



The Underground

The Hague

Experience The Hague with us! Absorb the cultural and social essence of this diverse city through the eyes of the international community and locals. You are The Underground!



Illustration by Elia, www.elia-illustration.com

p.15 Thunder & Lightning

COME WITH US AND SAMPLE SOME OF THE BEST BEERS AVAILABLE IN THE GREEN HEART.



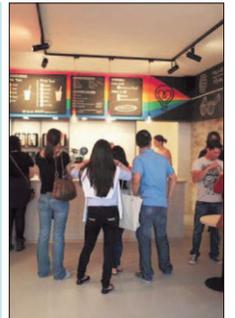
p.20 Beep! Beep!

HOP ON TANTE BEP'S SCOOTER AND LEARN ABOUT THE NEWEST DELIVERY IDEA IN THE HAGUE.



p.19 Bubbles & Tea

CAN OUR SELF-CONFESSED TEA ADDICT COME TO GRIPS WITH THE QUIRKY DRINK KNOWN AS BUBBLE TEA?



Beep! Beep!

There Goes Aunt Bep Delivering Dinner Again by Molly Quell



Tante Bep is the newest delivery idea in The Hague. According to owners Yaron Menneken and Stephan Lems, Tante (aunt in English) Bep is 'a dear aunt who cares for you and always has something nice for you'. Both Yaron and Stephan have lived abroad and recognise the difficulty in finding good quality restaurants in a new place. To help bridge the gap, they started a delivery service which delivers meals from local restaurants straight to your home.

'It's nice to have locals inform you of quality restaurants,' Menneken says. Both graduated from local hotel schools and have been working in the food and hospitality industries for most of their lives. They work with a variety of carefully selected restaurants around The Hague. Some they were well acquainted with, while others they have only recently discovered. The restaurants vary in fare from BBQ to Thai. The entrees range in price from €10 to €20.

From each restaurant, they choose a selection of dishes which represent the best that the restaurant has to offer and that will also stand up to the rigors of delivery. The duo tests the deliverability of the dishes by driving them to their maximum delivery distance and then eating them. They have found a few dishes that do not transport well. According to Menneken, 'Meat that is to be served rare doesn't transport well. Unless you live five minutes away from the restaurant, it isn't rare when it arrives'.

Tante Bep is 'a dear aunt who cares for you and always has something nice for you'.

Ordering from Tante Bep is done entirely through their website. Customers can select from six to ten different meals, a variety of sides and schedule a delivery time between 5pm and 9pm. When you place your order, it is transmitted directly to the restaurant. Once it is ready it is then delivered to your home. The company makes all of their deliveries via electric scooter.

Currently, Tante Bep are only able to provide meals from one restaurant each day, but they hope to expand their daily selection in the future. To provide their customers with a selection of cuisines, they rotate the restaurant offering the meals daily.

The company will shortly begin delivering to the Amsterdam and also have plans to expand to the Rotterdam area in autumn.

www.tantebep.nl



Takeaway Prepared with Love: A Home Cooked Meal Straight from the Kitchen

• by Anna McGrail

I'll tell you one thing I miss about life in the UK; my mother's home cooked dinners. Luckily, I think I may have found a surrogate mother's dinner to fill the void in Mama's Koelkast. Created by Aaliyah and her business partner Len Doens Bochhah, the concept of this initiative is very simple - mothers cooking delicious food for you to take away.

It is not a big commercial project out to make vast sums of money through extortionate pricing, nor is it cheap and heart attack inducing fast food. It is simply a group of mothers who get together to share cooking tips and create wonderful food in a homely atmosphere.

Based in Utrecht, the interior of Mama's Koelkast is a medley of the organised chaotic mess often found in a family living room mixed with kitsch furniture and a warm ambiance.

The mamas come from several different cultural backgrounds including Surinamese and Moroccan, which is reflected in the mouth-watering dishes they

cook. There are five refrigerators (hence the name 'koelkast') from which to choose your lovingly prepared supper, each from different countries.

Mama Nadia and Mama Jane are both Mamas at Mama's Koelkast production kitchen in Almere. Both have children and juggle working as a cooking Mama with family life. Mama Nadia's refrigerator is Moroccan and she says her favourite dish to cook is the Moroccan bestilla. She loves cooking so much that she dreams one day of opening her own restaurant. Mama Jane's refrigerator is full of exotic and tasty Surinamese food. Filling people's stomachs leaves her feeling satisfied as cooking is both her passion and her hobby.

Dishes cost from € 8.50 and include everything from *tajine* to *petjil* with peanut sauce and even meatballs in tomato sauce. The company is planning to branch out to the larger cities of the Netherlands so hopefully The Hague will be welcoming a new branch of Mama's Koelkast soon. My guess is that it is not only the tastiness of the food that draws people to Mama's Koelkast, but having dinner made by a Mama.

Address: Oudegracht 224, Utrecht
Open: Monday-Wednesday, Friday-Saturday 5pm-7.30pm, Thursday 5pm- 9pm, Sunday 1.30pm-6pm
www.mamaskoelkast.nl