



RUKS® CELEBRATES ITS 10TH BIRTHDAY TOGETHER WITH DUTCH TOP CHEFS

SOENIL BAHADOER, SYRÇO BAKKER, EMILE VAN DER STAAK AND MARGOT JANSE JOIN FORCES WITH JORIS BIJDENDIJK AT RIJKS® ON NOVEMBER 9TH.

RUKS®, the restaurant of the Rijksmuseum, is celebrating its 10th anniversary this November. To mark the occasion, chef Joris Bijdendijk is hosting a special guest chef event. On November 9, Soenil Bahadoer (De Lindehof), Syrço Bakker (Syrço BASÈ, Bali), Margot Janse (SAAM), and Emile van der Staak (De Nieuwe Winkel) will join Bijdendijk in the RUKS® kitchen.

THE VERY BEST FROM THE NETHERLANDS

Bijdendijk looks forward to the special collaboration: *"Sharing the kitchen with these top chefs is a dream come true. Margot was the very first chef we welcomed at RUKS® ten years ago. By now, the counter stands at more than 30. It is fantastic to have her back in our kitchen and even more being together with Soenil, Syrço, and Emile. RUKS® stands for Cuisine of the Low Countries, so for our tenth anniversary we are bringing together the very best from our own country. This event will be the finishing touch of the past decade."*

THE EVENT

On Saturday, November 9, the chefs will serve a joint menu for both lunch and dinner. The menu consists of 3 snacks and 6 courses. De Lindehof, Syrço BASÈ, SAAM, De Nieuwe Winkel, RUKS®, and Wils (the other Michelin-starred restaurant by Joris Bijdendijk) will each prepare one course.

ABOUT THE CHEFS

Soenil Bahadoer has been the driving force of De Lindehof for 25 years, where he brings different worlds together. His **SURINAM-HINDUSTANI** heritage combined with classical French training results in surprising flavor combinations. For ten years, Bahadoer has held two Michelin stars.

Syrço Bakker was trained by Sergio Herman and became head chef of Pure C in 2010. Under his leadership, the seafood restaurant in Cadzand earned two Michelin stars. In 2023, he left the Netherlands for a new adventure in Bali, where he opened Syrço BASÈ, combining **INDONESIAN** flavors with modern techniques.

Margot Janse gained recognition as executive chef of The Tasting Room at Le Quartier Français in South Africa. Under her leadership, the restaurant was included no fewer than eight times in the World's 50 Best Restaurants list. In 2022, she opened fine-dining restaurant SAAM in Ouderkerk aan de Amstel, where Dutch and **SOUTH-AFRICAN** gastronomy come together. This is not her first time cooking at RUKS®: in 2014, shortly after the restaurant's opening, she was the very first guest chef welcomed by Joris Bijdendijk.

Emile van der Staak is chef of De Nieuwe Winkel in Nijmegen, a restaurant dedicated to **BOTANICAL GASTRONOMY** with the aim of contributing to a better world. In 2024, Van der Staak was named Chef of the Year by Gault&Millau Netherlands. Alongside its two Michelin stars, De Nieuwe Winkel also holds a Green Star and has been ranked number one for two consecutive years on We're Smart's list of the world's Top 100 Best Vegetable Restaurants.

ABOUT RUKS®

RUKS® is the restaurant of the Rijksmuseum in Amsterdam, led by Executive Chef Joris Bijdendijk. RUKS® represents the Cuisine of the Low Countries, characterized by Dutch produce in all its simplicity. Since its opening in 2014, Bijdendijk has brought numerous internationally renowned chefs to the Netherlands. To date, more than 30 guest chefs have participated, including Tim Raue (Tim Raue, Berlin), Virgilio Martínez (Central, Lima), Richard Ekkebus (Amber, Hong Kong), Jorge Vallejo (Quintonil, Mexico City), Mauro Colagreco (Mirazur, France), and Manoella Buffara (Manu, Brazil).