



JanenAlleman
Sint Janstraat 22

At JanenAlleman, enjoy delicious coffee, homemade delicacies or an artisanal lunch, made as much as possible from organic produce from local suppliers. Whether you sit here inside, on the terrace or in the garden; you immediately feel at home. The enthusiastic waiters are young people with a mental disability. They get the chance to gain work experience and always ensure a cheerful atmosphere.



Big Belly Bar & Restaurant
Prinsenkade 3

As a craft beer brewer, Big Belly embraces craft and creativity in everything they do. From beer to cuisine; everything is made in-house as much as possible, respecting craft techniques and using original ingredients. Half of the 24 beers on tap come from their own brewery and that you can taste.

Want to discover more artisanal entrepreneurs in Breda?
The guides of Breda Promotions will gladly take you along on the extensive tour "Hip Ambacht". Info & booking: bredapromotions.nl

The "Explore Artisanal Breda" route is developed in a collaboration between:



Image: Guido Geelen, Zonder titel (Anatomische les 2), 2006 Design: YURR.studio



Algorithmic Perfumery
Ginnekenstraat 78

A visit to Algorithmic Perfumery is truly an adventure. Not only for the nose, but also for the eyes. It is the first platform in the world where you can create your own unique perfumes with a little help from Artificial Intelligence. Create your own perfume, customise fragrances from the perfume library or dive deep into the creative process with a personal session with one of the scent coaches.



Syrian Sweets
Haagdijk 137

Time to spare? These craft hotspot is not on the route, but also well worth a visit: For Syrian specialties, Mohammed's bakery on Haagdijk is the place to visit. Discover authentic flavours inspired by recipes from the family bakery in Syria. This style of baking is unique in the Netherlands; visit Syrian Sweets for a surprising culinary outing.



Smits' chocolate shop
Wilhelminastraat 50

Chocolaterie Smits has been a trusted address in Breda and the surrounding area since 1914. Taste their speciality, a chocolate truffle made according to a recipe that is over 110 years old. The range also includes handmade bonbons and chocolates - also for gifts. Everything is prepared in-house, making a visit to the shop a treat every time.



Explore artisanal Breda

April 19th - August 31st

Info about the expo:
grotekerkbreda.nl/trans-form

Inspiration for your visit to Breda:
explorebreda.com

Walk through Breda city centre and visit ateliers, workshops and stores where craftsmanship and innovation play an important role.

Combine a visit to Guido Geelen's exposition TRANS-FORM in the Grote Kerk Breda with the tour "Explore artisanal Breda" and get to know old and new crafts and their makers. The route offers a glimpse into the worlds of local makers and entrepreneurs, each working in their own way to renew, adapt or reuse materials.

Discover how the city of Breda and its makers are constantly in motion.





Explore artisanal Breda

Combine your visit to TRANS-FORM in the Grote Kerk Breda with a visit to a number of old and new artisanal makers in Breda. Check the opening hours of the various entrepreneurs in advance.



Explore Breda Store
Stadserv 2

The Explore Breda Store is the starting point for your visit to Breda. Besides tourist information and inspiration, you will discover Breda's stories and shop your unique, lasting memory from local makers. Enthusiastic Breda residents welcome you in a hospitable way and tell you with love about their city.



TRANS-FORM – Grote Kerk Breda
Kerkplein 2

The temporary route “Explore artisanal Breda” is inspired by the exposition TRANS-FORM in the Grote Kerk Breda, in which visual artist Guido Geelen focuses on the dynamics of constant change. The exhibition simultaneously introduces the artist who has been invited to design a new artwork for the façade of the Grote Kerk Breda, to be realised in early '26. With this work, Geelen joins a long line of artists and craftsmen who have contributed to the monument. More info: grotekerkbreda.nl/trans-form



Echt Brood
Boschstraat 30

At Echt Brood (Real Bread), you can literally take a look inside the bakery and experience the artisanal process up close. The delicious smell of freshly baked bread fills the room as the bakers work with love and precision. Traditional techniques are combined with pure, natural ingredients. For example, the homemade sourdough is given 24 hours to ferment, resulting in delicious bread with an airy structure and crispy crust.



Edelsmederij Goudmerk
Sint Annastraat 17

Always wanted to take a look inside the workshop of a goldsmith? At Goudmerk, goldsmiths Erwin, Loes and Vicky work on a wide variety of gold and silver jewellery. You can also have new jewellery designed and made from remelted existing gold jewellery.



SAARBARBAARS
Sint Annastraat 11

Urban, raw, contrarian and daring. That is the style of SAARBARBAARS. With a bit of luck, you will meet Sarah Boeren in her atelier on Sint Annastraat, where she designs and confections handmade bags and accessories. The bags are not only functional, they are timeless and modern with a raw edge. Real bags with character, for everyone.



Banketbakkerij-Tearoom H. van Haaren
Veemarktstraat 27

Since 1950, this authentic shop and tearoom has been a familiar address in Breda city centre. Here you can enjoy all the goodies from the bakery at the back over a cup of coffee. Curious about the time-honoured craft of pastry-making? Feel free to take a look behind the scenes. Tip: don't forget to take a box of Breda's Koekskes (cookies) home with you.