

# Cognoscenti magazine

Because life is short

## Grand Hotel Krasnapolsky Amsterdam

In the 1860s, the tailor Adolph Wilhelm Krasnapolsky started his empire with only a Café; more than 130 years later, the **Grand Hotel Krasnapolsky** spreads over a full city block, extending from Dam Square to the canals.

For many business travelers, the Krasnapolsky serves as a kind of home away from home, yet with all the perks of a 5-star hotel. In the rooms, handy features like trouser press, ironing board, and coffee-and-tea-maker make working on the road just a little easier. There's also a business center and 22 individual meeting rooms, including a boardroom that looks out directly over Dam Square and can host up to a dozen people in very stylish surroundings. The Krasnapolsky's 36 well-appointed apartments are particularly suited for extended business stays, and its staff of 350, including Golden Key concierges and even a full-time florist, ensures that each client is made to feel special.



Now an NH Collection Hotel, the hotel has recently been completely renovated. Today, many of its 468 rooms have typical NH features: they're modern and super-hygienic, with smooth wooden floors and Dutch and English magazines in the rooms. The room occupied by visiting **Cognoscenti Magazine** editors had unusually comfortable beds, with light-

weight down comforters—much nicer than a woolen blanket—and fluffy down pillows. The bathroom was big enough to actually enjoy (something we can't say about *all* of Amsterdam's hotels), with a "gift pack" full of toiletries and a powerful shower complete with a special "steamroom" function.



*The Krasnapolsky overlooks the Dam square. Below left, a suite, and right, the winter garden.*

The hotel's **Le Reflet Restaurant** is decorated in traditional Belle Époque style, with carved wood, wall murals, pillars and enormous mirrors. The seats and curtains of striped fabric are Florentine in color. Purple calla lilies adorn each table, while classical music plays soothingly in the background. Here Chef Ben van Beurten prepares some very well-cooked dishes with appealing sauces and generous portions.



We began with appetizers of crispy baked scallops served with a terrine of

leek and Spanish sausages and traditional lobster bisque with foam of tarragon—the bisque, full of tender lobster chunks, was ladled over our plates at table. After this, Maitre d'Hotel Edward van der Hulst thoughtfully asked us how the tempo was—we assured him it was just right.

In the fish course, nicely sauteed monkfish was served with tomato orange fondue and basmati rice (“the sweetness comes all from the tomatoes,” the chef later explained). Grilled butterfish with a crust of basil served with red bell pepper sauce was also very tender. The attentive level of service was maintained through the meat course; Elstar apple sauce was poured at table to accompany a well-roasted prime rib of pork.

For wine, we had a rustic *Giacosa Fratelli 1997* Barbaresco that revealed ripe red cranberry fruit on the palate but failed to show any special finesse and complexity.



*Maitre d'Hotel Edward van der Hulst  
and Chef Ben van Beurten*

In the Winter Garden, a large room that decorated with palm trees and mirrors, an American-style breakfast is served that's sure to satisfy even the heartiest of appetites. Guests can have eggs cooked to order while choosing from a veritable cornucopia of cereal, fruit, cheese, cold cuts, breads, and pastries. The versatile Winter Garden can also be converted into a meeting space for up to 2000 people.

This article was written by contributing editors to *Cognoscenti Magazine*. Photos page 1 courtesy of *Leonardo.com*.

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