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## Camden Harbour Inn chef heads to Amsterdam

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Lawrence Klang, chef de cuisine at Natalie's at the Camden Harbour Inn, will be a guest chef at the Michelin two star restaurant Ciel Bleu in Amsterdam between March 10 and 15, where he will join forces with one of the Netherland's most talented chefs; Onno Kokmeijer.

Ciel Bleu is located in Amsterdam's five-diamond Okura Hotel and is the only restaurant in Amsterdam to receive a two star Michelin rating. Ciel Bleu offers a unique take on French cuisine, relying on a method of cooking that is rooted in tradition but involving constant innovation; the restaurant is renowned for its careful combination of top-quality ingredients, balanced flavors and creativity.

"I am honored to be invited to join Executive Chef Kokmeijer in the kitchen at Ciel Bleu," notes Klang. "We share a common desire to present French dishes in a way that celebrate the flavor of the ingredients." Klang has worked in other Michelin star rated restaurants including at London's Capital Hotel and at the Michelin two star Jacques Maximin in France.



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Chef Onno Kokmeijer has been a leading figure on the Dutch culinary scene for several years. Since his appointment as executive chef at Ciel Bleu, he has worked with his chef de cuisine, Arjan Speelman, to establish Ciel Bleu as a restaurant of the very highest caliber, yet one with its own particular style. His efforts have been rewarded – every year since 2005 – with a Michelin star. In 2007 the Ciel Bleu Restaurant received its second Michelin star. Kokmeijer is renowned for his indefatigable striving for topmost quality, and for his constant energy in extending his own boundaries and developing his style.

Chef Klang became chef de cuisine at Natalie's in March 2008. The restaurant has received the AAA four-diamond award for 2009. Chef Klang received his formal culinary training at Le Cordon Bleu L'Art Culinaire, London, and has worked in kitchens including Capital Hotel and Claridge's Hotel, both in London; Restaurant Jacques Maximin, Vence, France; Criolla's Restaurant, Grayton Beach, Florida, Restaurant Saint Emillion, Fort Worth, Texas, and, most recently, Fish out of Water, Watercolor Inn, Florida. He presented "A Maine Noël" at the James Beard House in New York City in December 2008 and he was awarded with the Maine Lobster Chef 2008 People's Choice Award.

The Camden Harbour Inn offers world-class service and amenities, and 18 unique guestrooms and suites - each with a distinct style and dazzling view – and every conceivable modern convenience. Opulently decorated with a stylish mix of rare antiques and modern design, several guestrooms offer wood burning fireplaces, balconies and/or private decks. With its inviting wrap-around porch, white clapboard siding, fine roof lines and stunning views, the Inn attracts a discerning upscale clientele who return often to experience one of New England's most tranquil, inspired and treasured settings.

For information or reservations, visit [www.camdenharbourinn.com](http://www.camdenharbourinn.com), or call 207-236-4200.

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Kellie Speed is a National Examiner. You can see Kellie's articles on [Kellie's Home Page](#).