

French haute cuisine is often considered the foundation of Western European dining, but nowadays, countries are developing distinct culinary identities of their own. 備受法國高級料理影響的西歐菜已紛紛邁開新的步伐，發展自己獨有的烹飪風格。 **By Kate Farr and Rachel Read**

# Journey to the west 西遊記



Think of "European food" and you'll most likely land on a French dish as being broadly representative of the genre. Frequently considered the founding, fundamental European style of cooking, French haute cuisine's influence on what and how we eat reaches far beyond its own borders.

But over the past few decades, the Gallic grip on European dining has loosened, with exciting culinary evolutions occurring across the continent. This embrace of new European cuisines often focuses on a nation's traditional flavours and terrains, with contemporary chefs finding fresh inspiration in indigenous ingredients and techniques.

提起「歐洲美食」，大概多數人都會聯想到法國佳餚，因為法國料理儼然是歐洲菜的代表。廣被視為歐洲菜奠基石的法國高級料理，一直影響著世界各地在吃這方面的選擇和方式。

然而，過去數十年，法國料理對歐洲菜的影響逐漸下降，歐洲各地的烹飪文化出現了令人振奮的演變。新歐洲菜更著重所在地的傳統口味和地區特色，當代名廚各自從本國食材和烹調方法中尋找新靈感。



Opposite page: Belgian chef Lionel Rigolet's scallop carpaccio taken from his cookbook *La Saint-Jacques chez Soi*

This page: French chef Jack Tauvry of Pierre restaurant at Mandarin Oriental Hong Kong  
對頁：比利時廚師Lionel Rigolet的帶子薄片薄餅（照片取自其烹飪書《La Saint-Jacques chez Soi》）

本頁：香港文華東方酒店高級法國餐廳Pierre的法籍廚師Jack Tauvry



## France

Haute cuisine developed in 17th-century France, arising from the desire to distinguish itself from working-class cooking through the use of rich sauces, exotic ingredients and complex techniques. This was refined into classique cuisine in the early 20th century by Auguste Escoffier, whose book *La Guide Culinaire* codified certain techniques and recipes (particularly sauces), becoming a major reference point for chefs around

the world. Often considered the father of modern cuisine, Escoffier's influence continues in restaurants to this day, including everything from the structure of an à la carte menu to how a professional kitchen is organised – creating the foundation for much modern Western European fine dining.

Award-winning French chef Yannick Alléno firmly believes that most Western European dining can trace its heritage back to France, and that this classical training underpins the evolution of contemporary cuisine. "Until we finish copying, we cannot create," he says, "French culture has enormously nourished modern Western European cooking."

Whilst Alléno's "modern French" style of cooking focuses heavily on sauces – a key component of classical French cuisine, as highlighted by Escoffier – their execution is resolutely contemporary. "Sauces are the central element of the dish for me; through modern sauces, I search to highlight the real French identity." This can be seen with his technique of "extraction", where ingredients are cooked at a certain temperature and cryo-concentrated to showcase their purest flavours – as with his "Soupe Improbable Poissons Fins", which uses an extraction of sole fish.

Sharing this belief is Brittany-born Jacky Tavvry, chef de cuisine at the Mandarin Oriental, Hong Kong's Pierre. Tavvry cites haute cuisine as a substantial recent influence: "From the end of the 20th century to the beginning of the 21st century, chefs from around the world came to France to be trained, which has influenced cooking styles and methods today."

Tavvry's "sincere and honest" style is, in turn, influenced by Pierre Gagnaire, who taught him "to bring personality to a dish and make it memorable". A significant part of this personality stems from the authentically French ingredients and techniques used. Many of these elements – such as Brittany-sourced seafood – are regionally and even terrain-specific, something that Tavvry believes lends French cuisine its most unique characteristics. "French cuisine is complex and very diverse, which sets it apart from the rest of Europe. Each region has its own style and traditions, with specific preparation methods."

Asked where he sees the progression of French cuisine, Tavvry cites a growing awareness of food's provenance as a major driver of change. "In recent years, modern French cuisine has evolved to be lighter on the palate, and I believe this trend will continue with an emphasis on vegetables and grain-based dishes – the focus will be respecting the land's vegetation through sustainable practices."



## 法國

法國高級料理起源於17世紀，目的是跟勞動階層的日常飲食區分起來，喜用濃郁的醬汁、外來食材和複雜的烹調技巧等。20世紀初，名廚Auguste Escoffier將高級料理的烹調方法去蕪存菁，整合成「經典料理」，其著作《La Guide Culinaire》為一些烹調技巧和食譜（尤其是醬汁方面）製定標準，成為世界各地廚師的重要參考。Escoffier被視為現代料理之父，許多餐廳至今仍然深受他的影響，由單點菜式的安排至專業廚房的設備和佈局，各方面都見到他的影響，可說是為西歐高級餐飲奠下基礎。

得獎法國廚師Yannick Alléno堅信大部分西歐國家的餐飲文化都可追溯至法國，傳統法國菜的廚藝訓練支撐著當代料理的演進。他說：「必須先經過臨摹的階段，然後才能創作。法國文化為現代西歐菜的烹調方法和技巧提供了充足的養分。」

Alléno的「現代法國」烹調風格特別注重醬汁，這也是Escoffier在經典法國料理裡強調的元素。不過Alléno的醬汁卻是採用當代方法調製，他表示：「醬汁對我而言是菜式的核心，我希望透過現代的醬汁展現真正法國菜的魅力。」這在他的「萃取」方法中可見一斑：先以特定溫度烹調食材，然後以低溫濃縮方法萃取食材最原本的味道，其招牌菜之一Soupe Improbable Poissons Fins法國魚湯便以上述方法萃取龍躑魚的原味。

生於法國布列塔尼的Jacky Tavvry，現時於香港文華東方酒店內的高級法國餐廳Pierre擔任菜式主廚。他跟Alléno一樣，認為法國高級料理過去幾十年影響相當廣泛，「由20世紀末至21世紀初，世界各地的廚師都湧到法國學藝，從而影響了現今的烹調風格和方法。」

Tavvry自己則受到Pierre Gagnaire影響，發展出「真誠」的烹調風格，因為Gagnaire曾教導他，「要把自己的風格注入菜式，讓客人對菜式留下深刻印象」。Tavvry的個人風格主要植根於地道法國食材和烹調技巧，當中可以見到許多地區元素和風土特色，譬如選用布列塔尼的海產。他認為這樣才能炮製出風味最獨特的法國佳餚，「法國菜既複雜又多變化，跟歐洲其他地方不一樣。法國各個地區都有自己的風格和傳統，各自傳承著獨有的烹調方法。」

談及法國料理的未來發展，他認為大家越來越關注食物來源的趨勢將會成為法國菜不斷演進的主要推動力。「近年所見，現代法國菜的味道變得比較清淡。我相信這個潮流將會延續，蔬菜和穀麥為主的菜式會更受重視，重點將會是透過可持續發展的耕作模式愛護大地上的植物。」

PORTRAIT BY ROBERTO FRANKENBERG



Opposite page: Chef Yannick Alléno  
This page: Blue Lobster at Pierre  
對頁：大廚Yannick Alléno  
本頁：法國高級餐廳Pierre供應的藍龍蝦菜式





## United Kingdom

While France has long been secure in its position as a culinary leading light, the same cannot be said for its neighbour across the English Channel. But, explains Cary Docherty of Hong Kong's Gough's On Gough, a restaurant by quintessentially British lifestyle brand Timothy Oulton, times are changing for UK chefs. "One of the

biggest changes is that people are proud to cook British cuisine. The UK is no longer seen as a culinary wasteland – it has produced world-renowned homegrown talent who've opened restaurants all around the world."

Docherty acknowledges that this shift in perception has its roots in France's culinary culture: "We owe a huge debt to the pioneers who ventured to France and beyond to learn their craft, and then came back to the UK to share their knowledge with hungry young chefs."

This newfound pride in British food manifests itself in a confidence to let the country's ingredients take centre stage; Gough's On Gough's menu is a prime example, showcasing quality British ingredients such as Dover sole, Dingley Dell pork and Scottish beef. Docherty – who has worked under British culinary stalwarts Clare Smyth and Jason Atherton – explains, "We work within the seasons and basically try to let the ingredients speak for themselves. If you start with top-quality ingredients, a huge part of the work has already been done."



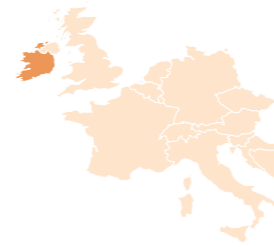
## 英國

法國菜長久以來享譽全球，但英倫海峽對岸卻完全不能同日而語。不過，於著名英國家品品牌Timothy Oulton在香港開設的英式餐廳Gough's On Gough擔任主廚的Cary Docherty卻表示，英國廚師已今非昔比，「其中最大的改變是，大家開始為烹調英國菜式感到自豪。英國不再是美食沙漠，本地培育的廚師開始在國際上闖出名堂，並在世界各地開設自己的餐廳。」

Docherty承認這個改變與法國烹飪文化息息相關，「這得歸功於早期前往法國和其他國家學習廚藝的先鋒，感謝他們學成回國後慷慨地跟嗷嗷待哺的本地年輕廚師分享知識。」

這份對英國佳餚前所未有的自豪感，使廚師們更有自信地在菜式中以本國食材作為重心。Gough's On Gough的餐單便是好例子，當中不少菜式都採用優質英國食材烹調，如多佛的龍脷魚、Dingley Dell豬肉和蘇格蘭牛肉等。曾經在英國名廚Clare Smyth和Jason Atherton麾下工作的Docherty表示：「我們喜歡採用時令食材，基本上盡量讓食材發揮本色，使用品質一流的食材會事半功倍。」

## Ireland



"French cooking is like colonialism; even though you eventually find freedom, it'll always be in your blood," says Irish chef JP McMahon of Aniar, a terroir-based restaurant in Galway. "They codified everything – it doesn't mean they invented it, they were just the first to make it systematic. But it's not everything; I'm very interested in cooking that predates classic French cooking."

For McMahon, this has meant "looking at your own terroir intensely and seeing what it gives back to you". Many of Aniar's dishes are composed of relatively few elements, allowing McMahon to "get to the core of the dish" by focusing on distinctly regional produce; he points to Ireland's amazing marine products as a particular source of inspiration: one of Aniar's signature dishes is local oysters paired simply with wild Irish seaweed.

"The defining characteristics of Irish cuisine are its ingredients," says David Costello, Consul General of Ireland in Hong Kong. "The quality of our ingredients have been endorsed by some of the top chefs, restaurants and retailers in Europe and around the world. Ireland has a long tradition in food production, which is based on producing food naturally, in harmony with nature, with minimal processing. Taste is the underlying feature of Irish cuisine. When you taste Irish food, it's the taste of pure nature."

## 愛爾蘭

愛爾蘭高威市的Aniar餐廳非常強調本土風味，主廚JP McMahon說：「法國烹飪文化就像殖民主義，就算最後擺脫其統治，影響卻已深入血脈裡。他們對每個方法和技巧都有明文規定；這些方法和技巧未必是他們首創，但卻是他們最早使其系統化。不過，這些規則不是一切，我對經典法國料理出現前的烹調文化非常感興趣。」

對McMahon來說，在那之前的烹調文化就是「細心留意自己生活的地方，看看它給了你什麼」。Aniar許多菜式的食材種類都偏少，好讓McMahon將焦點放在獨特的本區農產，以「奠定每道菜的核心」。他指出，愛爾蘭豐富多樣的優質海產是他的靈感泉源，Aniar其中一道名菜就是本地鮮蠔配野生愛爾蘭海藻。

愛爾蘭駐港總領事David Costello表示：「愛爾蘭菜的主要特色在於食材，我國食材的品質受到歐洲以至世界各地的頂級名廚、著名餐廳和零售商稱頌。愛爾蘭擁有悠久的食物生產傳統，以生產天然美食為主，強調與大自然和諧共存，盡量減少加工。味道是愛爾蘭菜最主要的特色：愛爾蘭美食的味道，就是大自然的味道。」

*Opposite page, from left: Chef Cary Docherty of Gough's On Gough; the restaurant's Vol au Vont*

*對頁左至右：Gough's On Gough餐廳的主廚Cary Docherty；該餐廳的菜式Vol au Vont*

*This page: JP McMahon's Trio of Atlantic Way Oysters*

*本頁：JP McMahon的大西洋生蠔三重奏*





Chef and co-owner of Dublin's one-Michelin-star Chapter One, Ross Lewis also praises indigenous produce, along with Ireland's temperate climate. "As we have some of the best growing conditions for grass, our dairy products – milk, butter and cream, as well as beef and lamb – are some of the best in the world. From this, we have an incredibly strong artisan-cheese industry; combine that with the harvest from our Atlantic shores and winter game, and you have quality that's peerless internationally."

When asked how much of modern Irish cuisine is rooted in traditional French teaching, Lewis says, "I feel that a lot of Western cuisine does use the techniques of French cuisine. However, there are lots of countries, including Ireland, on their own culinary journey; I think Irish chefs have finally found a confidence so they no longer feel the need to be mimicking on-trend food styles elsewhere in the world."

Veteran chef Patrick Guilbaud – who was brought up in Northern France before opening an award-winning restaurant in Ireland in 1981 – also points to Ireland's produce as being a main driver of change. He describes his restaurant's cuisine as contemporary Irish that "hasn't forgotten our French roots", where honest produce speaks for itself. "When your ingredients are good, there's no need to disguise flavours by filling your plate with several more," he says.

"When we first opened, finding high-quality ingredients was a challenge. Now produce of an exceptional standard is plentiful and right on our doorstep – beautiful turbot straight off the boat from local fishermen, the tenderest beef and most flavoursome lamb," Guilbaud continues. "The evolution of the Irish food scene is driven by primary produce. This makes all the difference – it's what sets Ireland apart."



都柏林米芝蓮一星餐廳Chapter One的主廚兼老闆之一Ross Lewis，也同樣欣賞愛爾蘭的本土食材，以及當地的溫和氣候。他解釋：「這裡的水土特別適合青草生長，因此能夠生產出品質在全世界數一數二的牛肉、羊肉和奶類製品如牛奶、牛油和忌廉等。同樣道理，我們的手工芝士業也發展蓬勃。此外還有來自大西洋的海產和冬季的野味，全部都擁有稱冠全球的品質。」

對於現代愛爾蘭菜跟傳統法國烹調技巧的關係有多密切這個問題，Lewis表示：「我相信很多西方料理都用上法國菜的烹調技巧，不過有不少國家，包括愛爾蘭，已開始摸索自己的烹調風格。我覺得愛爾蘭廚師終於找到自信，無須再模仿其他國家的飲食潮流。」

資深名廚Patrick Guilbaud早年在法國北部學藝，1981年才在愛爾蘭開設與自己同名的餐廳，並屢獲殊榮。他同樣指愛爾蘭出產的食材是改變當地烹飪文化的主要推動力。他形容自己餐廳的菜式是「沒有忘記法國根源」，同時讓優質食材表現自我的當代愛爾蘭料理。他指：「食材品質上乘，就不用添加什麼多餘的東西來掩飾它本身的味道。」

Guilbaud續道：「我們剛開業的時候，尋找優質材料並不容易，但現時高質素的食材近在咫尺：本地漁民新鮮捕獲的多寶魚、肉質軟嫩的牛肉和美味的羊肉等唾手可得。愛爾蘭飲食業的演變由最基本的食材推動，與其他地區不同，自成一派。」



ROSS LEWIS PORTRAIT BY BARRY MCCALL



## Belgium

Despite having trained under Joël Robuchon, a luminary of French cuisine, Lionel Rigolet of the two-Michelin-star Comme Chez Soi in Brussels believes that Western European cuisine stems from much more than a single influence. "There are lots of beautiful cuisines in Europe – what's interesting is the way each type of cuisine influences another."



This viewpoint has enabled Rigolet to draw on multiple influences throughout his career, including the authentically Belgian food he believes sets the country apart. "Real Belgian cuisine is based on pleasure – really gourmet – with lots of stews and slow-cooked food. A country's cuisine reflects its inhabitants; in our case, welcoming, sympathetic and cosy."

Of course, part of that includes using the country's finest produce, like one of Rigolet's favourite ingredients: snails from Namur. "We really insist on working as much as possible with local producers and suppliers because we want to show what our country has to offer in terms of gastronomy," he explains.

"There are some very special Belgian meals, such as Anguille au Vert, (freshwater eel served in a green herb sauce), and Waterzooi, (similar to Bouillabaisse and which can be prepared using fish but also meat or chicken), and some special dishes prepared with Belgian endives. There is a wide choice of beers with many special beers made in abbeys, and

## 比利時

布魯塞爾米芝蓮二星餐廳Comme Chez Soi的主廚Lionel Rigolet雖然師承法國國寶級名廚Joël Robuchon，但他認為西歐料理並非受單一飲食文化影響，「歐洲有多個各自精采的菜系，這些菜系彼此相互影響才教人著迷。」

這個想法讓Rigolet一直以來從不同地方的烹飪文化中汲取靈感，包括比利時獨有的正宗本地美食。他表示：「真正的比利時菜強調讓客人開懷大吃，當中有很多燜燉和慢煮菜式。一國之料理可以反映其國民的個性，放諸比利時的話，那就是好客、富同情心和輕鬆愉快。」

當然，採用最優質本土食材也是比利時菜的特色之一，如Rigolet喜用的那慕爾蝸牛。他說：「我們非常強調跟本地農產品生產商和供應商合作，以此展示我們國家在美食方面的實力。」

比利時駐港總領事Michele Deneffe表示：「比利時有許多特別的佳餚，如青草醬淡水鰻魚、用魚和肉類烹調均可的比利時版馬賽魚湯，以及以比利時菊苣炮製的菜式。此外，啤酒款式眾多，許多修道院都有釀製特別啤酒。比利時的朱古力甜品也非常有名。」

**Opposite page, clockwise from top:** chef Ross Lewis; chef Patrick Guilbaud; Roast Lacquered Challans Duck, Soya, Star Anise, Yuzu Jam at Restaurant Patrick Guilbaud

**This page:** Salad of North Sea Lobster with Black Truffles and Potatoes at Comme Chez Soi

**對頁上圖起順時針：**廚師Ross Lewis；廚師Patrick Guilbaud；Patrick Guilbaud餐廳的烤夏隆鴨伴醬油、八角、柚子醬

**本頁：**Comme Chez Soi的黑松露薯仔北海龍蝦沙律



among Belgian desserts preparations with chocolate are very well known,” says Michele Deneffe, Consul General of Belgium in Hong Kong.

Often nicknamed the godfather of Belgian cuisine, chef Peter Goossens – who Rigolet cites as one of his inspirations – is another advocate of regionality and seasonality. At his multi-award-winning restaurant Hof Van Clevee, he says that local products are part of his kitchen’s DNA – “I love a kitchen with individuality.”

“As Belgian cuisine is seasonal, all our produce has a lot of taste,” Goossens adds. He pinpoints Belgium as having “the best fish from the North Sea” and an abundance of regional vegetables, like asparagus, witlof and hop shoots; this very Belgian starting point is then elevated by his own enthusiasm for international flavours such as yuzu, ponzu and sudachi, deployed creatively throughout his menus to “complement the ensemble”.

Stéphanie Thunus of Au Gré du Vent also takes pride in highlighting local producers throughout her menus, which she describes as “feminine, creative, with classic notes”. Although recognising the influence of classical French techniques, particularly for elements such as sauces, Thunus believes that many other countries inspire chefs nowadays, which is what makes the Belgian culinary landscape so varied. “It’s a very diverse cuisine from one chef to another; we all have our specialities.”

Nevertheless, she thinks the future lies in simplicity. “The kitchen evolves, gives way to lightness, new techniques but always with a respect for beautiful products without too much distortion or complexity.”

Rigolet has a similar assessment of Belgium’s evolving cuisine. “I think we tend more and more to return to traditional cuisine. We want to come back to something real, where you can taste the products themselves and put them under the spotlight – because products are everything.”



From left: Slow Cooked Egg with Morels, Peas and Asparagus at Au Gré du Vent; chef Peter Goossens of Hof Van Clevee

左至右：Au Gré du Vent的慢煮蛋伴羊肚菌、豌豆及蘆筍；Hof Van Clevee餐廳主廚Peter Goossens

有「比利時烹飪教父」之稱的Peter Goossens也是Rigolet的靈感來源之一，這位名廚同樣提倡使用本地時令食材，他在自己屢獲殊榮的餐廳Hof Van Clevee接受訪問時表示，本地食材是其廚房的組成基因。「我喜歡獨特、有個性的廚房。」

Goossens續說：「比利時菜著重季節，我們的農產品味道豐富。」他指出，在比利時可以找到「北海最好的魚」，還有大量本地蔬菜，如蘆筍、菊苣和啤酒花幼芽等。這些基本食材經過Goossens的匠心巧手，搭配外來的柚子、柚子醋、酢橘等，炮製出味道和諧互補的各種菜式。

Stéphanie Thunus也在其餐廳Au Gré du Vent的菜式上展示她對本地食材的欣賞，她形容其菜式「溫柔、有創意、帶一點古典氣息」。雖然她認同法國經典料理的烹調技巧對比利時廚師的影響，尤其是醬汁方面，但她認為現時比利時廚師亦受到許多其他國家的烹飪方法啟發，促成比利時菜的千變萬化。「每個廚師做的比利時菜都各有不同，我們都有各自的特色。」

儘管如此，她相信比利時菜未來會趨向簡約，「飲食文化在變，菜式變得清淡，新的技術會出現。不過萬變不離其宗，那就是尊重優質食材，避免使其味道失真或變得複雜。」

Rigolet也英雄所見略同，他表示：「我想我們會漸漸回歸傳統，追求真正的味道，讓客人品嚐食材本身的味道，將焦點放在食材身上；因為食材是一切關鍵。」



JONNIE BOER PORTRAIT BY INGRID HOFSTRA



## The Netherlands

Jonnie Boer, chef and co-owner of De Librije restaurant in Zwolle, is refreshingly frank about his early challenges: “I had no Dutch chefs who were an example for me, because everyone cooked French. I developed my own cooking style.”

This lack of influence enabled Boer to work creatively, finding “innovative techniques and pure flavours” that excited him most – most noticeably, high-quality Dutch produce. “Zeeland flat oysters are the most beautiful oysters in the world,” he says, also highlighting Zeeland seaweed, Brabant goat cheese and North Sea crab as some of his other regional favourites.

“Dutch cuisine is perhaps not as well-known as that of other European nations,” says Annemieke Ruijgrok, Consul General of the Netherlands in Hong Kong, “but all the regions offer phenomenal products: herring from the sea, oysters and mussels from the coastal province of Zeeland, cheeses famously from Gouda and Edam, but also from many other places. The list goes on and on.”

Jannis Brevet of the three Michelin-star restaurant Inter Scaldes in Kruijningen has a similar viewpoint to Boer. “I stand for a pure kitchen, full of technique and refinement,” he says. “The product is central to this; I then look for three to four components that bring out the beauty of that base product even more.”

Brevet credits the Netherlands’ unique terroir as his culinary inspiration. “The inlets of Zeeland with their unique ecosystem are among the best cultivation areas for crustaceans and shellfish. We have a long coastline and fish-rich water inlets.” This, along with salt-marsh lamb, game from the polders and local cheese, helps to create a self-sufficiency in Brevet’s cuisine, underpinned by classical techniques and an awareness of restraint. “Less is more is my motto, but getting there is very difficult. You have to learn to leave out ingredients. Discover how to get the right balance in your dishes. I don’t create to create.”

Whilst Brevet acknowledges France’s significant historical influence on European cuisine, he believes the future lies in the ingenuity of the new generation of chefs. “They’ve travelled a lot and apply ingredients from different cultures – which is what makes the Dutch kitchen so varied and original,” he enthuses, “I expect even more refinement and creativity in the future.”



From top: Veal Heart, Brown Crab, Chicken Liver, Celeriac at De Librije; the restaurant’s chef Jonnie Boer; Brandade of Sturgeon, Green Pea, Cauliflower, Anna Dutch Caviar at Inter Scaldes

上至下：De Librije的小牛心、麵包蟹、雞肝和塊根芹；餐廳主廚Jonnie Boer；Inter Scaldes的橄欖大蒜鱈魚羹、豌豆、椰菜花和Anna Dutch魚子醬

## 荷蘭

De Librije餐廳大廚兼老闆之一Jonnie Boer對入行初年遇到的難題直言不諱：「沒有一個荷蘭廚師可以讓我參考，因為大家都在做法國菜，因此我只能發展自己的一套烹調風格。」

無據可依讓Boer可以更自由地發揮創意，去尋找「創新的烹調方法和食物的原味」。他對食物本來的味道，尤其優質的荷蘭本地食材，最感興趣，並稱：「澤蘭扁蠔是世上最棒的蠔。」另外，澤蘭省的海藻、布拉班特省的山羊奶芝士和北海的蟹，也是深受他喜愛的食材。

荷蘭駐港總領事Annemieke Ruijgrok也說：「荷蘭菜或許不及其他歐洲菜出名，但所在地區的漁農產品卻非比尋常：海洋裡的鯪魚、棲息於澤蘭省海岸的蠔和青口，以及著名的高達和艾登芝士，還有其他地方的名產，數之不盡。」

Kruijningen市米芝蓮三星餐廳Inter Scaldes主廚Jannis Brevet的看法跟Boer相似，他說：「我喜歡講究技巧和精緻烹調的忠於原味的料理，在這之中，食材是主角，只需要加上三至四種配料帶出主要食材的味道。」

Brevet表示，荷蘭得天獨厚的水土是他的靈感來源，「澤蘭的小海灣擁有與別不同的生態系統，最適合養殖甲殼類和貝類海產。我們亦擁有綿長的海岸線和魚獲豐富的小海港。」豐富的海產加上鹽沼羊、低窪地區的野味和本地芝士，食材方面基本上能夠不假外求。Brevet喜歡採用法國經典料理的烹調方法炮製其佳餚，不過他會自我克制，「我相信簡單就是美，但知易行難，你必須狠心捨棄一些食材。另外還要學習如何才能達到每道菜式的最佳平衡點，絕不為創作而創作。」

Brevet認同歷史上法國對歐洲料理影響顯著，但他相信未來視乎新一代廚師如何發揮他們的靈心巧手。他興奮地說：「他們遊歷過很多地方，懂得運用不同地方的食材，荷蘭菜會因此變得豐富多樣而又獨一無二。我預期未來的荷蘭菜會更精緻，也更具創意。」