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Michelin-starred chefs to headline Chefs in the Forest festival near Amsterdam in August 2025

Event will spotlight sustainable gastronomy, local sourcing, and future-focused cuisine in the scenic Amsterdamse Bos park

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The first five Michelin-starred chefs set to participate in the upcoming “Chefs in the Forest” event have been announced. The culinary festival will take place from August 8 to 10, 2025, in the Amsterdamse Bos, a large park on the outskirts of Amsterdam. Organizers revealed that this year’s theme is a journey into the future of gastronomy, with chefs presenting dishes inspired by what dining could look like in 2050.

Among the featured chefs are Tim Bood and Hette Hettema, who lead Central Park in Voorburg. Their approach focuses on open-fire cooking, using every part of each ingredient, and putting vegetables at the center of their plates. They emphasize sustainability and a deep respect for local produce.

Wouter van Laarhoven, chef at Alma in Oisterwijk, is also joining the lineup. He is known for his commitment to local sourcing and conscious choices that benefit both diners and the environment. Van Laarhoven’s cuisine often highlights products from nearby farms and producers, reflecting a growing trend toward regionalism in fine dining.

Herman Cooijmans from Eden in Waalre brings a philosophy centered on reducing food waste. He challenges traditional kitchen practices by finding creative uses for ingredients that might otherwise be discarded. Cooijmans encourages guests to rethink what is possible with food and to embrace new flavors and textures.

Yornie van Dijk, chef at Restaurant Basiliek in Harderwijk, draws inspiration from his immediate surroundings. He sees local sourcing not as a limitation but as a source of creativity and innovation. Van Dijk’s dishes often feature ingredients grown or produced within a short distance of his restaurant.

Tom Vinke of De Kromme Watergang in Zeeland rounds out the group. His cooking is guided by what is available from the sea, land, and season at any given time. Vinke’s menu changes frequently based on what nature provides, reflecting a flexible and intuitive approach to modern gastronomy.

The event aims to give visitors an early look at how top chefs are preparing for the future of food. Organizers say that “Chefs in the Forest” will showcase visionary dishes that combine individual styles with forward-thinking techniques. The festival expects strong interest from food enthusiasts across Europe.

Tickets for the event will go on pre-sale starting Tuesday, June 17 at noon local time. During this exclusive pre-sale period, tickets will be available at a reduced price of €15 instead of the regular €28.50. Organizers advise those interested to act quickly, as demand is expected to be high and ticket numbers are limited.

The “Chefs in the Forest” festival has become known for bringing together some of the most innovative culinary talents in the Netherlands and beyond. This year’s focus on sustainability, local sourcing, and creative use of ingredients reflects broader trends shaping the future of fine dining worldwide. The event will take place over three days in one of Amsterdam’s most scenic green spaces, offering guests a chance to experience

cutting-edge cuisine in a natural setting.