



## Fine dining in absolute comfort

The moment you enter restaurant One in Roermond it is like walking into a new world. The industrial building with raw concrete walls has a surprisingly warm and welcoming feel to it. Combined with a locally sourced menu with exquisite dishes, the restaurant has proved to be a formula for success.

TEXT: MYRIAM GWYNNE DIJCK | PHOTOS: : RESTAURANT ONE

Run by Chef Edwin Soumang and front-of-house Bethany DeLong, restaurant One offers a fine dining experience at reasonable prices and in a relaxing setting. “We want people to have a good time and feel at home,” Bethany says. “We offer excellent fine dining, but you won’t feel bad for laughing out loud here.”

The couple met when they were working together in the Sydney Opera House in Australia where Bethany recounts that Edwin tried to woo her with his chocolate cake. A few years later, in 2007, they opened their own restaurant together. Bethany wasn’t the only one who fell for Soumang’s cooking. Within three years, restaurant One was awarded its first Michelin star. She adds: “They hadn’t even notified us, so we were really surprised. When a friend congratulated us, we thought it was a joke!”

They soon outgrew their initial location and in 2012 the restaurant reopened on the other



side of Roermond in a former factory hall, the ECI Cultuurfabriek. The raw industrial structure with stainless steel roof and graffiti on the concrete walls stands in stark contrast with the soft and comfortable furnishings. “We wanted a place that people wouldn’t instantly think of as a restaurant. The atmosphere and the location add another dimension to the experience,” she says.

The restaurant has a very refined feeling to it, while keeping a welcoming atmosphere.

Bethany adds: “Many people says it’s like being in a restaurant in London or New York – it has an international flair to it.”

Bethany describes their food as “new Dutch cuisine”, using many local products with influences from their own experiences and travels abroad. “We work with recognisable and everyday products and Edwin turns them into spectacular dishes. We use what is in season so our menu changes all the time,” she continues. “We also aim to be responsible so we don’t serve endangered species such as certain fish: let’s save the tuna!”

Restaurant One also has a loft area for private parties. The more adventurous diner can book a table for up to five people inside the kitchen and see the chefs at work.

[www.restaurantone.nl](http://www.restaurantone.nl)