

Inspirational walk around Kanaalstraat

EXPLORE LOMBOK



Welcome to

Kanaalstraat

Diverse - Artisanal - Lombok





Welcome to
Kanaalstraat

EXPLORE LOMBOK

Within walking distance of Utrecht Central Station you will find the multicultural heart of Utrecht: the Lombok District.

Shops full of exotic specialities, delicious delicacies and all kinds of trinkets can be found all along Kanaalstraat and Damstraat and in their many sidestreets. Utrecht Dom Church wine, fashionable djellabas, tropical fruits, Arabic pottery and flowers fresh from the auction - you'll find it all. It's no wonder both Utrecht residents and visitors can't get enough of this part of the city.

UNIQUE UTRECHT

Experience the diversity and vibrancy of Lombok. Visit one of the artisan butchers, greengrocers or bakers. Listen to their stories and experience the passion for their product, service or craft. Taste the authentic flavours, often based on long-standing traditions and customs. And why not stop by one of the quaint cafés, restaurants or eateries? Get to know this unique part of Utrecht while enjoying a cup of tea or coffee and a tasty treat.

EXPLORE LOMBOK

This brochure will help you get started. A short walking tour of the neighbourhood and inspiring introductions to its entrepreneurs. We hereby invite you to come along and experience for yourself what Lombok has to offer.

Enjoy your visit!





2013 / New Ulu Mosque under construction



1996 / St. Anthony of Padua Church

A look back at

Kanaalstraat



1982 / Interior of the Bathhouse



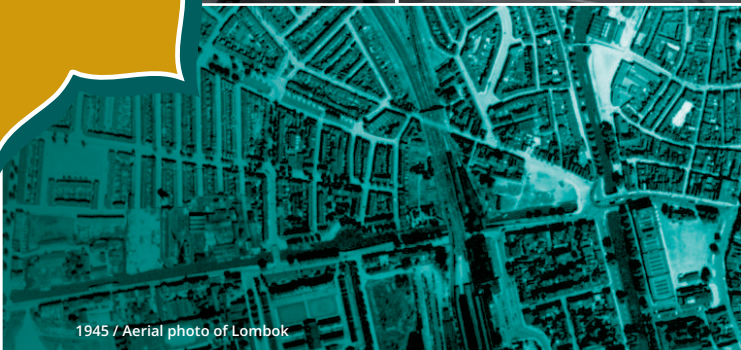
1986 / Front and side facade of the Kanaalstraat Retirement Home



1910 / Facade of Lombok paint shop



1930 / Butcher's shop Joh. van Bekkum



1945 / Aerial photo of Lombok

Text: Peter Hagenaar

HISTORY OF KANAALSTRAAT

Kanaalstraat is what connects the Utrecht neighbourhood of Lombok. Kanaalstraat is named after the Merwedekanaal waterway.

In 2024, this popular street in the Utrecht West district connects the Kerkplein square with Stadsklooster Utrecht (formerly the St. Anthony of Padua Church) and Damstraat with the Moskeeplein square and the Ulu Mosque. Kanaalstraat was given a prominent and connecting role within city architect C. Vermeys' 100-street plan (1879). As a main street, 20 metres wide, and a diverse shopping street, it became a lifeline for the surrounding area and beyond. At first, Kanaalstraat only intersected with J.P. Coenstraat, but eventually all 16 side streets were connected in a straight line. Together with the second shopping street, Damstraat, the area became easily accessible from Westplein and the railway station area.

CUL-DE-SAC

From the early 1900s, Kanaalstraat exuded a proud prosperity through its width, its pavement and the ornate facades of the shopfronts with shop windows. Due

All of the above photos are from The Utrecht Archive photographers: Fotodienst GAU / Royal Netherlands Air Force

to opposition from a landowner and landscaper, the street ran only as far as Lombokstraat until the early 1920s. It was only between 1921 and 1931 that the six residential complexes (now called Complex 507) could be added.

UNITED LOMBOK

During the crisis years before the 1930s, entrepreneurs of Kanaalstraat struggled due to the rise of chain stores. That is why they decided to officially unite. On 8 July 1926, at Café Norbart (now Café De Trechter, Kanaalstraat 99), the 'Winkeliersvereniging Lombok' (Lombok Shopkeepers Association) was founded. The aim was to promote Kanaalstraat and Damstraat with advertisements, customer promotions, markets, music and a fair. Their shopping weeks and window dressing competitions became famous throughout Utrecht. There were also charity campaigns (Lombok helped Zeeland after the flood of 1953) and a trading stamp system for regular customers called DOKA: *Door Organisatie Krachtige Acties* (actions strengthened through organisation).

TURNING POINT

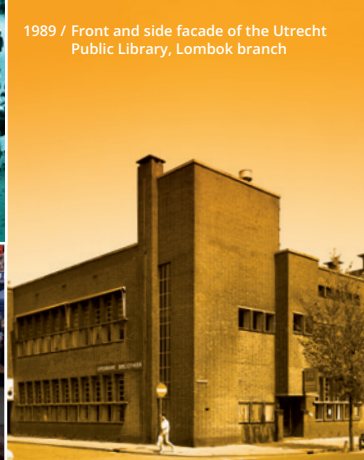
This period came to an end with the arrival of the Hoog Catharijne shopping mall and the new housing estates of



1940 / Lubro Bakery staff outing in a charabanc on Abel Tasmanstraat



2013 / Performance of the Antillean drum band on Kanaalstraat, on the occasion of the visit of King Willem-Alexander and Queen Máxima to the Lombok district.



1989 / Front and side facade of the Utrecht Public Library, Lombok branch

Kanaleneiland and Overvecht. Some of the residents and entrepreneurs left to seek their fortune there instead. Houses became boarding houses for immigrant workers or stood empty. In the 1980s, more and more shops were taken over by Turkish, Surinamese and Moroccan entrepreneurs. This was the turning point that gave Kanaalstraat its unique multicultural character.

DEMOLITION AND RESISTANCE

In the late 1970s, there were demolition plans for Kanaalstraat and the surrounding streets. Residents and business owners took to the streets in protest. 'Lombok will decide what happens in Lombok!' This resistance was so strong that the streets were ultimately renovated and largely preserved in the 1990s. The threat of demolition also affected the social housing in Complex 507, for which residents had to fight against demolition and for renovation for 40 years. Since then, this complex has also been renovated and is now inhabited by a diverse group of residents that still participates in activist activities. Only the Damstraat and Kanaalstraat section adjoining the Vleutenseweg and Westplein, was demolished. This was replaced by a new square, the Ulu Mosque and a block of houses (Buenos Aires) with shops and restaurants.

RENOVATION

Kanaalstraat has changed over the centuries from a thoroughfare for carts and horses, trams or buses to a lively and sometimes somewhat chaotic street for cars, scooters, cyclists and pedestrians. Intermittently, prob-

lems around petty crime and nuisance also surfaced. A sweeping plan was therefore introduced in 2017: 'Neighbourhood Vision for Kanaalstraat and Damstraat'. The street will regain its width through the introduction of one-way traffic. Pedestrians will have more space on the pavement to view shop windows and displays, go for a stroll or sit down at an outdoor cafe. The street will also be made more beautiful and attractive with lighting, street furniture and newly planted trees. In this way, Kanaalstraat will remain a street to be proud of! A street with a history that showcases Utrecht in all its diversity. *For more information on the history of Kanaalstraat and Lombok, visit: www.kanaalstraat.nl/historie.*

LOMBOK AND TRACES OF A COLONIAL PAST

The naming of the Lombok district (Indonesian neighbourhood) and most of its streets has its origins in the colonial history of the Netherlands. The Lombok district is named after the Lombok War of 1894 ('Lombok Expedition'). The district has developed several initiatives that engage residents and visitors and inform them about colonial and migration history, activism and heritage. Examples are Het Lombok Archief (the Lombok archive) and De Bitterzoete Route (The Bittersweet Route).

For more information, go to www.bitterzoeteroute.nl.

All photos on these pages are from The Utrecht Archive photographers: Fotodienst GAU / H. Boland / F.F. van der Werf



1900 / De Bijgeval (left) and De Ster windmills



1958 / Children's parade in Kanaalstraat 'Princess Juliana, 10 years our Queen'



1994 / Damstraat - Kanaalstraat

1



I didn't actually want to come to the Netherlands. I had a good life in Turkey. I have Kurdish roots. But when I finished high school, my father wanted me to come to the Netherlands.

My father came here as a migrant worker in the 1970s. My mother followed him in the 1980s. Salaried employment was not my father's cup of tea. After a few years in the Netherlands, he became an entrepreneur, as he had been in Turkey. He set up a butcher's shop in The Hague; he was the second Muslim butcher in the Netherlands to be certified to do his own butchering. I learned the trade at home. My father sold the butcher's shop to an uncle and then opened a bakery in The Hague nearby.

He later moved to Utrecht; here on Kanaalstraat, he set up Utrecht's first doner kebab shop. It now belongs to a cousin of ours. Like my father, I have always been an entrepreneur. I have had an eatery in Amersfoort and

'OUR SPECIALITY IS: DRY-AGED HALAL MEAT'

Zubeyir, Levantine

another one in Haarlem, but a restaurant in Lombok that was my dream. When this place became available, I immediately knew I would move in.

Levantine allows me to utilise all of my experience. Our speciality is '**dry-aged halal meat**'. With dry aging, you let the meat mature in a controlled environment with constant temperature and humidity. When the moisture evaporates, the flavour of the meat becomes more intense and the texture more tender. We use 'dry-aging cabinets' for this. All meat arrives here as carcasses: lambs, calves, cattle. We remove the bones ourselves and then turn the meat into portions.

If you buy a whole carcass from us, you know what you are getting. Everything is fresh, and nothing is delivered ready-made. When you have the **best-quality meat**, you need very little seasoning. Good black and white pepper, a little salt and oregano. That's all.

LEVANTINE

Moskeeplein 87
3531 BX Utrecht
T 030 430 07 77
www.levantine.nl



OPENING HOURS*

Monday to Friday
2pm - 11pm
Saturday and Sunday
9am - 11pm

* check the website for current opening hours

2



Süleyman Coşkun is the imam of the largest mosque in the Netherlands. Construction started in 2009, and the Ulu Mosque was officially opened in 2015.

Ever since I was a child, I'd nurtured a deep-seated dream: to become an imam and serve my religious community. After completing my secondary education, I embarked on a journey of spiritual growth and academic development. To that end, I first went to Koranic school and later studied theology at **Istanbul University**. Finally, I completed my imam training, with another specialisation, so I was allowed to work abroad. I felt an inner urge to share my knowledge and faith with others, and so I found my way to the Netherlands.

The current location of the Ulu Mosque is its third address in Lombok. The mosque was first located in a residential house, on Johannes Camphuisstraat. Then it

'THE MOSQUE IS OPEN TO EVERYONE' Süleyman Coşkun

moved to the old bathhouse, opposite the current location. We've had our current location since 2015. We have a **library**, a **special room for women**, the Queen Máxima room, and a large room in the basement where young people can meet, play sports, play games or watch football. We cooperate with other youth organisations, as well as with other social, cultural and religious institutions.

We also have a **space for people of other faiths**, which is unique in Europe. With this space, which we call the silence room, we want to show that everyone is welcome here, regardless of religion or worldview. Our mosque welcomes people from all over the world. This building constitutes a vibrant, colourful and multicultural whole in the centre of the Netherlands. Prayer is performed 5 times a day, but the mosque functions 24 hours a day.

ULU MOSQUE

Moskeeplein 89
3531 BX Utrecht
T 030 294 37 14
www.ulumoskee.nl



OPENING HOURS*

Open 24/7

* check the website for current opening hours

3



Almost 30 years ago, my father, Yusuf Akbulut, went into business here in the district. He was a baker. I was also a baker, but one day I thought: you should have work that you can do in your T-shirt both in summer and in winter.

The beauty of selling ice cream is that you **make people happy**. They've just had dinner at home and come to my place for dessert. The icing on the cake. I love it when children tell me this is the tastiest ice cream they have ever eaten. I also loved ice cream as a child!

Pomegranate-pistachio is my favourite at the moment. I came up with that flavour myself, and you can't get it anywhere else. I like to mix sour, sweet and salty. Around here, there are many different cultures and eating habits. I love walking into shops to discover and buy ingredients. This is how I set myself apart.

'CRAFT ICE CREAM HAS TO BE FRESH. THAT WAY, YOU CAN REALLY TASTE THE FLAVOURS' Ahmet Akbulut

In Lombok, for example, baklava is very popular. This dessert consists of layers of filo pastry filled with pieces of ground nuts. That gave me the idea of making **baklava ice cream**. A special flavour. Our showcase is filled with this flavour during Ramadan. Sometimes, chefs come in asking for a special flavour. I don't usually deliver to the hospitality industry, but sometimes I make an exception.

Craft ice cream has to be fresh. That way, you can really taste the aromas and fragrances. When you deepfreeze it, some of the flavours dissipate. So... when the ice cream is ready, the machine stops cooling. There's a beeping sound, and the ice cream calls out: **'Ice cream man, I'm ready, get me out!'**

IJSSALON DAM

Damstraat 45
3531 BW Utrecht
T 030 276 66 65
www.ijssalondam.nl



OPENING HOURS*

Monday to Sunday
11am – 10pm

* note: times are seasonal. Check the website for current opening hours.

4



Monde de Rêve – I thought about that name for a long time. I think 'a world of dreams' perfectly sums up what the shop offers.

We sell mostly ethnic-inspired garments, for all women, in all sizes. We draw inspiration from **cultural embroideries** and **costumes**, especially from Morocco.

My father started this business a long time ago, and I gradually took over from him. At first, I would only help my father on Saturdays. Now I design my own collections. Before starting the shop, I worked in the tourism industry, working nice jobs at travel agencies and hotels. I decided I wanted to embrace my creative side more, did a make-up and hair-styling course and had fun working as a stylist for several make-up and hair brands. Now I dedicate my creativity to creating ethnic garments. Women from diverse backgrounds can enjoy **comfortable garments** and **unique accessories** crafted by artisans mainly from Arab, Asian and African countries.

'A WORLD OF DREAMS' Ikram Boumanjal

I also collect clothes; I have a selection of second-hand pieces from the '60s-'80s hanging in my closet. I am very proud of that. I don't sell those clothes, but we sometimes make them available for special events or occasions.

I hope that, with my clothes, I can contribute something to maintaining our **special dress culture**, which many women feel personally connected to. I also think it is important to support artisans with my designs. Our garments and accessories are a blend of western and ethnic elements. We also see this balance on the streets. We are happy to be in a neighbourhood like Lombok, where our **concept store** really comes to life.

MONDE DE RÊVE

Damstraat 70
3531 BW Utrecht
T 06 24 64 31 13
www.mondedereve.com



OPENING HOURS*

Monday to Wednesday
By appointment only
Thursday to Saturday
11am – 5pm

* check the website for current opening hours

5



During my studies, I always worked at bakeries. First in Syria and later in the Netherlands as well, when I studied business economics here.

At the end of my studies, I found this bakery and turned it into a pastry shop. Baking is my passion. Whenever I would make something at home, or in the bakery, people would always tell me: 'You should start your own bakery'. I didn't learn any recipes at home. I learnt everything at the bakeries where I worked. I've worked at bakeries in Syria, Lebanon, Turkey and the Netherlands.

Now I have my own business: Patisserie Rozana. My speciality is cake. We make many types of cake: special cakes for weddings, birthday cakes and whipped cream cakes for all kinds of parties. Our pastry shop offers fresh cakes daily. My favourite cake is caramel with mocha. I love those two flavours.

'MY FAVOURITE CAKE IS CARAMEL WITH MOCHA'

Marwan Kassr

After I'd just opened the shop, shortly after my studies, things were pretty difficult. The place was filled with old display cases and refrigerators, which did not look particularly attractive. Now, everything is running well, and I even get clients from Amsterdam, Arnhem and Eindhoven. They come for the cake, but also for the Syrian biscuits. Those biscuits are known internationally as baklava, but our biscuits transcend normal baklava. In Turkish baklava, the pistachio is often added in powdered form, mixed with other nuts. In Syrian baklava, we use whole pieces of pistachio.

The taste of our Syrian biscuits is incredibly pure and authentic, which our customers really appreciate. They taste it, come back and tell others. It really makes my day when I get a positive review or a WhatsApp message: 'Thanks for the cake, it was delicious.' That means I made something beautiful, something good.

PÂTISSERIE ROZANA

Kanaalstraat 55
3531 CB Utrecht
www.patisserie-rozana-utrecht.nl
T 030 633 07 05



OPENING HOURS*

Monday to Sunday
9am - 10pm

* check the website for current opening hours



6



More than 50 years ago, my grandfather started this business as Tapperij Besseling. We initially mainly sold wine, sherry and port.

We would tap from wooden barrels into one-litre bottles. There was a 25-guilder-cent deposit on those bottles. When the customer came next time, he would return the bottle. My grandfather would rinse it and tap wine into it again, or something else. There are newspaper articles from the 1970s with the headline: 'Jo Besseling teaches Utrecht residents to drink wine in Lombok'.

Later, my father joined the business. At some point, they got a liquor licence and started selling spirits too, giving them a wider range. We now have **funny drinks from all over the world**.

My father ended up working in the liquor store for 43 years; I joined him about 10 years ago. In 2019, I took over the shop.

'IT'S NICE TO CONTRIBUTE TO A WONDERFUL EVENING'

Kasper and Maarten Besseling

When Morty, the deli on Kanaalstraat, came up for sale, we took over its machinery and added delicacies to our range of products. I have been working here with my brother since the expansion with the deli. We are a **real family business** again.

I like it when we can help people experience a wonderful evening, where they can enjoy each other's company with a good glass of wine, a nice sausage or some cheese. I know what that is like because I enjoy all the products we sell, perhaps even a little too much.

Our speciality is kind of that we are always looking for alternatives, in addition to the traditional products, that are just a little bit crazier. We have French and Italian wine, of course, but also wine from Lebanon, Morocco, Georgia and Slovenia. Our assortment is as multicultural as this neighbourhood!

BESSELINGS' DELI

Kanaalstraat 65
3531 CB Utrecht
T 030 293 29 49
www.besselingsdeli.nl



OPENING HOURS*

Monday to Saturday
8am – 6pm

* check the website for current opening hours

7



We have a pastry shop and a bakery, where we make fresh bread and pastries daily. We also serve breakfast and have a lunchroom.

My parents started here in 2011, and I grew up with the business. I was like a kid in a candy store, always tasting all the cakes we sold. I still taste everything we make. We have many different **sweet and savoury snacks**. **Msemmen**, for example, which are Moroccan pancakes. We also make **harcha**, semolina biscuits and all kinds of **bastillas, with chicken or seafood**.

We used to live above the bakery. That had its benefits, since all you had to do was walk down and you were in the shop. The downside was that it could get very hot upstairs.

We are known for our **bread made using pure semolina**, which we call **smida** in Morocco. Semolina is made from maize. The bread is slightly yellowish and the crust is crispy, while the inside is soft. During Ramadan,

'WE ARE KNOWN FOR OUR BREAD MADE USING PURE SEMOLINA' Al Kautar

we make **zlebia**, which are long fritters dipped in honey, topped with some sesame seeds, and **chebakia**, rolled-up dough snacks filled with honey and topped with sesame seeds.

Many bakeries mix their raw materials, buying whatever is on sale at the time. We don't, which makes our bread authentic and much tastier. That is why our customers come to us from all over the Netherlands! I am in charge of the lunchroom because I love the social contact with people. That suits me better than the life of a baker, for which you always have to get up very early.

AL KAUTAR BAKERY & LUNCHROOM

Kanaalstraat 62-64
3531 CL Utrecht
T 030 633 83 22
www.alkautar.nl



OPENING HOURS*

Tuesday to Sunday
8am – 8pm

* check the website for current opening hours



8



My parents, Albert and Malta Maggan, founded this Surinamese eatery in 1983. We specialise in roti, but also in sandwiches and rice and noodle dishes, with chicken, meat, salt cod or lamb, or vegetarian.

I spent half my childhood in this shop. We would play outside in the street, and I always had good food in the evening. That's the kind of thing you don't realise as a child, since you take everything for granted.

I really like the chicken roti, and nasi with spicy chicken is also good; in fact, I like the whole menu. We have our own recipes, and our roti really tastes different from what you get at other Surinamese eateries. This is because of the herbs and spices, the exact combination of which is our kitchen's secret.

'I ENJOY WORKING EVERY DAY' Mike Maggan

My parents came to live here in 1976; I'd just been born in Suriname in 1975. Back in Suriname, my father worked for the Fernandes family, known for its sweet lemonade and shaved ice.

After my father passed away, I worked here with my mother and the staff. I feel blessed for having worked with my parents all my life. If it is really busy, other family members are happy to help out for a day. I enjoy working every day, but achieving a certain amount of turnover is still satisfying. Some days are extra busy, such as Mondays, Tuesdays and Fridays, when the fresh products come in.

Our clientele varies enormously - we get people from the neighbourhood, regular customers, but also employees from all kinds of offices, who walk around the neighbourhood on their breaks. Some were already customers here as students. Now that they have a family, they still come here to get food, even if they have moved to the other side of Utrecht.

EETHUIS AARTI

Kanaalstraat 75
3531 CB Utrecht
T 030 293 83 25
www.eethuis-aarti.nl



OPENING HOURS*

Closed Tuesdays and Wednesdays
Thursday to Monday, open from
12pm - 9pm

* check the website for current opening hours

9



We have a women's clothing shop. Our niche is modest fashion, so concealing clothes, with a Western twist.

Our clothes conceal, but they're not too concealing. You might also come across these clothes at Zara, but those sleeves are just a bit too short by Islamic standards, or maybe the fabric does not fall far enough past the hips.

We started this shop in 2015. My father was also an entrepreneur; he had a shoe shop, in which I often helped back in the day. After studying Commercial Economics, I wasn't sure what I wanted to do. That's when I decided to try my luck here. "My choice of degree program still proves useful when deciding how to market clothes or when considering how to appeal to specific target groups."

Creating something that doesn't exist yet is what I love about my work. We also have our own label now, and we are collaborating with a partner abroad.

'OUR CLOTHES CONCEAL, BUT THEY'RE NOT TOO CONCEALING' **Khalid el Boudouhi**

Building a brand like this is exciting. I did some preliminary research before I started: which trade shows should I attend, and what should I expect of a partner? That didn't go well right away - you shouldn't be afraid to make mistakes; that's what you pay tuition fees for.

Now we have beautiful, special clothes. When a customer leaves the store satisfied, feeling that they have been well served, that is what gives me satisfaction. Our staff are happy to help, and they truly know a lot about fashion. It is important that they are thoroughly knowledgeable, as some ladies can change their style. For example, they may decide to wear a headscarf. This often requires a different style of clothing.

When I come across women wearing our clothes on the street, at the beach or on holiday, that always gives me joy.

LE BOUTIQUE

Kanaalstraat 74, 3531 CL Utrecht
Moskeeplein 1c, 3531 BX Utrecht
T 030 293 83 83
www.leboutique.nl



OPENING HOURS*

Mon/Sun 11.30am – 6.30pm
Tue/Wed/Fri/Sat 10.30am – 6.30pm
Thurs 10.30am – 8pm

* check the website for current opening hours

10



De Pers has been around since 1999 and was founded by two 'uncles', one of whom was a close friend of my father. The Persian community in the Netherlands is small, so we are quick to call an older friend 'uncle'.

From a young age, I've had side jobs in shops and sat behind the till. After that, I started studying law. But once I became a lawyer, I didn't know if I wanted to continue doing that all my life. I missed the autonomy, dynamism and creative freedom in my work that I had experienced in the shop.

That was when I decided to quit as a lawyer. Looking for a new challenge, I started working in the shop. When I returned to the shop, I was 28 years old. My uncle appreciated that someone could take charge and that there was someone behind the till he could count on. A few months later, I was helping customers, placing orders with

'I TASTE EVERYTHING I SELL' Javad Bohlooli

suppliers and acting as the point of contact in the shop. I started to like the profession and quickly got the hang of it. The two older men encouraged me tremendously, also because I had new ideas to help customers better and to buy different products.

Six years ago, I became a partner. When one of the 'old guys' wanted to retire, we agreed that I would run the shop here, on Kanaalstraat, on my own.

The shop was originally an **Iranian vegetable shop** with mostly Iranian products. Gradually, we also started including **Mediterranean products**. The range has since then expanded even further, and we have **products from all** over the world. There is hardly anything in the shop that I have not tasted. I think you should know what you are selling. I really like our creams and tapenades. My favourite spread is our homemade smoked aubergine tapenade.

DE PERS

Kanaalstraat 82
3531 CL Utrecht
T 030 294 80 81



OPENING HOURS*

Mon to Thurs 8am – 7.30pm
Friday 7.30am – 7.30pm
Saturday 7.30am – 6.30pm
Sunday 9am – 6.30pm

* for current opening hours, check our listing on Google

11



We have an eatery, a kind of restaurant where you can come for breakfast, lunch and dinner.

Our speciality is the canoe-shaped pide. It's a bit like a Turkish pizza, but with different dough, different meat and a different shape. We sell **canoe-shaped pide with minced meat** or with small pieces of meat, **lamb or veal**. We also make a variant with cheese. We are the only place in Utrecht where you can get this.

Sixteen years ago, I came to the Netherlands to study, but then I started working, taking on a variety of jobs. My associate and I have had this place for about three years now. Initially, few customers knew about us, but that has really changed now. We don't have a big shop, but we have gained a lot of regular customers. We see our clientele as one big family.

Our **baklava** is special because we make everything fresh. Pure pistachio is essential in this regard. We use butter rather than oil. This gives a different, mild flavour

'WE SEE OUR CUSTOMER BASE AS ONE BIG FAMILY' Samet

and is easier on the stomach. You can usually only eat two pieces of baklava, but with us you can eat up to four!

The great thing about our profession is that there is such diversity to the work. I like the contact with people, but I also enjoy cooking and preparing the dishes. Take **kumpir**, a **stuffed baked potato**. Potatoes are very common in the Netherlands, but we turn them into something special by roasting them in the oven for about 70 minutes. Then we put special cheese on top, a mix of **mozzarella** with **butter**, and a salad on top of the cheese. The final product is no longer an ordinary potato! We don't do ready-made - we make everything especially for you.

YUNAK EETHUIS

Kanaalstraat 84
3531 CL Utrecht
T 030 889 00 05
www.yunak.nl



OPENING HOURS*

Monday to Sunday
8am – 9pm

* check the website for current opening hours



Welcome to
Kanaalstraat

Fotos: Winkeliersvereniging Lombok,
Marcel Prins and Ritchie Damwijk



12



My boss's grandmother's name was Jopie. She started this flower shop back in 1930. Later, my boss took over the business, but he is taking it easy now. I have been working full-time since 2010.

The beauty of working with flowers is the variety. There's funeral flowers **and wedding flowers**, as well as **bouquets for births and birthdays**. I prefer to make funeral arrangements, which can often be larger than a bridal bouquet, and the work is very rewarding. Casket sprays are my favourite. And when people say: 'Money is of no concern' and I can just put in whichever flowers I think appropriate.

I really like **lilies** myself, without any other kind of flowers. That kind of bouquet also lasts for a long time. People used to think lilies stank. Now they are grown to be odourless.

'THE BEAUTY OF WORKING WITH FLOWERS IS THE VARIETY'

Shelley Lauffer

We often give the more mature **flowers** that we can no longer sell to the hospice. There, volunteers turn them into **bouquets** for patients. When those patients die, the family often comes to us. They are delighted with the gesture and so grateful that they order a funeral spray from us.

My boss used to go to the flower auction himself. We no longer do that now; we have a procurement company that brings the flowers directly to us. After all, buying at auction is very stressful. You work with a clock, and if you press too fast, you pay the highest price. But if you press too late, you don't get the flowers. I also prefer not to stress out in the shop. If everything runs smoothly, I have a nice working day.

JOPIE'S BLOEMENHUIS

Kanaalstraat 105
3531 GC Utrecht
T 030 293 54 53
www.jopiesbloemenhuis.nl



OPENING HOURS*

Monday to Saturday
8.30am – 6pm

* check the website for current opening hours

13



Together with my sister and my mother, I operate a horse butcher's shop. My grandfather, Willem van Beek, started the business 87 years ago.

There used to be 13 horse butchers in Utrecht. Now we are the last. We may be the last butcher shop in the Netherlands to have such a range of horse meat. With horses being seen as something closer to pets, horse meat is consumed less. Back in the day, horse meat was eaten by the less fortunate.

The milkman, the waste food collector and the green-grocer all had horses, and when those animals were about 20 years old, they were slaughtered. The old horse meat was dark and strong in flavour. But if you take a 20-year-old cow, that meat is also dark and strong in flavour. The kind of meat we had back then is no longer available. We only have horse meat from three-to-four-year-old horses, sometimes younger. Meat from a one-and-a-half-year-old horse is much lighter, almost comparable to beef.

'OUR HORSE SAUSAGES HAVE BEEN A TRADITION FOR 87 YEARS'

Tony van Beek

We work exclusively with fresh products, and we don't have a limitless supply. **Our speciality is our horse sausage**, served warm - everyone knows that. We are open from Wednesday to Saturday, from 8.30am. From 10am, the first round of sausages, made fresh daily, is taken out of the kettle and hung in the shop. Those sausage have been a tradition for 87 years.

We figured out the recipe ourselves, but it was never written down. My mother, my sister, my brother and I know exactly what to put in, and we check each other daily, because we want to deliver a consistent artisanal product. Some attempts have been made to recreate our sausage, but they were unsuccessful. It's just like a *gevulde koek*, a traditional Dutch cake with almond filling, from a bakery. All of those bakers may use the same ingredients, but each still has their own method.

PAARDENSLAGERIJ W. VAN BEEK

Kanaalstraat 109

3531 CD Utrecht

T 030 293 26 36

www.slagerijvanbeek.nl


OPENING HOURS*

Closed Sunday to Tuesday
Wed to Fri 8.30am – 5.30pm
(Closed 1pm – 2pm)
Saturday 8.30am – 3pm

* check the website for current opening hours



14



A true family business, Eurobike Utrecht was founded in 1998 and has developed into the bike specialist in Lombok.

My father was already a bicycle mechanic back in Turkey. He was not an entrepreneur, though, so that was new to him. This is where he set up and worked in the business with my brothers.

After school, I loved coming to the **bike** shop, and that is how I slowly started working there as well. After two years of vocational training, I officially started working in our business. Because I had already gained so much experience in our shop, I graduated with the very highest mark in the Netherlands. I was able to finish an assignment for which we were given 45 minutes in just 10 minutes. That was a lot of fun.

We now have two businesses: one here in Kanaalstraat and the other in Overvecht, in the Overkapel shopping centre. One brother manages our location in Overvecht,

‘WHEN YOU WORK WITH BIKES, YOU ALWAYS SEE RESULTS’ **Yasin Ugur**

I work here with another brother, and the fourth brother does the bookkeeping.

When you work with bikes, you always see results. You take something that is broken and make it whole again. That's also how you make people happy! These days, 40 per cent of my work is '**tyres**'. I find that remarkable. People used to fix their tyres themselves, but now everyone takes their bikes to the shop. I sometimes teach courses at primary and secondary schools. Most pupils have never patched a tyre before; they already find inflating a tyre difficult.

In recent years, we've also started providing **bike rental services**, mostly to tourists. Moreover, traditional bicycles are fading into the background a bit more. We are getting more and more electric bicycles, mountain bikes and road bikes.

EUROBIKE UTRECHT

Kanaalstraat 110-112

3531 CN Utrecht

T 030 299 24 76

www.eurobikeshop.nl



OPENING HOURS*

Monday to Friday 9am – 6pm

Saturday 9am – 5pm

* check the website for current opening hours

15



Since 2008, as a community organisation, we have ensured that local knowledge of residents and shopkeepers from various cultures is listened to and actively used for the neighbourhood and city.

Lombok has traditionally been an **activist, quirky neighbourhood**. Residents are often knowledgeable about what works well and what does not work well in a neighbourhood. That is why we are collecting these very ideas and wishes and looking at how we can give them practical form. As a result, 350 social housing units on and around Kanaalstraat were not demolished but renovated. Cooperation also developed between residents, shopkeepers and the municipality.

As an artist, teacher and local resident, I am one of the initiators of this collective. Together with fellow residents and colleagues, we listen to what is said and felt on the street, putting creativity to work for social change that comes from residents themselves. Through our meeting

'WE DEVELOP POSITIVITY'

Else Huisman, Aliye Konus,
Kiek Prins

places, we jointly organise activities in **the areas of meeting, learning, living, green, health, solidarity, creativity and inclusivity.**

At Wishingwellwest, you can pitch ideas and questions about the neighbourhood, drink coffee, have a bite to eat together or buy a homemade bag. At the *Taal en Talent* programme, Kiek and volunteers coach 150 children and young people from Lombok every week, including in creativity and sports. Aliye organises elderly day care for migrant elderly people. There is a Green Group, a Neighbourhood Bingo and the Conviviality Club, where music and poems are created. We manage to support each other and develop positivity. If you know each other, you are less likely to live alongside each other without interacting. Our greatest strength comes in the form of more than **100 volunteers who contribute every week**; they are the ones actually giving shape to the wishes of the neighbourhood.

WISHING WELL WEST FOUNDATION

Kanaalstraat 159 3531 CD Utrecht
Kanaalstraat 194 3531 CP Utrecht
www.wishingwellwest.com
T 06 174 812 68



Photo: Eit van Berkum
stylist: Pawan Karaya



OPENING HOURS*

Kanaalstraat 159:
Flexible opening hours
Kanaalstraat 194:
Mon to Fri 11am – 6pm

* check the website for current opening hours



Amani Mode is a shop that sells oriental fabrics for luxury clothing, dresses and wedding gowns, especially for Moroccan parties.

What's special about the clothes is that they are made in a traditional way. Handmade, with all kinds of glittering stones on them, for example. **The dress should sparkle.**

I started doing this at the Bazaar in Beverwijk. But then I discovered that there were few shops in Utrecht with special Moroccan party clothes. Inspired by my love for my cultural heritage, I decided to turn my passion into a business. Since there is a large Moroccan community here, I thought it would be a good idea to try this out.

I am not from here - I live in the Groene Hart area - but Kanaalstraat seemed like a good place for this shop because of its multicultural atmosphere, and Utrecht is located in the centre of the country.

'ASIDE FROM THE CLOTHES, YOU ALSO NEED A BIT OF BLING BLING' **Ahmed Bouhassani**

Ever since I was a child, I've thought **Moroccan party clothes** are beautiful. I was introduced to these clothes very early in my life, as I lived in Morocco until I was four or five.

To make it really beautiful, aside from the clothes, you need a bit of bling bling: a necklace, a ring, a nice belt, special shoes and, of course, a crown for the bride. My passion for Moroccan culture and clothing goes beyond just selling products. It is a way of honouring my heritage and sharing it with others. With every sale, I do my bit to preserve and spread beautiful Moroccan traditions.

AMANI MODE

Kanaalstraat 130
3531 CP Utrecht
T 06 427 215 93
linktr.ee/AmaniMode



OPENING HOURS*

Monday 1pm - 6pm
Tue/Wed/Fri/Sat 11am - 6pm
Thursday 11am - 7pm
Sunday 12pm - 6pm

* check the website for current opening hours



17



My brother-in-law persuaded me to do the barbering programme. We got our degree and started this business. Before this, I worked at KLM Cargo, which was quite a different job. I stopped doing that because the work offered me no future prospects.

From a young age, I have always done my own hair. Other mothers would say: 'Hey, your hair looks so good - must have been your mother's work' Not at all, I did it myself. And far from being the same each time, I changed my hair style with gel - spikes, a parting or the hair slicked back. I made my own creations in front of the mirror.

We have been here for six years now and have nothing to complain about. We've mastered all the techniques now, and I like everything: **frizzy, straight, Asian**. I especially enjoy doing something I haven't done before.

'WORK IS MORE FUN IF YOU KNOW THE HISTORY OF YOUR CUSTOMERS'

Furkan Alci & Gokhan Karadavut

Whenever I'm presented with such a challenge, I really think, 'let's do it'. People appreciate our work, and customers enjoy coming here because we are **personally** involved with them. They tell us about their lives, the degrees they have obtained and their new jobs, almost as if we're their family members.

The work also becomes more enjoyable when you know customers' personal histories. These conversations also involve our own interests. My brother-in-law is more into gaming, while I am more into sports, especially fitness. Those are the things I talk about to customers. I also listen to their personal problems, since a hairdresser can sometimes almost be a psychologist. I like to listen to their stories, including their issues, but I prefer to have amicable people in the chair who give off **positive vibes**.

BROERS BARBERSHOP

Kanaalstraat 196
3531 CP Utrecht
T 030 245 18 28
www.barbershopbroers.nl



OPENING HOURS*

Tuesday, Wednesday and
Friday 10am - 6pm
Thursday 10am - 8pm
Saturday 10am - 5pm

* check the website for current opening hours

18



We run a neighbourhood living room with a café. That means we set up social and cultural activities, but unlike a standard community centre, we are also commercial, otherwise we would remain too dependent on subsidies.

Because of the gentrification of the neighbourhood, different residents have moved here, with different wishes. We want to meet those needs. You can come here with your family – we have quite a range of different types of food and drink. But we have also become a place where yoga classes are taught, live music is performed and art can be displayed. We screen documentaries and organise talks for the neighbourhood. We also run cooking workshops for children and the elderly.

Kanaalstraat Lombok is a **multicultural neighbourhood**. At least in terms of its composition, but those different cultures still rarely intersect. To exaggerate a little bit, you

‘BRINGING GROUPS TOGETHER WITHOUT CLASHING’ YAKUP AYDEMIR

could call 'Kleine Max' one of the few places in a neighbourhood where all kinds of different people come together. It is a true **multicultural meeting place**.

“Whether you are young or old, white or of color, whatever culture you come from, or whatever your sexual preference, whether you drink alcohol, eat halal, or don’t even know what halal is - everyone is welcome here.” All these different groups don't just come together; you have to make an effort for that and organise something. For example, we played Werewolves of Miller’s Hollow together. Truly all kinds of visitors participated in that, from the adolescents with baseball caps to caravan dwellers and a traditional older Turkish man, and there was also a doctor among them. Those encounters give people a chance to get to know each other and then start greeting each other on the street. That’s how we really get to know each other.

KLEINE MAX

J.P. Coenstraat 69
3531 EP Utrecht
T 030 293 83 25
www.kleinemax.nl



OPENING HOURS*

Mon to Thurs and Sundays:
9am – 8pm
Fri/Sat 9am – 11pm

* check the website for current opening hours

19



Since 2018, The Anthony has been a hotel with 87 rooms and apartments. The building is over 100 years old.

St. Anthony's Monastery, built in 1908, is a municipal monument, and it was a care home until 2015. The building also served as a teaching school and convent of the Franciscan nuns for the St. Anthony of Padua Church, located on the other side of Kanaalstraat. Together with the municipality, the plan emerged to turn it into a hotel. The property consists of two buildings: one with hotel rooms, a restaurant, a bar and a chapel that we can use for events. The second building is the old Parish House, which is now used for short-stay vacations, meaning the guests stay for a longer period.

The monastery has always had an important presence in the neighbourhood. Connection, hospitality and care have always been part of the monastery.

When we took over The Anthony, we were keen to continue

'WE FELL IN LOVE WITH THE BUILDING AND THE NEIGHBOURHOOD AT FIRST SIGHT' Job Staal and Etienne le Duc

that tradition. We want to make The Anthony a place that is more intertwined with the neighbourhood. We also want it to be a place where neighbours can walk in for an espresso and where all tourists and residents of Utrecht feel at home.

Lombok is a worldly neighbourhood with a great diversity of people. We believe very strongly in connecting our guests with the neighbourhood. The same goes for our kitchen: we have a restaurant for hotel guests, but it is also accessible to the neighbourhood. Connecting more with personal service is our challenge.

THE ANTHONY HOTEL

Kanaalstraat 197
3531 CG Utrecht
T 030 227 2975
www.theanthony.nl



OPENING HOURS*

Mon to Thurs 7am – 11pm
Friday 7am – 12am
Saturday 8am – 12am
Sunday 8am – 11pm

* check the website for current opening hours



20



We are Mowie and Hanna from the restaurant Jasmin & ik. We took over this restaurant in 2017. We come from a hospitality background. At home, we had a traditional Chinese-Indian restaurant. Then we came across Jasmin & ik. The concept really appealed to us. Asian with a modern twist.

In our restaurant, we use organic meat, organic eggs and sustainable fish. We have a small menu with dishes that we really pay attention to.

The cuisine of Jasmin & ik consists of a mix of Asian dishes: Chinese, Thai and Vietnamese, with occasional

'WE SERVE ASIAN DISHES WITH A MODERN TWIST' Mowie & Hanna

Japanese and Korean influences. Our menu includes many fixed dishes, our regulars' favourites, such as the 'Buddha dumplings', fried dumplings with a filling of vegetables and shiitake. We also have dishes on the menu that change with the season. For example, in winter, we have a winter pumpkin soup with coconut cream and galangal oil.

Our team comes from different regions. We have colleagues from Vietnam, Thailand and China. This brings together the different flavours from Asia.

Besides offering delicious food, we all aim to create a cosy atmosphere at Jasmin & ik. That warmth is also important to us.

JASMIJN & IK

Kanaalstraat 219
3531 CH Utrecht
T 030 293 89 07
www.jasminjenik.nl



OPENING HOURS*

Tuesday and Wednesday
5.30pm - 11pm
Thursday to Saturday
5.30pm - 12am

* check the website for current opening hours

21



For over 100 years, the building served as a Catholic church, drawing people from Lombok and the surrounding neighbourhoods to meet, celebrate together, reflect and wonder.

Although the building no longer has a religious function, it remains a place for **meeting people, celebration, reflection** and **wonder**. The St. Anthony community still comes here for celebrations on Sundays.

The parish had been thinning for years. One day, Jeroen Kwaijtaal jumped on the altar: 'Guys, if we want this building to remain available to the neighbourhood, as a place to marvel, have experiences and meet people, we have to do something.' Thus, he became the founder of the *stadsklooster* (urban monastery) and is now chair of the foundation of the same name. Through Stichting Stadsklooster Utrecht, we want to open up the property by organising cultural and social activities. We also organise **workshops and courses** that encourage you to

'MEET, REFLECT AND WONDER' Christine Breur

take a step back from the issues of the day for a while and reflect on life. Taking a moment to find a sense of purpose.

This talk of finding a sense of purpose may make it seem like we are some kind of meditation centre. That is not the case. We believe that art is also a way to wonder about life and that this wonder can be part of finding a sense of purpose. Certainly, we want everyone who steps in here to think: 'Wow, what a cool place.' Creating this urban monastery in particular is very challenging: how do we give shape to this? To the idea of a sense of purpose, but also to the building's function in the neighbourhood, here in Lombok.

In any case, what we do must be supported by the residents and all the volunteers from the neighbourhood who are involved. At Stadsklooster, everyone should feel warm and welcome.

STADSKLOOSTER UTRECHT

Kanaalstraat 198
3531 CP Utrecht
www.stadskloosterutrecht.nl
T 030 293 08 79



FOR OPENING HOURS AND THE CALENDAR, CHECK THE WEBSITE.



22



Molen de Ster is a sawmill dating from 1739, a living monument where visitors can take a look inside every Saturday.

We have eight millers, who use wind power to saw wood in the traditional way. With the advent of electricity, some 100 years ago, the mill was dismantled. Only **the saw shed** remained. In the 1980s, local residents used fundraising campaigns to ensure that the mill could be rebuilt. If there is enough wind, the millers first attach the sails; they make sure everything turns. They also make sure the logs are dragged out of the water, across the ramp and into **the sawmill**. Inside, they place the logs on the saw carriage, over which the wood is fed past the saws. The saws move up and down as the blades turn. The tree is steadily pushed past the saws.

Stichting Het Utrechts Landschap supplies the most trees. To prevent the sawn boards from warping later, the logs are 'watered'. Depending on the type of wood, the logs are made to lie in water for at least two years, allowing salt

'WE USE WIND POWER TO SAW WOOD' Inaria Kaisiepo

and minerals to detach themselves from the wood. After sawing, the wood is placed here in the sheds to dry, and finally the planks go back to Het Utrechts Landschap and are used for **restoration projects**. The wood is constantly being supplied and taken away.

As a local resident, I had been involved with the mill for years. Together with others, I have shaped the catering business so that the mill can run without subsidies and donations. Now, the mill is also used on weekdays. It is used by business groups as a meeting space, for example, but it has also become an **official wedding venue**. Many people come here to celebrate, and occasionally there are cultural performances in the sawmill or outside in the yard. We also organise activities that attract large audiences, such as markets. This is how we keep the monument alive.

MOLEN DE STER

Molenpark 3
3531 ET Utrecht
T 030 299 01 74
www.molendester.nu



OPENING HOURS*

Fri to Sun 10am – 6pm
The mill is an official wedding location and can be rented by arrangement.

* check the website for current opening hours



My grandparents started the business in 1938. This was basically out of necessity. My grandfather worked in a home furnishing shop but was laid off during the crisis period.

He did not start here, but across the street, at Damstraat 13. He also started with home furnishing, about which he was knowledgeable. Gradually, the business developed into a **bed shop**. My grandmother was the initiator behind the baby department. My father stopped working 13 years ago. My mother always kept working, but she passed away two years ago. Now I run the shop together with my sister. We are truly a family business.

We used to live above the shop until I was seven. After school, we went to the shop, rather than home. The shop was my base. And my grandmother still lived across the street, where the shop used to be. If you are always in the shop, you naturally start to pitch in.



'WHAT CUSTOMERS OFTEN LOOK FOR IS TRUST' **Sander Schaatsenberg**

In recent years, I have noticed that shoppers have changed their shopping behaviour. I have increasingly started selling things like **quilts and pillows - small items** - online. We now have three webshops, with an increasing proportion of our sales going online. For beds and mattresses, customers come to the shop because most people still want to try out a bed first. We try to help our customers make the right choice of bed or mattress as much as possible.

The new generation, so people in their twenties and thirties, often buys online. The older generation appreciates it when you set aside time for them to pick out a good bed together. When buying a mattress, customers often look for confidence.

SCHAATSBERG HET BEDDEN- EN BABYHUIS

Damstraat 10
3531 BV Utrecht
www.hetbeddenenbabyhuis.nl
T 030 293 78 92



OPENING HOURS*
Tuesday to Saturday
9am – 5pm

* check the website for current opening hours

24



Deluxe BBQ is a barbecue restaurant that opened recently. Here, you prepare your own vegetables and meat on a barbecue built into the table.

Together with my three brothers, I run this restaurant and the Deluxe Lunchroom, a few doors down. We felt it was time for a new challenge. We are no strangers to entrepreneurship. My father runs one of the longest-running halal butcher's shops in Utrecht. He opened his shop in 1998 and has passed on his passion for meat to his four sons. The five of us expanded the butcher's shop and proudly also manage the two restaurants on Damstraat.

Recently, my three brothers, my father and I opened a wholesale business in vegetables, chicken and meat products in Laagraven, supplying butcher's shops on Kanaalstraat as well as other butcher's shops in Utrecht. This is how we grew further.

'OPENING THIS MODERN RESTAURANT GIVES VARIETY TO THE NEIGHBOURHOOD'

Salim Bellezhari

The meat for our restaurant comes from our own **butcher's shop**. That way, we are always assured of good quality, because we want everyone to have the best products. And you can taste that!

Besides our **traditional tagines**, you can also come to us for **modern barbecue**. I developed the menu together with our chef. The food is of course essential for a good restaurant, but the staff is just as important to us. This combination keeps guests coming back more often, which is satisfying. Our family story is an inspiration to anyone who believes in hard work, passion and perseverance.

DELUXE BBQ

Damstraat 16
3531 BV Utrecht
T 030 785 11 28
www.deluxe-bbq.nl



OPENING HOURS*

Monday to Sunday
10am – 10pm

* check the website for current opening hours

LEGEND



FOOD AND DRINK



HERITAGE



DELICACIES



OTHER



FASHION



100% HALAL



HALAL OPTIONS



VEGAN



VEGETARIAN



BABY CHANGING FACILITIES



CHILD FRIENDLY



WHEELCHAIR ACCESSIBLE



WHEELCHAIR ACCESSIBLE TOILET

INSPIRATION WALKING ROUTE

START

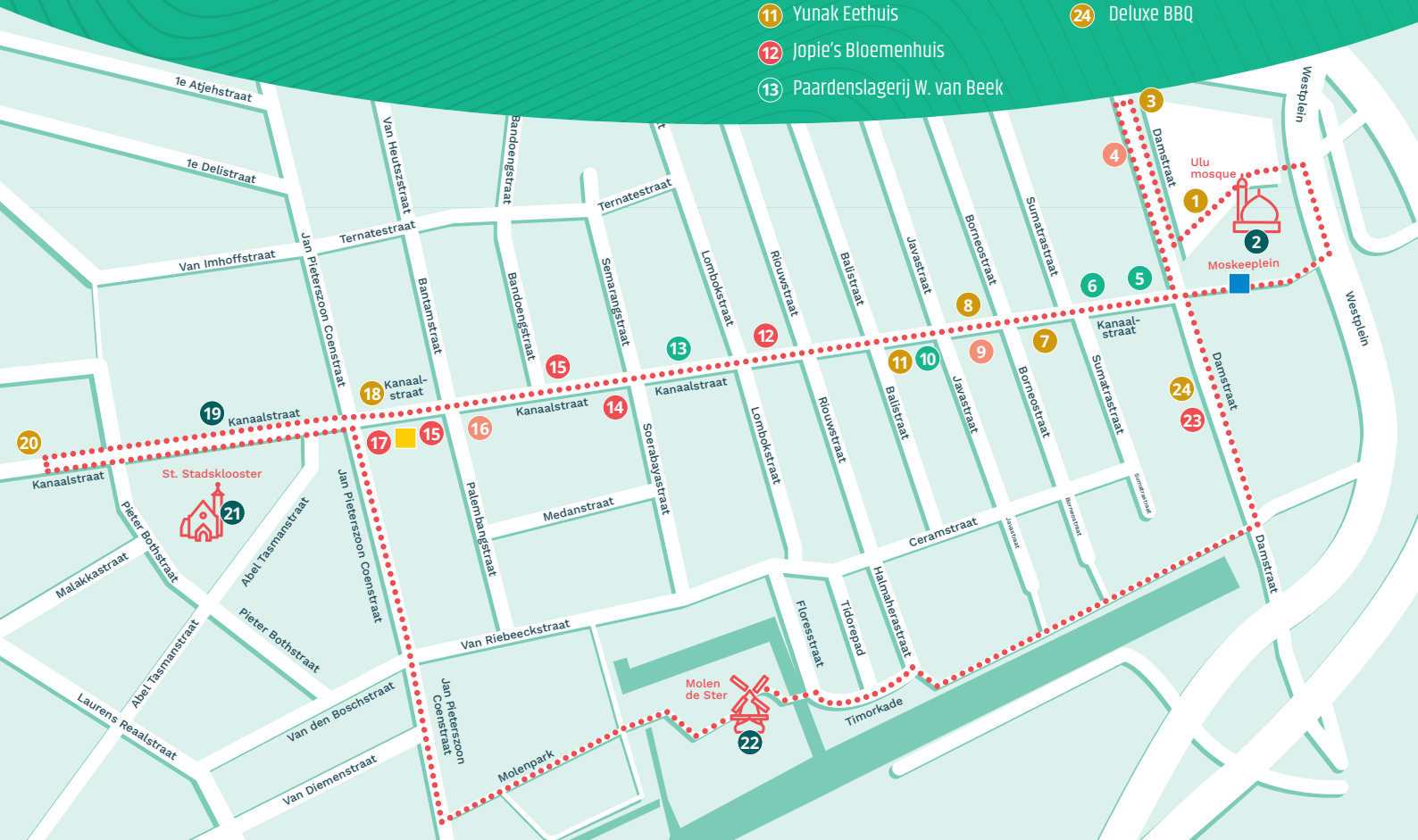
Start at the Ulu Mosque and walk along Kanaalstraat (viewing both sides) until you reach Jasmijn & ik. Turn around and then turn right at Stadsklooster Utrecht onto Jan Pieterszoon Coenstraat. Continue to Molenpark and turn left, past the Molen de Ster windmill. Walk along Timorkade and turn left on Damstraat to get back to Moskeeplein.

Public water tap

ATM (Geldmaat)

PARTICIPANTS

- 1 Levante
- 2 Ulu Mosque
- 3 Ijssalon Dam
- 4 Monde de Rêve
- 5 Patisserie Rozana
- 6 Besseling's Deli
- 7 Al Kautar Bakery & Lunchroom
- 8 Eethuis Aarti
- 9 Le Boutique
- 10 De Pers
- 11 Yunak Eethuis
- 12 Jopie's Bloemenhuis
- 13 Paardenslagerij W. van Beek
- 14 Eurobike Utrecht
- 15 St. Wishing Well West
- 16 Amani Mode
- 17 Broers Barbershop
- 18 Kleine Max
- 19 The Anthony Hotel
- 20 Jasmijn & ik
- 21 Stadsklooster Utrecht
- 22 Molen de Ster
- 23 Schaatsenberg Het Bedden- en babyhuis
- 24 Deluxe BBQ





100% HALAL



HALAL OPTIONS



VEGAN



VEGETARIAN

BABY CHANGING
FACILITIES

CHILD FRIENDLY

WHEELCHAIR
ACCESSIBLEWHEELCHAIR
ACCESSIBLE TOILET

1	Levantine	Moskeeplein 87			
2	Ulu Mosque	Moskeeplein 89			
3	Ijssalon Dam	Damstraat 45			
4	Monde de Rêve	Damstraat 70			
5	Pâtisserie Rozana	Kanaalstraat 55			
6	Besselings' Deli	Kanaalstraat 65			
7	Al Kautar Bakery & Lunchroom	Kanaalstraat 62-64			
8	Eethuis Aarti	Kanaalstraat 75			
9	Le Boutique	Kanaalstraat 74			
10	De Pers	Kanaalstraat 82			
11	Yunak Eethuis	Kanaalstraat 84			
12	Jopie's Bloemenhuis	Kanaalstraat 105			
13	Paardenslagerij W. van Beek	Kanaalstraat 109			
14	Eurobike Utrecht	Kanaalstraat 110			
15	St. Wishing Well West	Kanaalstraat 159 and 194			
16	Amani Mode	Kanaalstraat 130			
17	Broers Barbershop	Kanaalstraat 196			
18	Kleine MaX Social Cultural Café	J.P. Coenstraat 69			
19	The Anthony Hotel	Kanaalstraat 197			
20	Asian restaurant Jasmijn & ik	Kanaalstraat 219			
21	Stadsklooster Utrecht	Kanaalstraat 198			
22	Molen de Ster	Molenpark 3			
23	Schaatsenberg Het Bedden- en babyhuis	Damstraat 10			
24	Deluxe BBQ	Damstraat 16			

In addition to the 24 highlighted entrepreneurs, the district has many more great entrepreneurs and addresses that you can visit. Moreover, you can visit Kanaalstraat any day – 365 days a year, including Sundays and public holidays. For an up-to-date list of all shops, visit kanaalstraat.nl or scan this QR code.



This brochure was co-sponsored by:

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