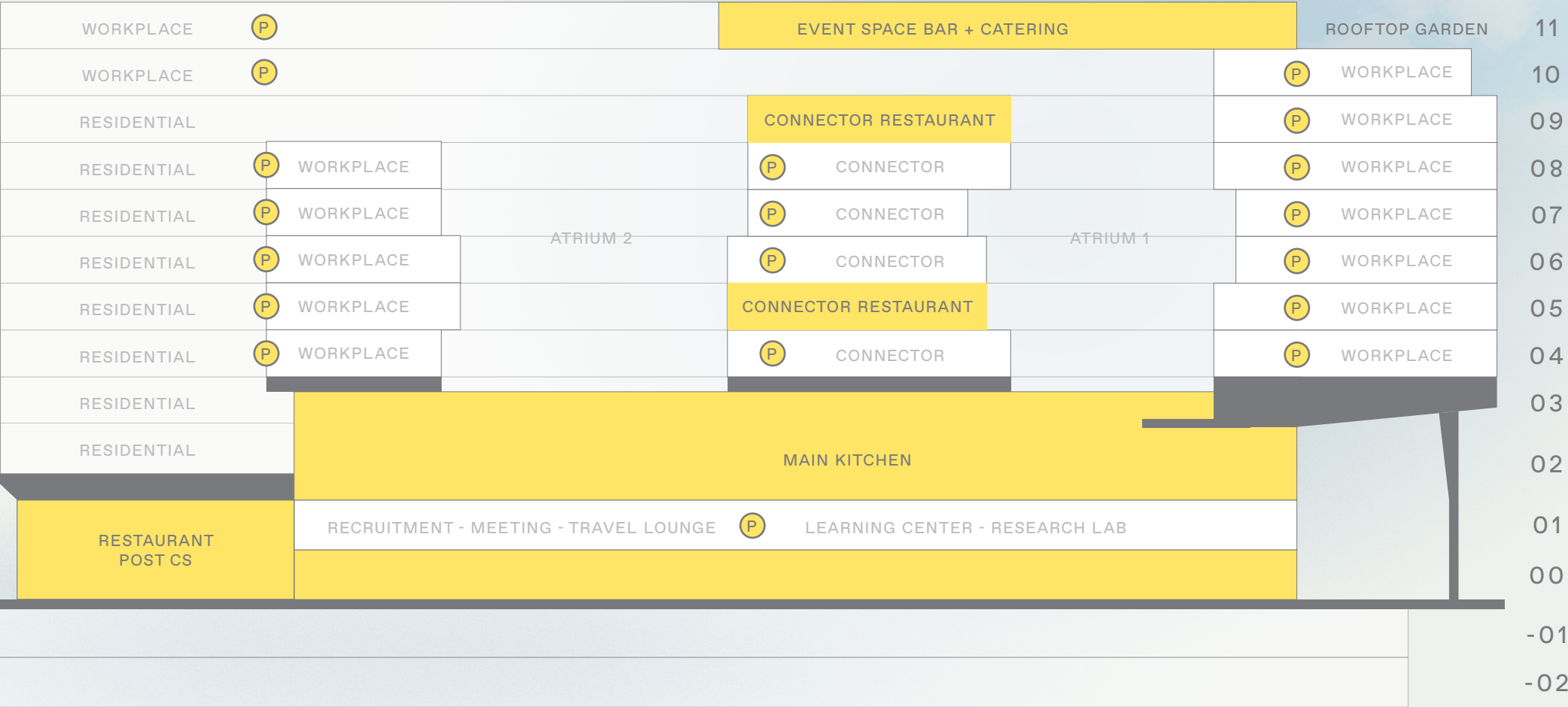


Booking.com

restaurants v.o.

Booking home food

In 2021, around 4000 people will have their lunch in 2.5 hours.
Soon you'll be able to choose from 3 curated restaurants,
drinks on the 11th and to-go food on the ground floor.



green bowls



chefs kitchen



communal kitchen



communal kitchen

2nd floor



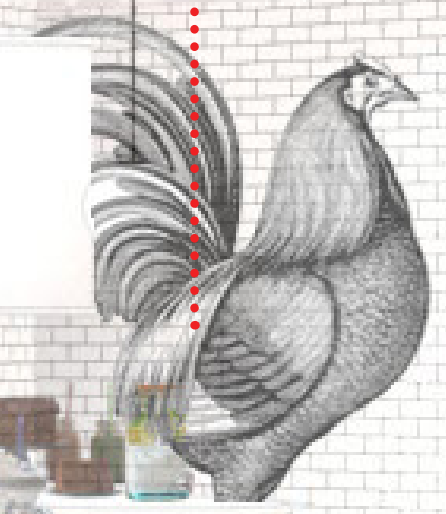
COFFEE	REG	3.00
	LG	4.00
	TG	4.50
CHAI LATTE		4.50
GOLDEN LATTE		4.50
	TG	5.00
	ALMOND	1.00
	EXTRA SHOT	1.00
FRESH JUICE		4.50
SMOOTHIE		4.50
CAPI FLAVORED		4.00
MIXERAL		3.50
WAFLES		4.50
SWEET TREATS		4.50
COOKIES		3.50
RAW BILLS		3.50

COFFEE	REG	3.00
	LG	4.00
	TG	4.50
CHAI LATTE		4.50
GOLDEN LATTE		4.50
	TG	5.00
	ALMOND	1.00
	EXTRA SHOT	1.00
FRESH JUICE		4.50
SMOOTHIE		4.50
CAPI FLAVORED		4.00
MIXERAL		3.50
WAFLES		4.50
SWEET TREATS		4.50
COOKIES		3.50
RAW BILLS		3.50

BC
appe

COFFEE	REG	3.00
	LG	4.00
	TG	4.50
CHAI LATTE		4.50
GOLDEN LATTE		4.50
	TG	5.00
	ALMOND	1.00
	EXTRA SHOT	1.00
FRESH JUICE		4.50
SMOOTHIE		4.50
CAPI FLAVORED		4.00
MIXERAL		3.50
WAFLES		4.50
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COOKIES		3.50
RAW BILLS		3.50

COFFEE	REG	3.00
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	EXTRA SHOT	1.00
FRESH JUICE		4.50
SMOOTHIE		4.50
CAPI FLAVORED		4.00
MIXERAL		3.50
WAFLES		4.50
SWEET TREATS		4.50
COOKIES		3.50
RAW BILLS		3.50





communal kitchen

2nd floor

The 2nd floor kitchen feels like a communal kitchen with a market like atmosphere. The restaurant is social and works fast. Dishes served here are seasonal, recognisable and international. Two kitchen lanes ensure a seamless and fast collection of food, these lanes provide a clear choice of meals which can be topped and personalised on the spot. Away from the kitchen there are two coffee bars with convenience areas, serving a varied lunch consisting of sandwiches, rich salads, meals, smoothies and juices, yoghurts and power foods. Additionally the area is populated with stations serving healthy snacks and water taps.

communal
kitchen

1510 users kitchen

503 users convenience

2 kitchen counters and islands

2 coffee bars with convenience

snack stations and water taps

waste collection area's

values

- casual
- international kitchen
- generous
- together
- fast
- entertainment
- vibrant
- fun

guest experience

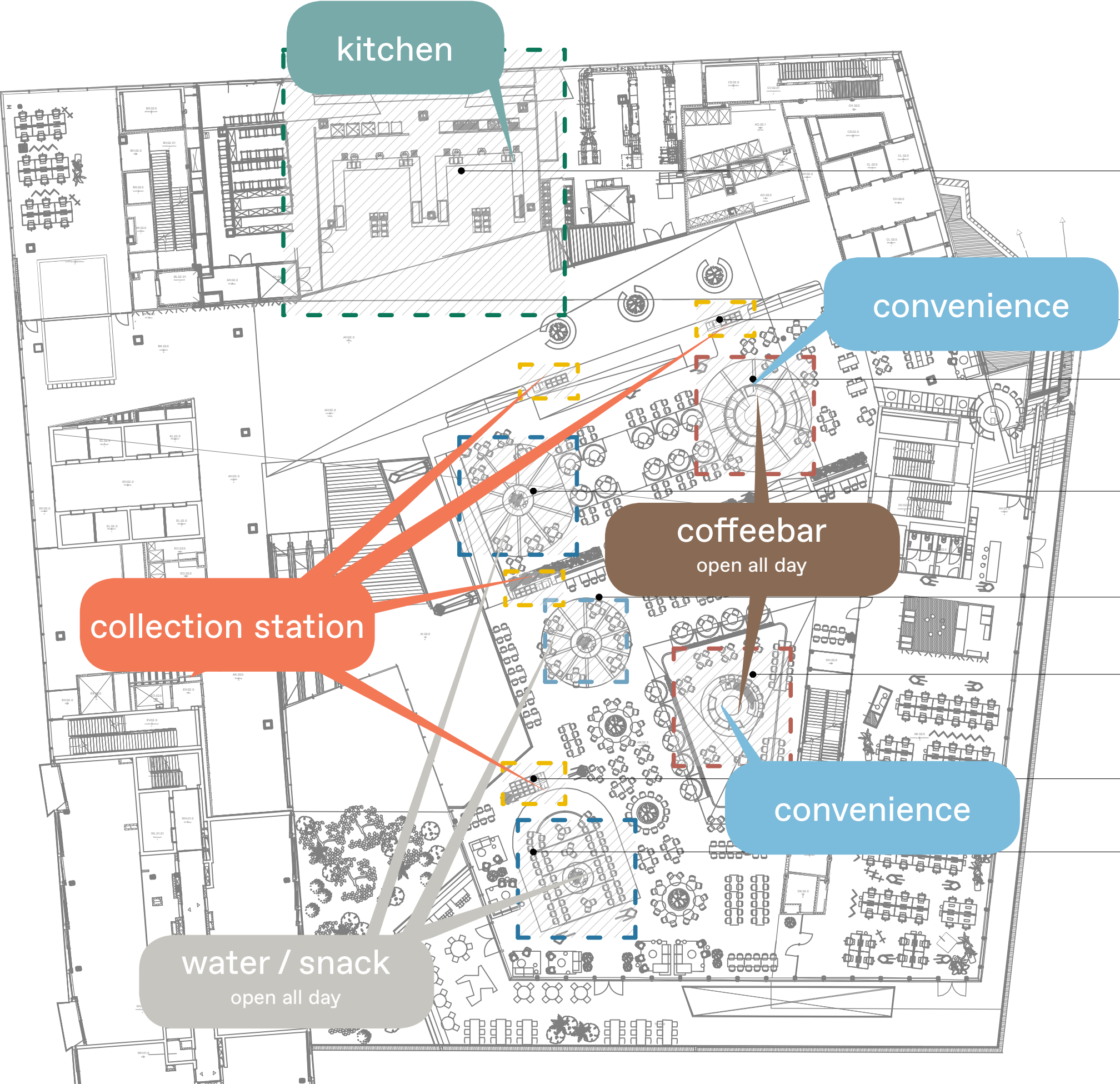
The kitchen offers two different dishes every day and two kind of drinks matching with the menu compiled by the chef. The dishes are served on plates, portioned by the chef and can be personalised with a maximum of 3 toppings. Next to the toppings users can choose between a salad or a small vegetable dish on the side.

principles

Healthy home kitchen, comfortable and fast.

overview

2nd floor



Kitchen plan
see drawing: E.B - FB.202

Collect station
see drawing: E.B - FB.206

Coffee bar 1
see drawing: E.B - FB.203

Watertap 1
see drawing: E.B - FB.205

Watertap 2
see drawing: E.B - FB.205

Coffee bar 2
see drawing: E.B - FB.204

Collect station
see drawing: E.B - FB.206

Watertap 3
see drawing: E.B - FB.206

fusion & experimental kitchen

international kitchen

toppings & sides

compose your meal

2nd floor

campus meal

Dishes are always made out of two or three main components to ensure a balanced healthy meal.

components

1. dishes ← 2 options every day

- base (rice, grain, pasta, potato or bread)
- vegetables / grain vegetables
- meat/fish/alternatives

2. toppings ← matching with the meal

- sauce/dairy
- nuts
- fresh herbs

3. sides ← matching with the meal

- salads
- extra portion vegetables

4. drinks ← matching with the meal

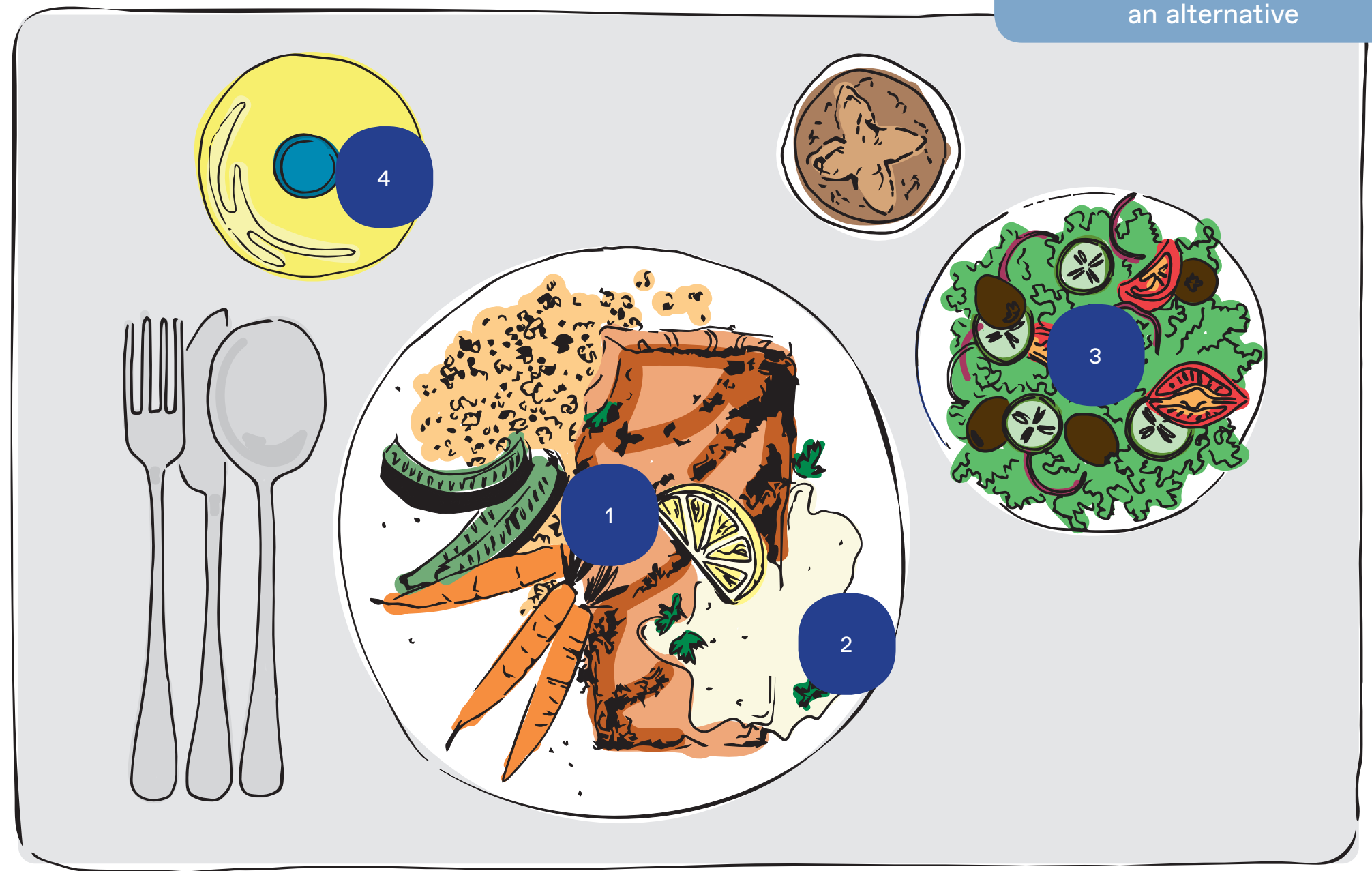
- option 1
- option 2

Have a specific diet?

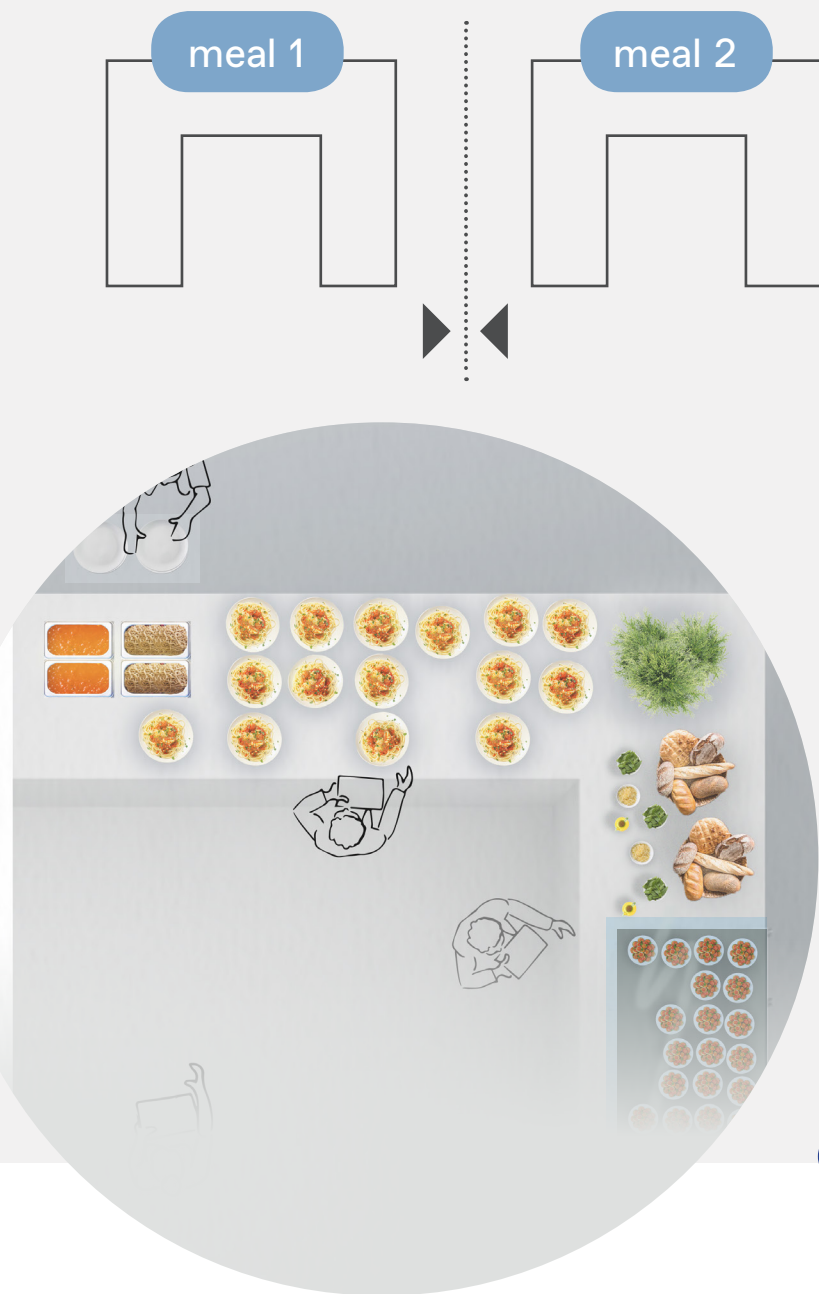
1. Ask a chef to adjust your meal on the fly.

2. Pre-order your meal
(perfect for extreme allergies where we can take extra care for your needs)

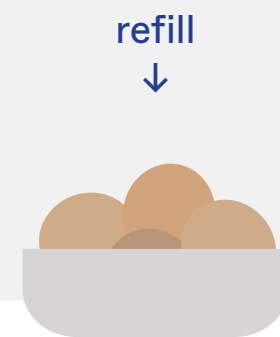
3. We always have an alternative



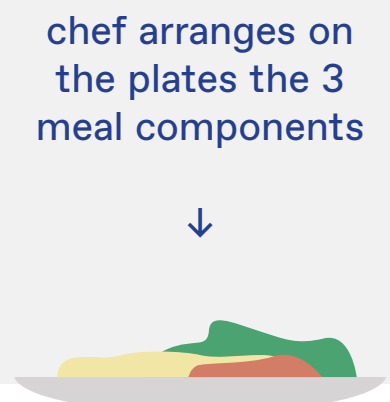
how it works



users choose wich
meal / counter
2 options



user take
trail and
bread



users take their
plate with a full
meal
no options anymore



users personalize
their meal with
toppings
3 options



users can take extra
portion / side dishes
2 options



users take a drink
2 options



food programming

example:

Jamie Oliver - UK

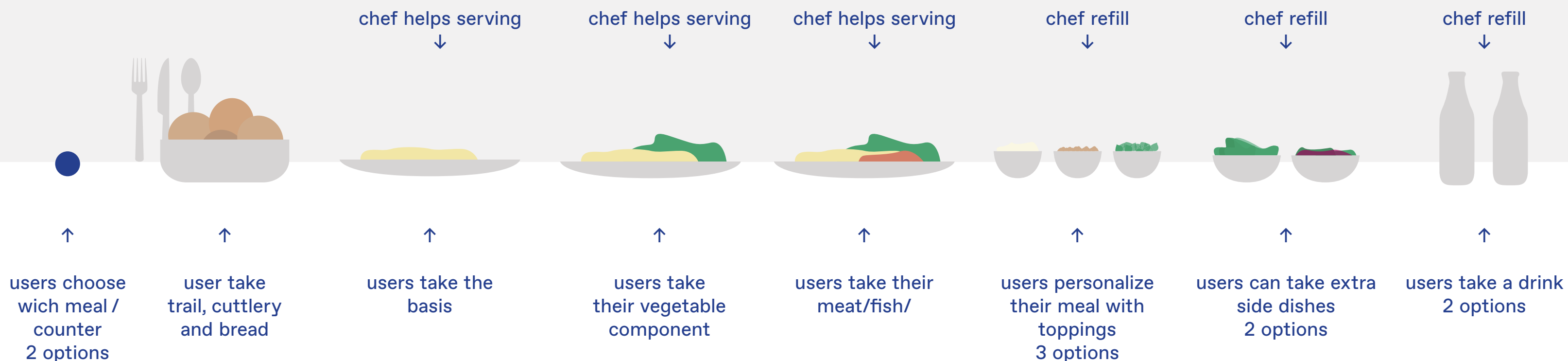
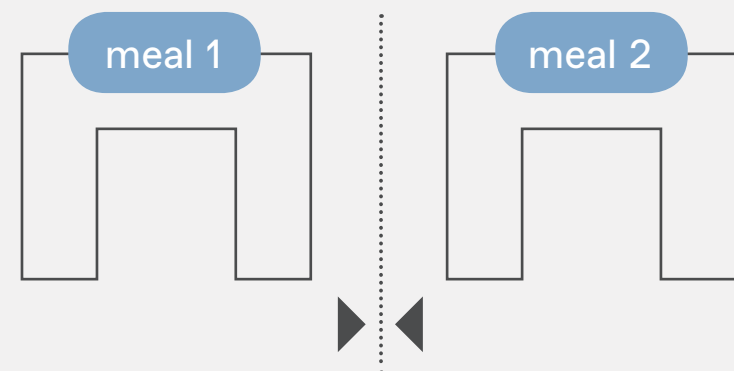
	monday		tuesday		wednesday		thursday		friday	
	counter 1&2	counter 3&4	counter 1&2	counter 3&4	counter 1&2	counter 3&4	counter 1&2	counter 3&4	counter 1&2	counter 3&4
	pasta meal	potato meal VEGA*	bread meal	rice meal VEGA*	potato meal*	grain meal VEGA	rice meal*	bread meal VEGA	grain meal	pasta meal VEGA*
1st week	puttanesca	lentil dal with roti pancake	beef burger	tomato rice with zucchini and carrots	moussaka	vegan couscous	rice noodles wok	porto bello burger	grilled salmon, bulgur, veggies yogurt saus with lime	green peas pesto, gedroogde. tomaat
2nd week	Mac'n cheese	spanish tortilla	goatcheese toast with spinash	vegan fried rice	tartiflette	cheesy quinoa Meatballs	pealla	lentil dal with nan-bread	Lamb shanks with roasted green wheat	Rosemary Garlic Spelt Agnolotti
3rd week	Creamy salmon linguini	jacket potato with whipped feta & sumac	panzanella salade	vegan sauerkraut roll with rice, walnut and rasins	chicken roti	couscous with Moroccan vegetables tagine	Korean ground beef with rice	roasted vegetables with flatbread	Pork chops with rhubarb & grains	Stuffed shells with cashew ricotta cheese
4th week	Vegetable Lasagna	sausage & kale hash with potaotes	green shakshuka with bread	thai coconut rice with edamame and beans curry	fennel & potato gratin	Vegan Bulgur Wheat Pilaf with Mushrooms	chicken massala with rice	yellow daal with spelt flatbread, aubergine pickle garlic yoghurt	warm couscous salad with salmon and mustard-dill dressing	pesto

CONSEQUENCES

- + quality / balance of dishes
- + faster line
- + feels more like a home kitchen
- + more different than the current situation
- personalization / customization of the main components

* gluten free

plates for picky people available on request



chefs kitchen

5th floor

MENU OF THE DAY

ROAST SWEET POTATOES WITH PICKLED ONIONS,
CORIANDER AND GOAT'S CHEESE
RAW BRUSSELS SPROUTS WITH
OYSTER MUSHROOMS AND QUAIL EGGS





connector restaurant

5th floor

The chef's kitchen on the 5th feels informal by a more intimate scale and experience. The restaurant aims to bring you closer to the vision of the chef and the ingredients. The kitchen uses the same efficient set up on the second floor, ensuring a seamless experience. The idea is to invite a great chef with a tasty 'fast food kind' of concept; who changes every quarter. The kitchen is also international; signature dishes from different cultures.

The restaurant aims to bring you closer to the vision of the chef and the ingredients. The kitchen uses the same efficient set up on the second floor, ensuring a seamless experience. The kitchen offers 1 kind of dish. Dishes are presented on plates and are finished on a center island, where guests can add bread, butter, oils and other toppings fitting the curated concept. Every day a dessert is offered.

Booking Curator sets up a program where chefs from the Netherlands and abroad are invited to develop a menu line for a whole season. By giving chefs a stage in the Booking Campus, we can reduce fees asked by the chefs. They participate via menu lines, workshops, and lectures.

chefs
kitchen

754 users kitchen

252 users convenience

kitchen counter and island

coffee bar with convenience

snack stations and water taps

waste collection area's

values

- casual
- international kitchen
- generous
- together
- fast
- entertainment
- vibrant
- fun

guest experience

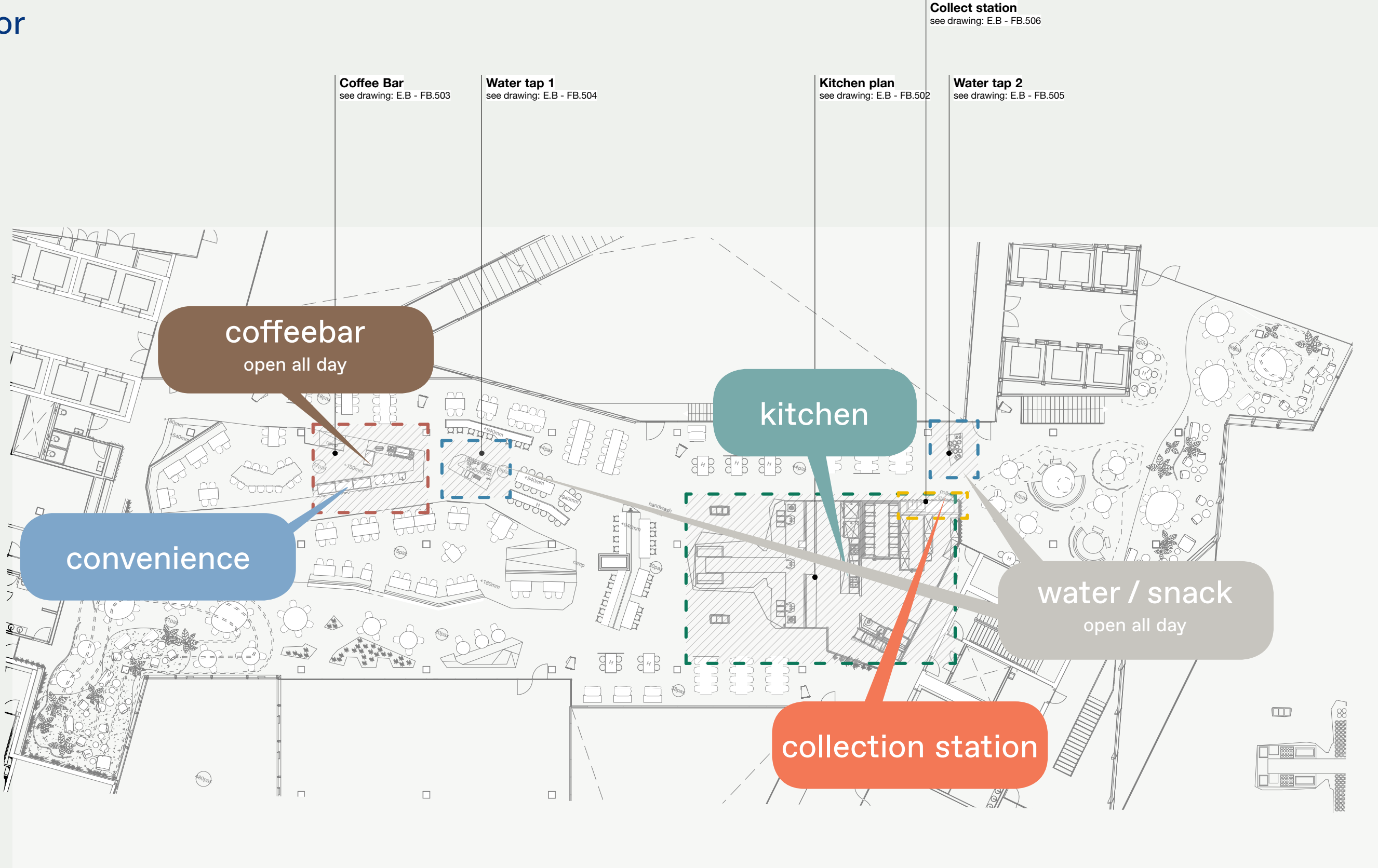
The restaurant aims to bring you closer to the vision of the chef and the ingredients. The kitchen uses the same efficient set up on the second floor, ensuring a seamless experience. The kitchen offers 2 dishes. Dishes are presented on plates and can be finished on the center island, where guests can add bread, butter, oils and other toppings fitting the chefs concept.

Every day a dessert is offered.

Booking Curator sets up a program where chefs from the Netherlands and abroad are invited to develop a menuline for a whole quarter.

overview

5th floor



what to eat at the chef's kitchen

desserts

signature dishes

bread & condiment
chef's favorites

5th floor signature meal components

chef's meal

Dishes are always made out of two or three main components to ensure a balanced healthy meal.

components

1. dishes

- signature dish option 1
- signature dish option 2

2. condiments

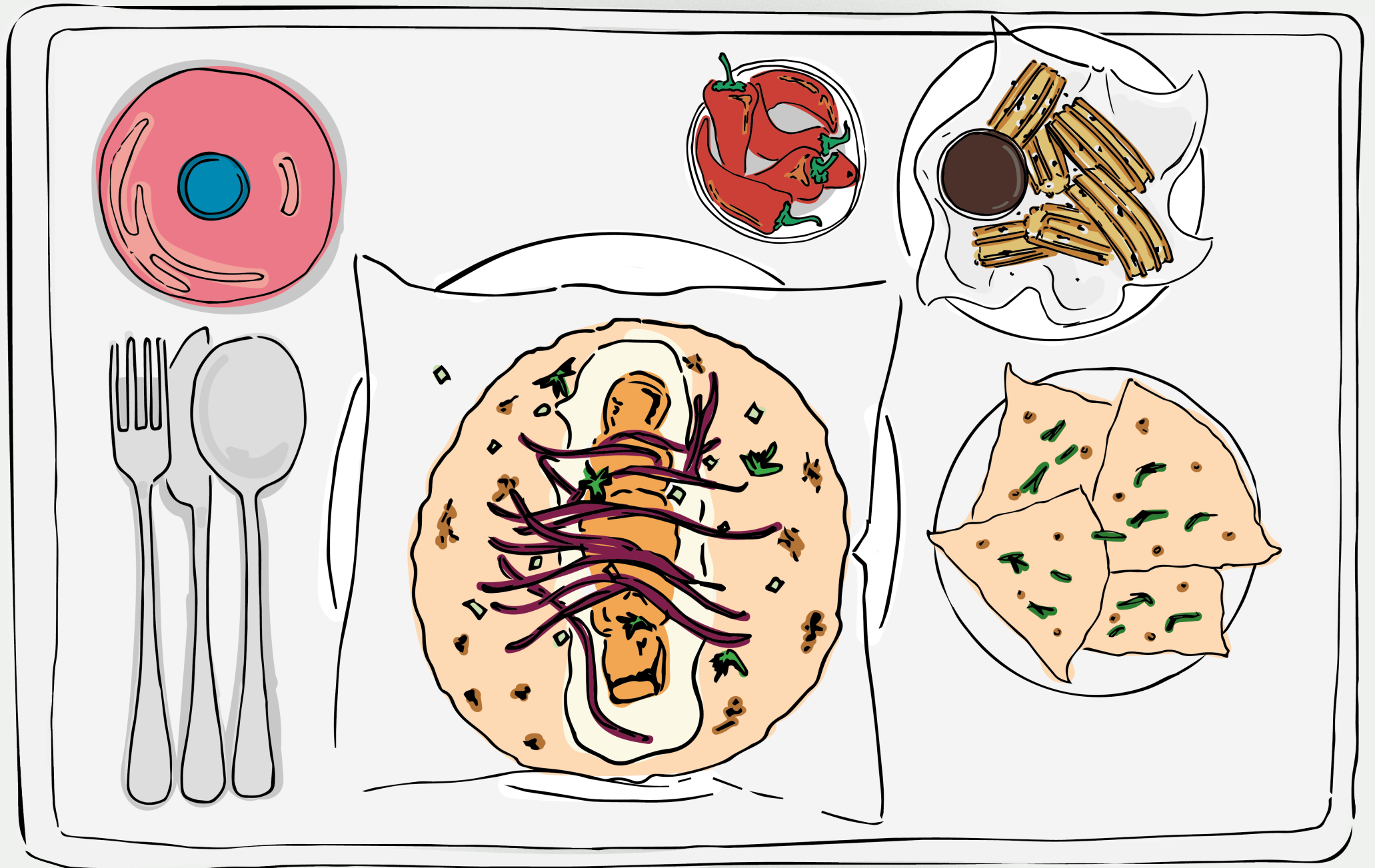
- bread or alternatives
- dressing, oil, butter

3. desserts

- option 1
- option 2

4. drinks

- option 1
- option 2



food programming

- waste

smart technology

refuse excess packaging

recycle bins

reusable packaging between kitchen & restaurant
- sustainable products

local & seasonal

animal-cruelty free

plant-based
- health

80% / 20%

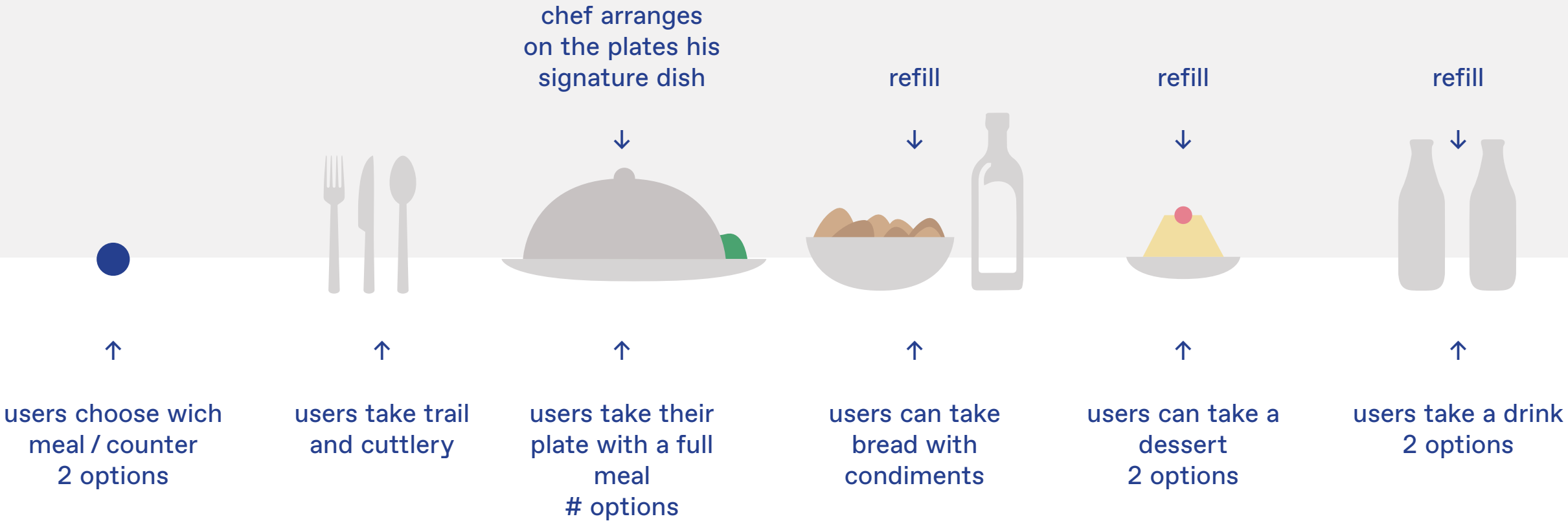
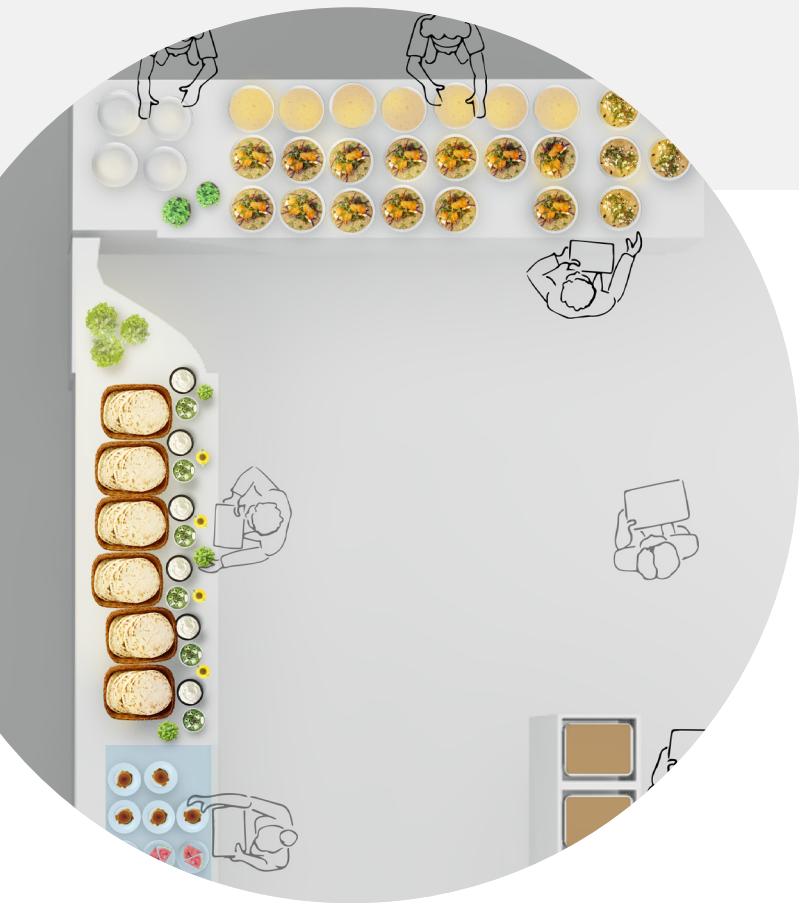
example:

Hija de Sanchez Copenhagen

	monday		tuesday		wednesday		thurdays		friday	
dish	tacos		tostadas		mole met rijst		burritos		tacos	
	chicken tacos	cauliflower ceviche mango - chipotle	pulled pork - black beans	zucchini, avocado, cheese, salsa	chicken	green cabbage	beef - enchillada saucem - mexican style cheese	white beans - avocado	trout ceviche	mushroom - peanut avocado
condi-ments	sour cream, tortilla, olive oil, lime wedges, jalapeño									
dessert	watermelon	avocado lime cheesecake	Tres leche cake	dessert quesadillas-with peanut butter	coconut milk flan with fruits	Sopapillas	Mexican chocolate chile cake	watermelom	Apple/mascarpone enchilada dessert	Bananas Foster Chimichangas
drinks	aqua fresca hibiscus	Horchata (rice - lemon cina-mon)	pomegranate juice	aqua fresca ananas	aqua fresca watermelon	coconut Horchata	Mango Pina smoothie	aqua fresca ananas	Strawberry Horchata	aqua fresca comcumber - lime-mint

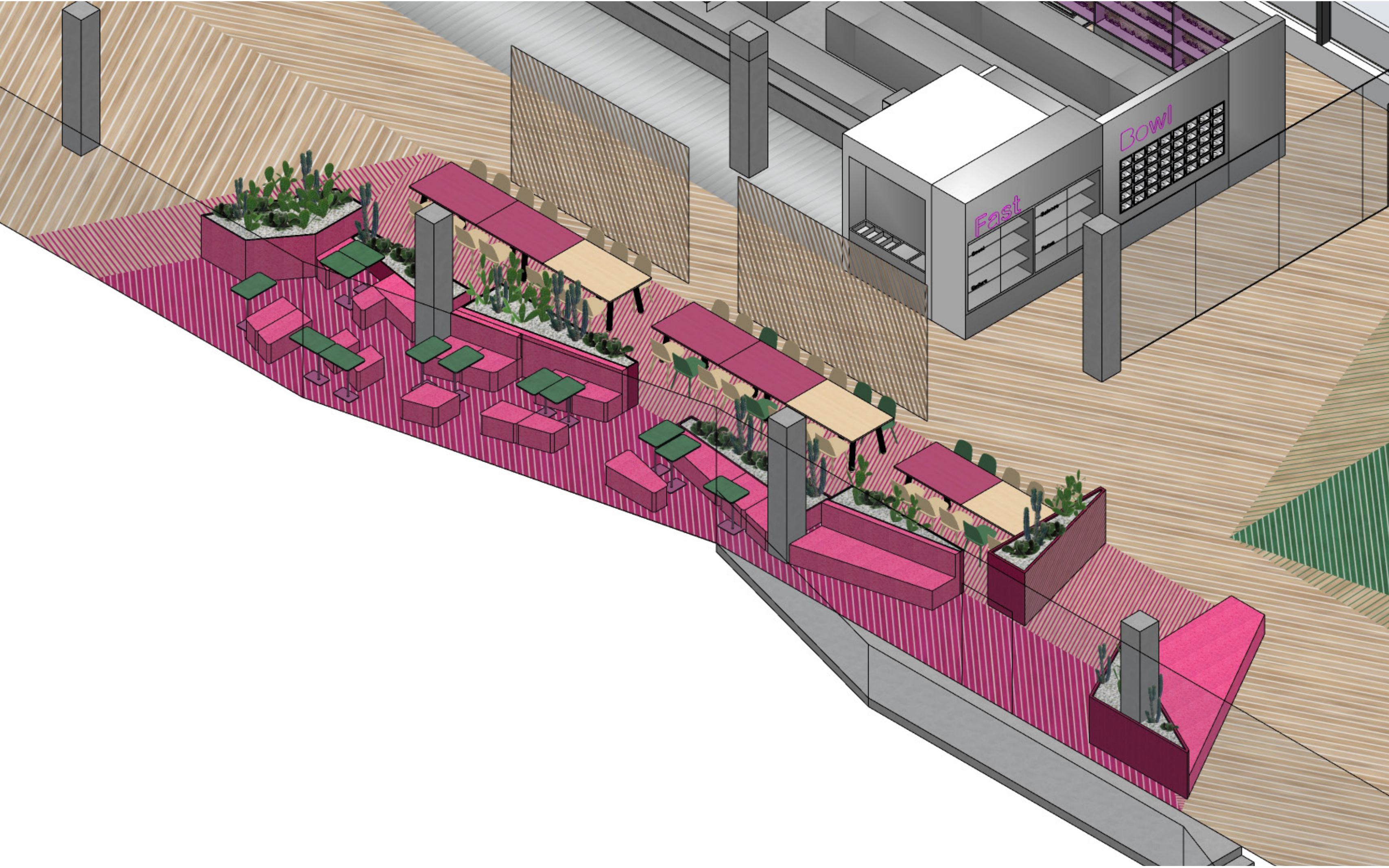
meal 1 + vega option

Chef's kitchen way of working



green bowls

9th floor



connector restaurant

9th floor



green
bowls

754 users kitchen

252 users convenience

kitchen counter and 'bowl wall'

liquid bar

waste collection area's

The restaurant on the 9th has the ambition to look carefully into the future; it makes the community aware of what is best for the world, their body and mind without being preachy.

Herbs and greens are grown in the restaurant, giving the restaurant a greenhouse like feeling. The kitchen serves everything in bowls, specially made for Booking Campus.

The vibe is green and mindful, the food is in respect to human, animals, nature, environment, health, and economy. The ingredients of the bowls are vegetarian and vegan. Fermentation is used to conserve vegetables and to give depth to the taste of the food bowls. Ingredients such as tempeh, seitan, soya, legumes, and seaweed are used; these ingredients don't need a lot of energy to be produced and give a lot of energy and vitamins.

values

- conscious food
- green
- ayurvedic
- marcobiotic
- future food

guest experience

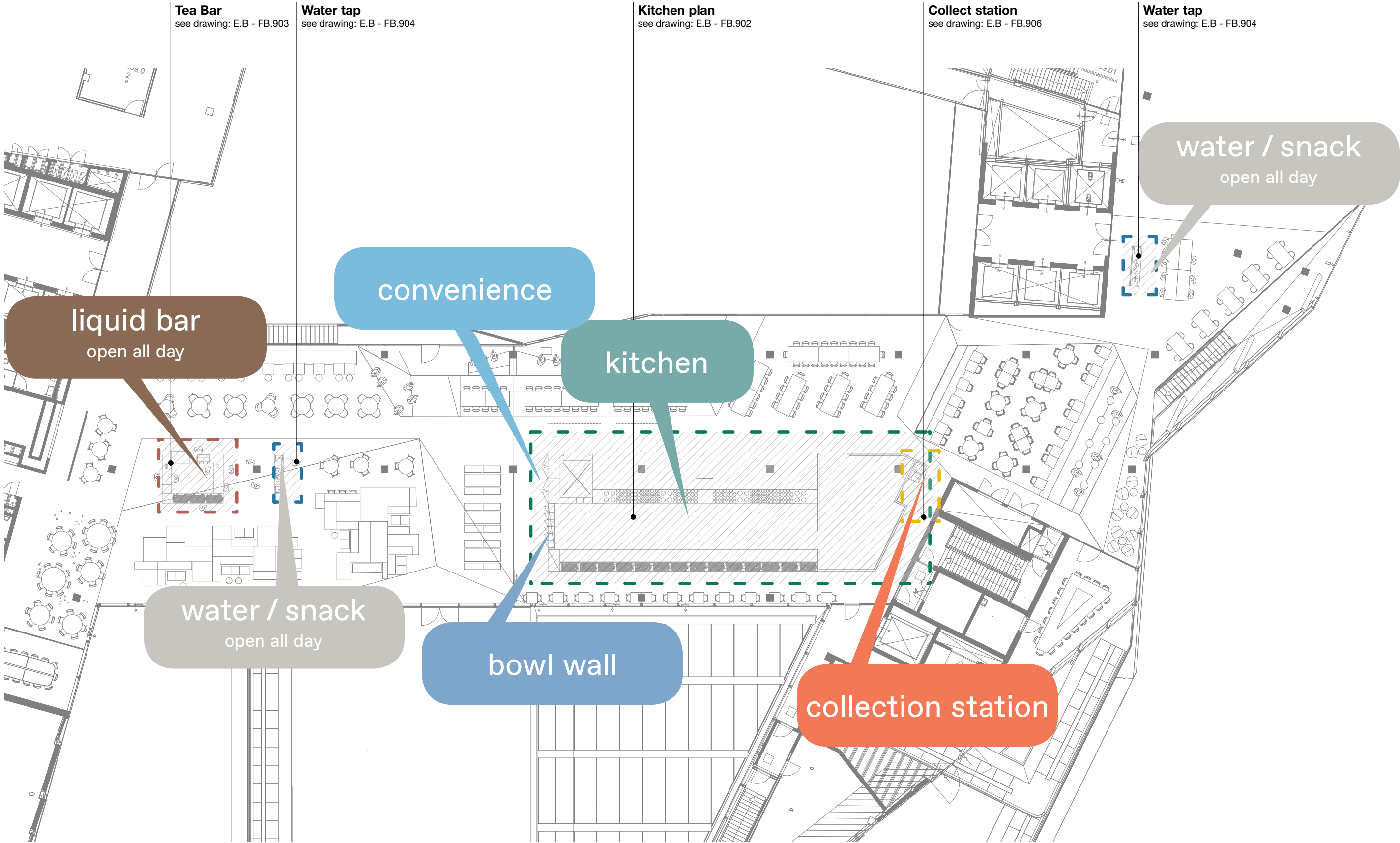
The kitchen counter is mirrored in three areas. We would like to add 3 loose counters for drinks and maybe also trays. You start on the right side with your tray and a choice between 2 basic bowls with not more than 3 ingredients, these bowls are created by the chef. Guests may choose between 4 toppings displayed on the counter to finish of their bowl.

futuristic

The restaurant on the 9th has the ambition to look carefully into the future, what is best for the world and to make people aware what is best for the world and for your body and mind without being preachy or a tree-hugging person.

overview

9th floor



what to eat

9th floor



conscious food - light



green - sustainable - fermented



experimental ingredients



bowl food



ramen - noodles



desserts

Green bowl components

bowl meal

description meal concept

components

1. bowl components

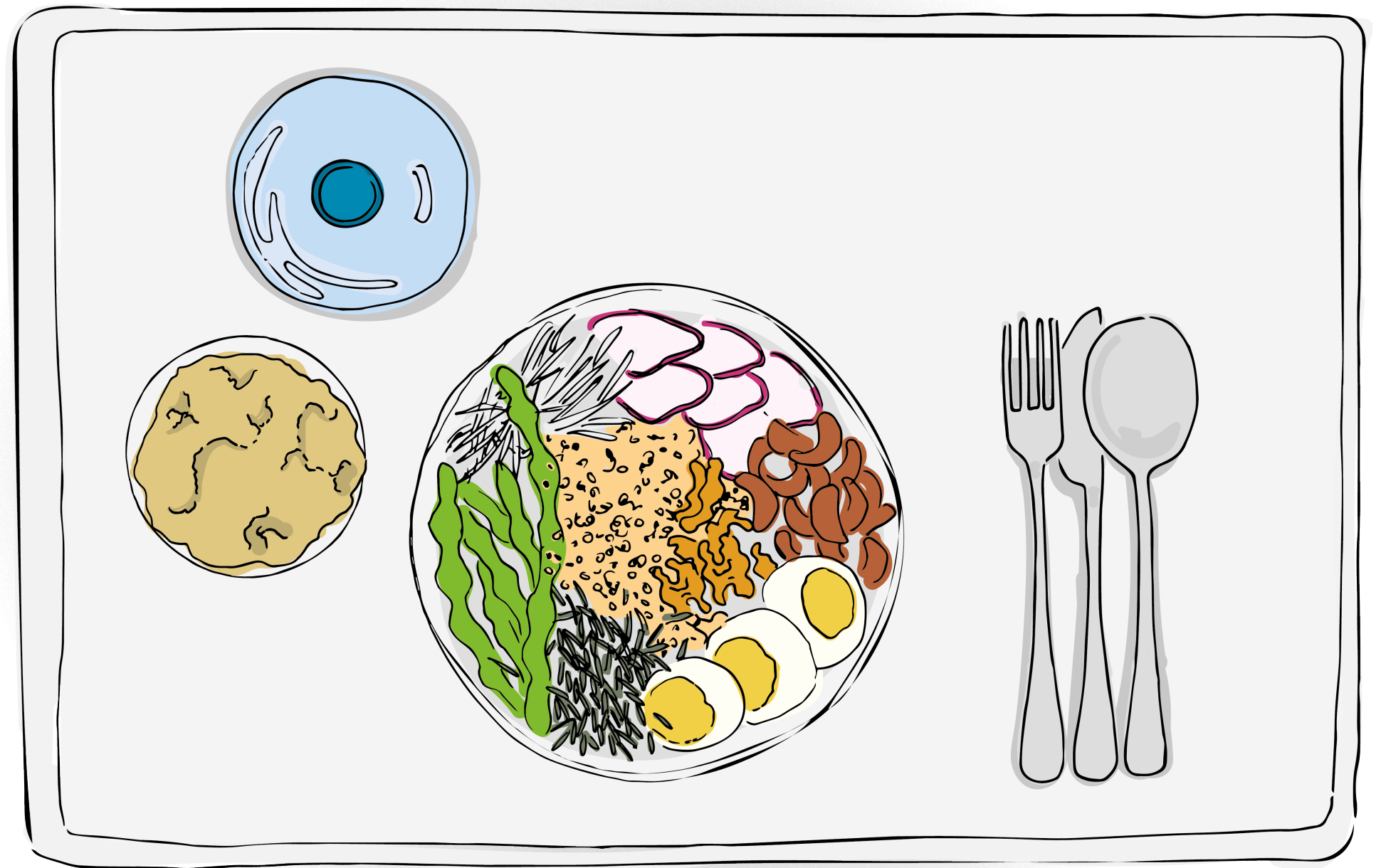
- base (grains, grain vegetables, rice or noodles)
- vegetables

2. toppings

- seeds & nuts
- dressing
- fresh herbs

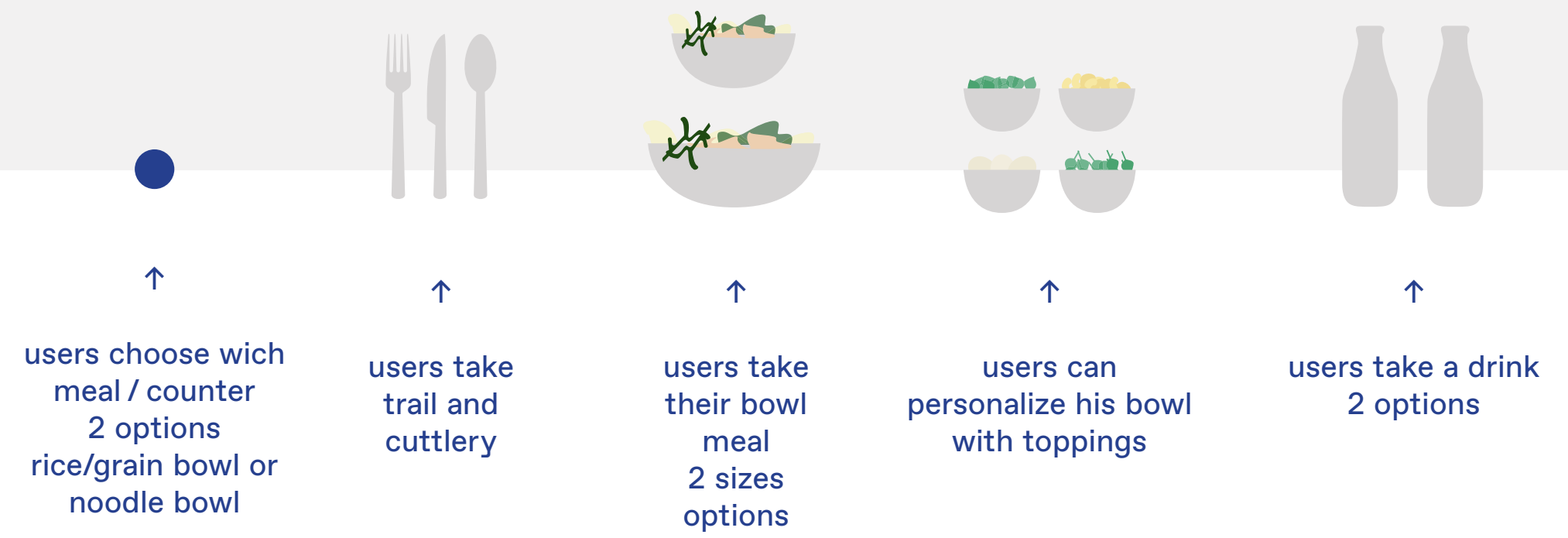
3. drinks

- option 1
- option 2



meal 1 meal 2

Green bowls way of working scenario 1



food programming

example:

Alex Hely-Hutchinson - 26 grains London

	monday				tuesday				wednesday				thurdays				friday			
	counter 1		counter 2		counter 1		counter 2		counter 1		counter 2		counter 1		counter 2		counter 1		counter 2	
	grain bowl		noodle/rice bowl		grain bowl		noodle/rice bowl		grain bowl		noodle/rice bowl		grain bowl		noodle/rice bowl		grain bowl		noodle/rice bowl	
bowl base + vegies	quinoa		noodles with broth		freekeh		wilde rice		Puy lentils	quinoa	unpolished rice		pickeld beans	bulgur	soba		unpol- ished rice	wilde rice	udon	
	roasted carrots	raw radish	soy sprout	celery	beet	carrots	sugars- naps	tamari seaweed	roasted aubergine	marinated chickpeas	snap bean	shiitake	grilled zucchini	pickled onion	cucumber	fennel bulb	roasted carrots	raw radish	snow peas	caorrots
	roasted zucchini	tomatoes	cabbage	spring onions	turnip	rocket	field bean	raw carrots	tomato salsa	/	roasted zucchin	/	chard	/	yellow beet	red cabbage	roasted zucchini	/	green cabbage	shiitake
toppings	herbal pesto	pickled lemon	egg	lemon- grass	kurkuma dressing	lemon	sate sauce	grilles peanuts	coconut yogurt	pome- granate	miso dressing	parsley	marinated tempeh	basil	wasabi	pickled ginger	herbal pesto	pickled lemon	x	x
	sesam seeds	cress	chervil	coriander	parsley	mint	x	x	spring onions	mint	pumpkin seeds	chervil	roasted garlic	lemon juice	seeds	shiso	sesam seeds	cress	fresh ginger	fresh garlic

in
progress

pantry
1st floor

pantry

1st floor

in
progress

approx 150 users daily

pantry

social
zone

pantry

small convenience

water

The pantry on the first floor will be larger than standard pantries in the campus. It will serve as a social meeting place for the first floor. This large pantry also houses convenience fridges, which also function as a pickup point for ordered lunches that may be consumed during meetings and sessions.

The pantry and ordered lunches are fully self-serviced.

The water island is also stocked with bottles and other refreshments that may be taken to the meeting rooms by the hosts themselves.

There is an additional pantry for research visitors, this allows for the research team to keep their visitors 'in the bubble' and focus.

full pantry with coffee and tea

convenience fridge with small
assortment of snacks

order and reserve lunch, pick up
from the convenience fridge

Booking.com

restaurants v.o.