

- 1. Can you tell us about your professional career? How did you get the two Michelin stars? What current and future projects are you working on?**

Back in '99 I was given the opportunity to start my own restaurant in a small town near Amsterdam. Although the restaurant became quite popular in a short time because of tried to do things different. Quickly we were seen as a candidate for a Michelin star, but it was not until 2004 that we finally received our first Michelin star. Then two years later, to our own surprise, we won the second Michelin star!

Currently I'm working on fine tuning our Gastrobar concept and our mini farm where we can grow our own crops.

- 2. In your professional career you've worked in several restaurants and on different projects. What cuisine is the one you like working on the most?**

I'm a long time fan of the French and Spanish cuisine and love to combine them with Asian influences. As well I like to add elements from our Dutch-Indonesian cuisine.

- 3. Do you love Habanos? How do you imagine the Festival's dinner in such a way that it could lead to a perfect close with a Habano?**

A Habano has something magical, as I save them for special occasions. I enjoy these moments with friends where we relax, talk about life and enjoy a good Habano. The Festival's dinner shouldn't be too heavy and have a refreshing dessert so there's appetite for a close with a Habano!

- 4. Trinidad is one of the youngest Habano brands, yet one of the most recognized. What drove you to come up with a dinner that honors the Trinidad Habano brand?**

I would like to show Cuba what Holland is about. In a way totally different then Cuba, but like Cuba we can be found almost everywhere in the world

- 5. What do you have in store for the Trinidad dinner and what do you make of your attending the Habanos Festival?**

My chef and I will do our best to create some refreshing dishes that will surprise our guests and make them curious for the next course!