

on the fly

Native Instinct



AMSTERDAM, THE NETHERLANDS: **Moeders Restaurant**

Fare: Literally “Mother’s Restaurant,” featuring Dutch treasures from the national table served just like *moeder* used to make.

Your man on the ground: Jan Van Bauwel, 36, wood turner and mama’s boy.

Jan says: “There are certain things that only your mother makes right, but Moeders is the next best thing. The place is crammed with family pictures and everything is served on mismatched dishes. You can get fancy food as well, but the good stuff on the menu is the Dutch “soul food” specialties like *stamppot* (mash and sausage) and *suddervlees* (kind of like pot roast only better). It’s nice to come here when home is too far away, and no one makes you finish your vegetables.”

Rozengracht 251, Jordaan, moeders.com.

BOSTON, US: **Matt Murphy’s Pub**

Fare: New England gastropub with a small but scrappy menu of stodgy Irish favorites like rabbit pot pie and steak & spuds—plus live music from 11 pm.

Your woman on the ground: Augusta Meill, 30, strategic design consultant and semi-professional lush.

Augusta says: “I like Matt Murphy’s because it’s small and cozy with a farmhouse feel, plus all the artwork is of rabbits. The waitstaff is foxy but not in an intimidating way. The food is nothing but delish, down to the homemade ketchup and the fish & chips wrapped in Dublin newspapers. They have only the best drinks—just the five beers that you want—and none of the wimpy ones that might attract the wrong types who can’t handle it when the waiter leaves you a full bottle of whiskey on the table for sipping.” *14 Harvard Street, Brookline, mattmurphyspub.com.*



PHOTO BY JASON WADDETON



PARIS, FRANCE: **Les Philosophes**

Fare: Classic French bistro, hold the big-city attitude.

Your woman on the ground: Valérie Desagnat, 34, clothing designer and seamstress to the stars.

Valérie says: “It’s hard to find consistently good food in Paris without having to put up with the pretention of being a place that serves consistently good food in Paris. Although it’s a real cultural taboo to be too familiar with your waiter in France, I like this place because you can explore whatever the kitchen has to offer and know it will be an exquisite example of how simple French flavors can knock you off your feet. Like the *confit de canard*. You’ll never look at a Parisian duck the same way again.” *28 Rue Vieille du Temple, La Marais, +33 1 48 87 49 64.*

Locals break the code of silence to divulge the secrets of their cities. *Atlantica* staff writer **Jonas Moody** scours his Rolodex for recommendations from around the globe in his search for the best neighborhood grub in six Icelandair destination cities. Bon appétit!

LONDON, UK: **St. John Bread & Wine**

Fare: The best of fresh British cuisine spanning the stodgy to the sublime, from smoked sprats & horseradish to pig's head & prunes.

Your man on the ground: Redding Grimes, 32, fundraiser and frequent dinner date.

Redding says: "St. John's is bit like London itself: you simply don't know what to expect and that's half the fun. If you've not got reservations you're likely to have to queue up for some of the most thrilling flavors to come out of English gastronomy (although I know we're not exactly lauded for our victuals). All dishes are put up on the chalkboard based on what's fresh at the market and docks, and once they're finished they're wiped off. So come early for the food or come late for the wine as dawdling is frowned upon as long as the sticky toffee pudding is still up for grabs."
94-96 Commercial Street, Spitalfields, stjohnbreadandwine.com.



PHOTO BY LAURE FLETOHER

NEW YORK, US: **Sweetwater Restaurant**

Fare: Brooklyn bistro with New American class, from greasy spoon delights to Rive-Gauche haute cuisine.

Your woman on the ground: Kelli Anderson, 27, artist/designer and tireless hobbyist.

Kelli says: "You go to Sweetwater to drink in the past. Not the 'real' past of Williamsburg (which would taste like shipyards and plastic bag factories), but one heavily obscured by nostalgia, warm wood tones and cognac. It's completely out of sync with the cold, urban racket outside—the front doors are a portal into a classier era where dames and gents could sit and mingle with a charismatic staff. The oversized leather booths are almost as fluffy as the three-cheese white truffle gnocchi. And in the soft light under the tin ceiling it's safe to assume that anyone may be a friend."
105 North 6th Street, Williamsburg, Brooklyn, sweetwatery.com.



TORONTO, CANADA: **The Victory Café**

Fare: Traditional pub favorites like burgers, nachos and sweet potato fries to vegetable curry and daily pasta specials.

Your man on the ground: Iain Reid, 27, radio writer and leisure visionary.

Iain says: "Tucked in alongside shops and bookstores a block southwest of the famous Honest Ed's department store, Victory is tricky to label. Some say pub or café, others restaurant, music venue or even art bar. It's my watering hole because as a draft beer groupie, each visit I can sample their rotating cast of microbrews, many of which are local. In winter you can chill inside by the toasty fire, while summer afternoons are best spent on the sun-soaked patio. Come early for weekend brunch and stay late for live performances of all kinds. Just don't be expecting smoke machines or laser shows."

581 Markham Street, Mirvish Village, victorycafe.ca 

