Join us this world wetlands day - 2ND of FEB

find out about the urgent need for a peatland paradigm shift "More than twice the CO2 emission compared with the aviation industry, what's that all about?"

13-17 Art-making workshop

19-22 Dinner, storytelling & RE-PEAT presentation



PEATLAND INSPIRED MENU

STARTER

Lentil bites with blueberry and balsamic sauce

These blue berries can be found bountiful on those boggy soils, and the balsamic sauce makes them a little more acidic, just how they like it.

MAIN COURSE

Pearl couscous salad with cumin-roasted sweet potato and brussel sprouts

We've paired the low-ph-loving sweet potato with seasonal sprouts to give you a taste of the Dutch 'veengebied' (peatlands).

DESSERT

Dark chocolate mousse with cranberries

Whilst this mousse isn't naturally found in the peatlands (although we wish it was), it definitely shares some characteristics; brown, muddy and it makes us all happy.

Topped off with a touch of cranberry, for an all-round peaty meal.

PRICE (DONATION) = recommended 3-5 euros Money goes to Nieuwland and RE-PEAT



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