



BELLEZZA

DIVINE DINING

ENG

The Dutch Masters



Bellezza, Divine Dining takes you on a sensory journey.

An immersive restaurant where all senses come together. Alongside fellow guests and the Bellezza team, you celebrate life through gastronomy in a venue that is more than a place to dine; it is a place to experience.



The heart of **AMSTERDAM**

Bellezza Divine Dining is located in a historic warehouse.

The restaurant is located in the very heart of the neighbourhood where the vibrant city of Amsterdam was born, the oldest part of the city.

Here, you can experience Amsterdam's diverse and vibrant culture, where tradition meets modernity, and where the freedom and tolerance that define the city can still be felt today.

Bellezza Divine Dining, the restaurant that beats with the pulse of the city.



Heavenly Dining

Bellezza is the perfect place to create unforgettable moments with the people who matter most.

Whether it is a corporate dinner, private celebration, bachelor or bachelorette party, or a gathering with family and friends, our warm atmosphere and refined cuisine provide the setting for an unforgettable evening. It is even possible to personalise the video experience to your wishes, featuring your own images and content.

At Bellezza, every meal is more than just dining; it is an experience to be cherished.



Chef

DAVY VAN WEZEL

Bellezza is proud to have Davy as its chef. Combining professional expertise with creativity, he crafts vibrant and divine menus that stimulate both the palate and the imagination.

Having worked in several Michelin-starred restaurants, Davy found a new challenge at Bellezza:
"Creating a menu together with an artist, in a restaurant where every sense is engaged, is an incredible experience. It constantly inspires me to push my creativity further and bring out my very best."



Kitchen-chef & Sommelier

TIJN GAARMAN

Tijn combines two worlds in one role: kitchen-chef and sommelier. What began as a passion became a profession, giving him a unique perspective on flavour and pairing. For Tijn, it is all about creating combinations that surprise and stimulate the senses.

Working closely with chef Davy, every new creation inspires him to find the perfect balance between dish and wine, ensuring that each complements and elevates the other.

The background of the entire page is a reproduction of the painting 'The Starry Night' by the Dutch painter J.M.W. Turner. The painting depicts a turbulent, swirling night sky filled with bright, glowing stars and a large, luminous crescent moon. Below the sky, a dark, silhouetted landscape features a small village with a prominent church spire. The overall style is characterized by visible, expressive brushstrokes and a rich, textured palette of blues, yellows, and greens.

The Dutch Masters

Join us on a culinary journey through Dutch art history. Inspired by the works of Vermeer, Rembrandt, Van Gogh and Mondriaan, each course tells the story of a Dutch Master.

These gastronomic creations are accompanied by specially crafted audiovisual experiences, designed to complement the theme and immerse guests in a world of colour, beauty and imagination.

Wine Pairing

Five wines carefully selected by sous-chef and sommelier Tijn Gaarman in collaboration with chef Davy van Wezel, chosen to enhance, balance and elevate the flavours of each course.

HOLLANDS LANDSCHAP

Coto de Gomariz
Albariño, Treixadura, Godello
Spanje, Ribeiro

HOLLANDS WATER

Clemensbusch
Rotenschiefer - Riesling
Duitsland, Mosel

REMBRANDT

Natte Valleij
Coastal Cinsault
Zuid-Afrika, Paarl, Swartland

VAN GOGH

Famille Alary
L'exclus D'Alary, Counoise
Frankrijk, Rhone

MONDRIAAN

Azienda Agricola Caudrina
La Caudrina Moscato D'asti
Italië, Piemonte

Pairing €58

The Dutch Masters

Chef's menu

VERMEER

Just as Vermeer found beauty in the everyday, this amuse elevates quintessential Dutch flavours into something extraordinary.

Stroopwafel, Old Amsterdam cheese, salted caramel

DUTCH LANDSCAPE

A tribute to the Dutch landscape, where the tulip has coloured the horizon for centuries.

Kingfish, Wasabi, Green Shiso, Lovage, Soy

Sourdough Bread with Bellezza Butter

DUTCH WATERS

The waters shaped the soul of the Dutch Republic; this dish captures the flavours of its rivers, seas and historic trade routes.

Pike perch, eel, watercress, potato, red cabbage

Supplement 10 gram Osietra-kaviaar €24 euro.

REMBRANDT

Like Rembrandt, this dish plays with contrast: rich and bold, refined by brightness and freshness.

Amsterdam onion, veal, apple syrup, mustard, sambai

VAN GOGH

Inspired by Van Gogh's love of colour, sunlight and the beauty of simple life.

Grain-fed beef cheek, salted apricots, parsley, Provençal olive sauce, fennel, oregano

Supplement 70 gram Wagyu entrecote A5 €35.

HEAVENLY REFRESHMENT

A Small Heavenly Refreshment

MONDRIAAN

Strawberry, raspberry, tarragon parfait, orange saffron cake



THE THEMES of Bellezza

Each season, Bellezza Divine Dining introduces a new theme, giving Chef Davy the opportunity to explore different cuisines, artistic styles and perspectives while experimenting with new flavours and creative expressions.

The Dutch Masters is inspired by the artists who helped put the Netherlands on the world map.

A world where art, history and gastronomy come together, bringing the masterpieces of Vermeer, Rembrandt, Van Gogh and Mondriaan to life.

Each course is a culinary interpretation of an artist, a landscape or an era. From the serene beauty of Vermeer to the dramatic contrasts of Rembrandt, from the vibrant imagination of Van Gogh to the pure harmony of Mondriaan, a journey through Dutch art history unfolds.

A creation brought to life exclusively at Bellezza, Divine Dining.



About the creators

The Dutch Masters was conceived and developed by **Melcher de Wind**, owner of Restaurant Bellezza. Driven by his passion for storytelling and immersive experiences, he created a culinary journey through the works of the greatest artists in Dutch history.

The audiovisual productions featured throughout the experience were also developed by him.

The technical production and execution are overseen by **Hugo van Haren**, who ensures that visuals, sound and technology come together seamlessly to bring the world of the Dutch Masters to life at Bellezza.



BELLEZZA

DIVINE DINING



Bellezza is the perfect venue for private events, group dinners and special presentations.

If you have any questions or ideas, we would be delighted to hear from you.

Getting Here

Bellezza Divine Dining is located within a historic courtyard in the heart of Amsterdam.

Address: Oudezijds Achterburgwal 99A, 1012 DD
Amsterdam

Email: info@restaurantbellezza.nl

Phone: +31 20 205 2642

Website: restaurantbellezza.nl

Instagram: [@restaurantbellezza](https://www.instagram.com/restaurantbellezza)

Tiktok: [@restaurantbellezza](https://www.tiktok.com/@restaurantbellezza)

Bellezza Divine Dining is a concept created and realised by
Melcher de Wind.

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