party should not feel organised, it should feel natural. At Heemelrijck we create exactly that: warm, relaxed and cared for down to the detail. No standard packages, but a setting where everything is right, from the first glass to the last round.

Whether it is a birthday, an anniversary, drinks or dinner with a group: we take care of good food, fine wines, classic cocktails and a table that stays occupied longer than planned. Our kitchen serves familiar flavours with character, our bar does what a bar should do, and the room always feels like yours.

Inside, outside or a combination of the two. Standing, seated or somewhere in between. With music that moves with the evening and service that is there without drawing attention.

Celebrate life, the way it should be.
At Heemelrijck.



The kitchen of Heemelrijck

At Heemelrijck we cook with care and without fuss. Our kitchen is rooted in Dutch food culture: familiar classics, good produce and flavours everyone knows and appreciates. No complicated combinations, but dishes that make sense, are well balanced and always feel comfortable. Whether you come for drinks, for dinner or for something to share alongside a drink.

**At Heemelrijck you eat the way it should
be: honest, full of flavour and with pleasure.**





3-course menu €39.50

The 3-course menu is a true Heemelrijck classic: start together, a generous main course and a dessert worth coming back for.

STARTER - TO SHARE

- Pan-fried garlic prawns
- Goat's cheese
- Ossenworst tartare (Amsterdam beef sausage)
- Farmhouse bread and house-made herb butter

MAIN - INDIVIDUAL

- Two kinds of stamppot
- Dutch mash with vegetables, generous and classically prepared. Served with gravy, bacon, a beef meatball and smoked sausage. Exactly as it should be.

DESSERT - INDIVIDUAL

- Our award-winning wentelteefje
- Dutch-style French toast, served with a scoop of cinnamon ice cream and cinnamon sugar.
- Warm, sweet and comforting.



4-course menu €45.00

The 4-course menu is the same as the 3-course menu, with an extra Amsterdam start:

FIRST COURSE - TO SHARE

A generous Amsterdam board with a selection of artisan sausages, aged cheese and classic Amsterdam pickles. Perfect for starting the evening together.



EXTRAS

Bitterballen +€10 per portion

Narco's beef stew with root vegetables and mash +€6 p.p.
(instead of stamppot)

Half chicken with gravy, root vegetables, fries and mayonnaise +€6 p.p. (instead of stamppot)

Slow cooked short rib (600g) with gravy, root vegetables and mash +€14 p.p.
(instead of stamppot)

Espresso Martini +€12 p.p.



Do you have an allergy?
Please let us know in advance.



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TO START

Amsterdam sharing boards

Generously filled with a selection of sausages, aged cheese and classic Amsterdam pickles

FIRST ROUND

Dutch pintxos

A trio of Dutch pintxos with ossenworst steak tartare, warm oven-baked goat's cheese and creamy mackerel rillette

WARM ROUND

Mini stampot

Two kinds of mini stampot, Dutch mash classically prepared and served with gravy, bacon, a meatball and smoked sausage

SNACK ROUND

Fries + beef stew

a small cone of fries with beef stew and Amsterdam pickles

DESSERT

Wenteltietjes

Small Dutch-style French toast, served with cinnamon ice cream and sugar

Walking Dinner Heemelrijck €42.50

A walking dinner at Heemelrijck is relaxed, sociable and generous. Guests move freely through the room while familiar Dutch flavours are served in several rounds. Ideal for drinks receptions, birthdays and business gatherings where food and atmosphere go hand in hand.

The walking dinner can be extended with extra rounds, supplements or a matching drinks package.



Exclusive bookings

For larger groups it is possible to book one of the Heemelrijck locations exclusively, for example for part of the day or the whole evening, working with a minimum spend.

Alongside the exclusive hire of Heemelrijck, you can count on a dedicated team solely for your guests, drinks from the Dutch selection during dinner, and a rich musical playlist at your disposal.

Buyout & minimum spend:

Heemelrijck Centrum

- Whole restaurant, full evening: €2,750
- Whole restaurant, part of the evening: €1,500

Heemelrijck Leidseplein

- Whole restaurant, full evening: €5,000
- Whole restaurant, part of the evening: €3,000

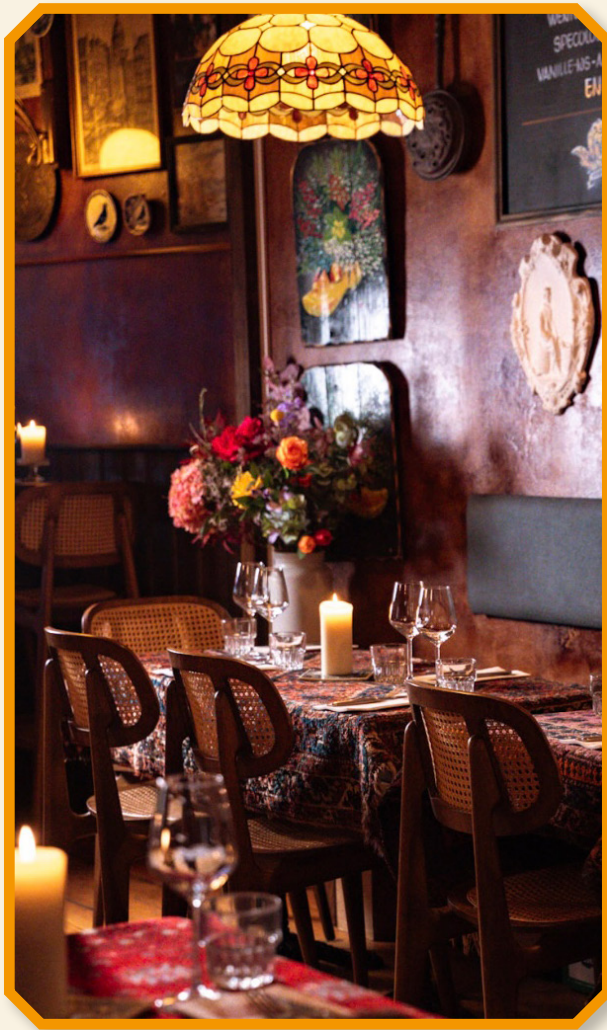
Heemelrijck de Pijp

- Whole restaurant, full evening: €5,500
- Upper floor, full evening: €3,000
- Whole restaurant, part of the evening: €3,000
- Upper floor, part of the evening: €1,750

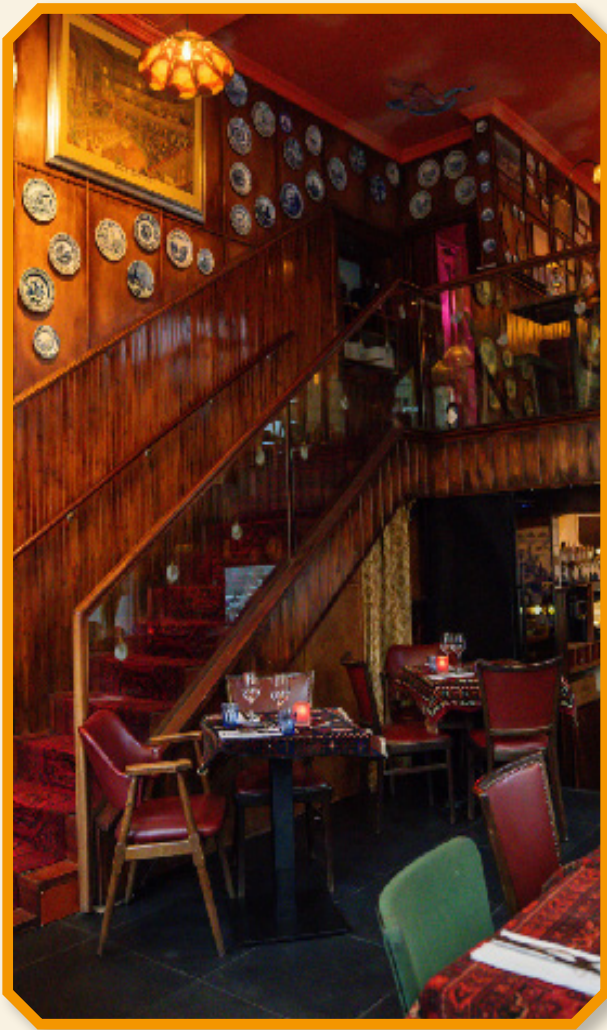
* 17.00-19.30 or 21.00-23.30



Centrum



Leidseplein



de Pijp



Dutch Drinks Packages				
Classic Dutch Package	Heemelrijck Drinks Package	Craft Beer Package	Dutch Deluxe Package	Alcohol-free Dutch Package
House beer (lager) House wine (red & white) Soft drinks Still & sparkling water	House beer Rotating craft beer House wine (red, white & rose) Soft drinks Jenever & herbal bitters Still & sparkling water	Selection of Dutch craft beers House beer (lager) Soft drinks Still & sparkling water	House beer + craft beer Extensive wine selection Jenever, herbal bitters Liqueurs Soft drinks Still & sparkling water	Alcohol-free beer Alcohol-free wine Soft drinks & juices Still & sparkling water
2.5 hours - €32.50 p.p. 3 hours - €37.50 p.p. 4 hours - €45.00 p.p.	2.5 hours - €37.50 p.p. 3 hours - €42.50 p.p. 4 hours - €50.00 p.p.	2.5 hours - €35.00 p.p. 3 hours - €40.00 p.p. 4 hours - €47.50 p.p.	2.5 hours - €45.00 p.p. 3 hours - €52.50 p.p. 4 hours - €60.00 p.p.	2.5 hours - €27.50 p.p. 3 hours - €32.50 p.p. 4 hours - €40.00 p.p.
Approachable and widely suitable	A little richer, true drinks atmosphere	For beer lovers	Extensive and festive	Complete and every bit as good





In closing

At Heemelrijck it is all about coming together. About good food, a fine atmosphere and moments that stay with you. It matters to us that you feel welcome, from the first contact to the last glass.

Our team is ready to think along with you and take care of every detail. Every occasion is different, and that is exactly what makes it good. We listen to your wishes, tune everything carefully and make sure it suits the mood and the company.

Whether it is a dinner, drinks, a party or an exclusive booking: at Heemelrijck you can count on attention, flexibility and hospitality as it is meant to be.

Do you have questions, or would you like to discuss the possibilities? You can reach us at reserveringen@heemelrijck.nl and we will gladly help you further.

We look forward to welcoming you and your guests.

See you at table.

