

EDITIE 01 | 2026

DOUBLE NN

EXCLUSIVE CATERING & EVENTS

OUR CULINARY WORLD

FOODZINE

**“BRAND-DRIVEN
CATERING.”
DESIGNED TO
MAKE IMPACT.**

**COMPLEXITY IS
OUR COMFORT
ZONE**



WELCOME TO OUR CULINARY WORLD



MACKEREL

Earthy vegetables | Smoked ham mayonaise | Madame jeanette | Egg yolk | Sour dough

WHERE IT STARTED

Some of my earliest memories exist in the kitchen. I remember trying to make mayonnaise when I was six years old, watching it split, not yet able to fully understand the techniques behind it. I grew up in a bourgondian environment, where food was a reason to gather and share time together.

When I was eight, I created my first Christmas menu. What began as curiosity quickly became direction. I knew I wanted to cook. At the same time, I felt a strong pull toward entrepreneurship and the freedom of creating something.

Over time, those two instincts merged. Cooking and entrepreneurship became one path.

We are a relatively small company with an uncompromising focus on quality and creativity. Our size is what makes us flexible. It allows us to remain deeply involved, to move with precision and to shape each collaboration around the unique vision of our clients.

Together with a carefully selected network of top chefs and creative partners, we create culinary experiences for clients around the world, from global brands and international events to personal private dinners and exclusive celebrations.

I believe by engaging all the senses, a brand or theme is no longer something you simply see or hear. It becomes something you taste, feel, and truly experience. When all senses are stimulated, a lasting memory is created. And where memory is created, impact follows. Because in the end, people may forget the details, but they never forget how you made them feel.

THIJS HILCKMANN
Founder, Double NN



LARGE-SCALE FINE DINING


We believe scale should never dilute artistry.

True culinary experiences should carry the same emotion, precision and intention, regardless of the number of guests.

Driven by passion and supported by a culinary infrastructure, trusted chefs and refined systems, we bring fine dining to large-scale environments.

Each plate is treated as part of a greater composition, where timing, detail and creativity come together in harmony.

Relax. We run this.



BRAND DRIVEN CATERING

EXCLUSIVE AT DOUBLE NN

We believe food can carry meaning far beyond taste. Not as decoration, but as a deliberate creative tool.

We immerse ourselves in the brand, its positioning, its ambitions, its audience. Only then do we begin to shape a culinary concept that reflects that identity in an unexpected yet authentic way.

We challenge ourselves to move beyond trends or aesthetic gestures. Every dish must have a reason to exist. Every detail must contribute to a larger narrative. The goal is not to impress for a moment, but to create something distinctive and unmistakably aligned with the brand it represents.

At the same time, none of this replaces what matters most: the quality of the food itself. Creativity without craftsmanship is empty. That is why we combine conceptual thinking with uncompromising standards in flavor, technique and execution.

The result is not simply catering. It is a carefully constructed experience where strategy and gastronomy meet.

CASE STUDIES



Client Netflix

Location Tobacco Theater, Amsterdam

Guest: 200 Guests

Event Type Première Event – Walking Bites & Culinary concepts.

Concept A bold and masculine culinary experience inspired by the atmosphere of the film premiere.

Creative Direction

The culinary concepts combined strong, masculine elements with the creative identity of Netflix. Inspiration was taken from Netflix's progressive values, resulting in a mix of playful, high-impact food concepts with vegan and inclusive options integrated throughout the menu.



Execution

Guests were welcomed with a striking taco wall. Throughout the evening, chefs and service staff introduced playful culinary moments, including bites served from toolboxes by staff dressed as construction workers.

To amplify the masculine theme, bodybuilders circulated through the venue carrying weight plates as serving trays, presenting a selection of bites directly to guests.

Branded serving trays, stamps and visual elements subtly integrated

Presentation.

A signature highlight of the evening was the creation of edible vegan and allergen-free cigars, inspired by the Tobacco Theater setting

Result

A high-energy culinary experience where food, storytelling and branding merged seamlessly into the premiere celebration.

CASE STUDIES



Client MCoBEAUTY

Location De hallen, Amsterdam

Guest: 130 Guests

Event Type European brand activation Event

Walking Bites & Culinary concepts.

Concept A visually striking culinary experience translating the beauty brand's identity into edible concepts.

Creative Direction

The goal was to translate the brand identity into a fully immersive culinary experience. Every element had to feel visually striking, playful and perfectly aligned with the brand's aesthetic. The concepts were designed to be highly Instagrammable while maintaining a consistent visual language that reflected the brand's identity throughout the event.



Execution

Guests were served a variety of creative walking concepts inspired by the beauty world. Unique culinary moments included house-made ice cream presented inside pink roses and cocktails served with the brand subtly integrated into the presentation.

Presentation

The brand identity was subtly integrated throughout the experience with custom trays, mirrored presentations, cosmetic jars with a dish inside and interactive serving concepts such as a walking taco station and various branded serving elements.

Result

Guests were continuously surprised by the visual presentation of the dishes. The concepts created a strong "wow effect", encouraging guests to photograph and share the experience on Instagram: perfectly aligning with the brand's activation goals.



NATURE CONVERTING INTO UNITY ON THE PLATE

Each dish brings nature together into a single, harmonious composition. We work with locally sourced products, chosen for purity, seasonality and character, with a particular devotion to local vegetables.

For us, vegetables are not supporting elements; they are often the starting point. Rooted in the soil of their origin, they carry the rhythm of the seasons and the identity of the land. Through contemporary techniques and deep culinary knowledge, these ingredients are refined and elevated.

Our foundation is French in orientation, rooted in tradition, precision and balance, yet our perspective is global. We draw inspiration from flavors, techniques and cultures from around the world to create dishes that feel both familiar and unexpected. On the plate, origin, innovation and craftsmanship merge into one coherent story.



menu

INSPIRATION IS EVERYWHERE

Inspiration lives in everything around us. In nature, in seasons, in cultures, in people and in moments that often go unnoticed.

Our menu is a reflection of this constant exploration. A collection of ideas, emotions and stories, translated into flavour, texture and form.

We work with both spring/summer and autumn/winter influences, allowing us to create balanced menus that reflect the best produce available at that moment.

This foodbook presents our full culinary range, including seasonal dishes, signature bites and creative inspirations. It offers insight into our style, our flavour combination and the level at which we operate.

WALKING DINNER

A Walking Dinner is dining in motion. Smaller dishes, served interactively and enjoyed with ease, invite guests to explore, connect and experience. Starting from 4 courses.

SIT-DOWN DINNER

Guests are seated as each course is served with care and precision, allowing flavours and conversation to unfold naturally. Beginning from three courses, often preceded by an amuse-bouche, it offers a refined and complete dining experience.

WALKING BITES

A sequence of refined, balanced small creations circulates through the space, allowing guests to taste, move and interact naturally.

Each bite can stand alone as a creative concept or be fully aligned with your brand identity, from subtle styling accents to an immersive, visually cohesive presentation.

amuse

INSPIRATION IS EVERYWHERE

BREAD AND BUTTER

Bread and butter mark the quiet beginning of a sit down dinner. Served in carefully selected varieties and replenished until the main course.

AMUSE-BOUCHE/BITES

Bites are small expressions of culinary artistry, designed to awaken the senses. They often mark the beginning of a dinner, but just as often live throughout events served in unique ways that invite curiosity, connection, and experience.

RICOTTA TARTELETTE (v)

Spruce tips | Cucumber | Bronze fennel | Cornflower

DRY-AGED CARROT (v)

Smoked crème fraîche | Mustard seed | Lime | Hazelnut

PARSNIP (v)

Tartelette | Mustard seed | Egg yolk | Cucumber | Quinoa

“CAPRESE” (v)

Burrata | Tomato | Shallot | Basil

JERUSALEM ARTICHOKE (v)

Nashi | Vanilla | Hazelnuts | Coffee

BRIOCHE WILD MUSHROOM (v)

Black garlic ketchup | Cèpes | Chives | Shiitake

“OUDE AMSTERDAMMER” (v)

Rye bread | Apple syrup | Mustard seed

BBQ BEEF TARTARE

Kohlrabi | Shallot | Chives | Egg yolk

TUNA TARTARE

Nori | Nashi | Smoked ganjang

SALMON TARTARE

Dill | Radish | Granny Smith

HORSERADISH

Seed cracker | Dill | Salmon roe | Sea fennel

CAVIAR *supplement

Eel | Potato | Crème fraîche | Chives

starters

INSPIRATION IS EVERYWHERE

STARTERS

RED CABBAGE (v)

Fennel seed | Cavolo nero | Fermented red cabbage sauce

“DRY AGED” CARROT (v)

BBQ tartare | Egg yolk 64°C | Sourdough | Carrot tops

LEEK, LEEK, LEEK (v)

Black garlic | Pistachio | Leek ash | Leek jus

LITTLE GEM (v)

BBQ | Pecorino | Smoked almond | Potato

GNOCCHI (v)

Confit tomato | Umami onion | Parmesan | Basil

SEABASS

Granny Smith | Yellow beet | Buttermilk | Mustard seed | Dill

KINGFISH

Orange bell pepper | Corn | Black lime | Coconut

MACKEREL

Earthy vegetables | Smoked pepper mayonnaise | Madame jeanette | Egg yolk | Sour dough

BEEF TARTARE

BBQ kohlrabi | Lime | Chives | Almond

main & Dessert

INSPIRATION IS EVERYWHERE

MAINS

BEETROOT (v)

Shimeji | Mustard | Pistachio | Beetroot beurre blanc

CELERIAC STEAK (v)

Macadamia | Nutritional yeast | Chives | Beurre blanc

HADDOCK ROULEAU

Tikka masala sauce | Cauliflower | Potato bonda | Mustard leaf

COD MOSAIC

Mussels | Wild garlic | Asparagus | Beurre blanc

VEAL CHEEK

Pointed cabbage | Pommes Anna | Leek | Shallot jus

LAMB

Baby courgette | Green cabbage | Silver onion | Lamb jus

BEEF SUCADE

Shiitake | Celeriac | Pommes Anna | Jus de veau

TERRES MAJOR

Bimi | Parsnip pie | Red onion | Chives | Madeira jus

DESSERT

YUZU

Coconut | Pandan | Pineapple | Kaffir Lime

STROOPWAFEL

Coffee | Hazelnut | Blackberry | Yogurt

PASSION FRUIT

White Chocolate | Rice | Bergamot | Beurre Noisette

'TRIPLE NNN BY DOUBLE NN'


Nougat | Valrhona Dark Chocolate | Nespresso

CARAMELIZED PEACH

Tonka | Honey | Nuts | White Chocolate

RHUBARB

Goat Yogurt | Rooibos | Verbena | Raspberry



FOODSTATIONS & WALKING CONCEPTS

We create food stations and walking concepts as living extensions of for example a brand's identity. Designed around its vision and theme, each element is expressed through flavour, form and presentation, where dishes are finished live, turning service into a moment of connection, emotion and experience.

FROM INTRODUCTION TO EXECUTION



PROJECT INTAKE

Every collaboration begins with deep listening. We take the time to fully understand the project, its objectives, the target audience and the desired atmosphere. Together, we define the foundation: brand story, visual identity, audience insights and clear goals ensuring that all elements are aligned from the very start.



CONCEPT TRANSLATION & PROPOSAL

Once we've aligned on the essentials, we get to work. Based on the gathered insights, we develop multiple culinary concepts & menu's that reflect the specific wishes, and or brand's identity, themes and vision.

Each concept is designed to create impact with the client's target audience—strategic, creative, and experience-driven. We present a clear overview of each concept, including the creative rationale and associated pricing.



FEEDBACK & FINETUNING

We present the initial concepts and listen closely to the client's feedback. Together, we select the strongest directions and refine them down to the smallest detail. This iterative process ensures that the final concept is not only beautiful and original, but fully tailored to the client's vision.



EXECUTION & EXCELLENCE

Once approved, production begins with our team of chefs, project managers, and trusted partners. Together, we bring the concept to life: transforming it into a memorable experience. Every detail is executed with precision and care, ensuring the experience is tasted, felt and most importantly: remembered. Following our own structured approach and planning, we work side by side with the client to turn the event into a shared success.

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ART GALLERY

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