



A Walk in the Dutch Lowlands

A CELEBRATION OF JONNIE BOER

A WALK IN THE DUTCH LOWLANDS: CELEBRATING THE LEGACY OF JONNIE BOER THROUGH A GLOBAL CULINARY TOUR

A Walk in the Dutch Lowlands — a new multi-city tour created by acclaimed chefs **Joris Bijdendijk** (RIJKS®) and **Richard Ekkebus** (Amber, Hong Kong) — brings together a collective of Dutch top chefs to showcase the richness, diversity, and innovation of their cuisine on the world stage. The tour is conceived as a living tribute to **Jonnie Boer**, the iconic chef often regarded as the “Father of Dutch gastronomy”.

THE MOST CELEBRATED DUTCH CHEFS

Alongside Bijdendijk and Ekkebus, five of the Netherlands’ most celebrated chefs will participate: **Ron Blaauw** (Ron Gastrobar, Amsterdam), **Sergio Herman** (PrivéPrivée, Antwerp), **Sidney Schutte** (Spectrum, Amsterdam), **Nelson Tanate** (De Librije, Zwolle), and **Hans van Wolde** (Brut172, Reijmerstok).

A Walk in the Dutch Lowlands travels from Hong Kong to Amsterdam, with Antwerp as the final stop. The tour begins on Monday, November 17 at Amber in Hong Kong, where Jonnie Boer served as the first guest chef twenty years ago. Hong Kong, one of the world’s most dynamic culinary hubs, provides the perfect stage to showcase Dutch cuisine internationally. Amsterdam, as the beating heart of culinary reinvention in the Netherlands, hosts a local celebration, while Antwerp, with its centuries-long cultural and gastronomic ties to the Low Countries, bridges tradition and innovation.

“Jonnie Boer has shaped Dutch gastronomy in ways that inspire us all,” says Richard Ekkebus. *“Starting the tour in Hong Kong is our way of honoring his dedication to Dutch cuisine. With this tour, we are letting the world experience Dutch cuisine: rooted in tradition, yet progressive and full of possibilities.”*

“For me, this is also about community,” adds Joris Bijdendijk. *We’re honoring Jonnie’s vision by working together, supporting the next generation, and showing that Dutch food has a voice that is both local and global.”*

The initiative is built on three shared ambitions:

- Celebrate Dutch culinary heritage: shining a light on the depth, diversity, and excellence of Dutch food.
- Inspire new interpretations of Dutch identity: honoring tradition while embracing innovation, sustainability, and creativity.
- Foster community among chefs: uniting culinary leaders who champion local, culture, and a shared vision for the future.

At each stop, guests can expect extraordinary collaborative dinners where Dutch ingredients meet international inspiration. Think North Sea seafood paired with unexpected spices, reimagined classics served alongside playful innovations, and storytelling plates that speak to both memory and imagination. Beyond the food, the evenings will be a celebration of atmosphere — intimate, convivial, and designed to bring people together around the table.

A Walk in the Dutch Lowlands is more than a tour. It is an invitation to taste the Netherlands as it is today — vibrant, rooted, and alive with possibility — and a homage to the chef who inspired it all.

THE AMSTERDAM EDITION

On **Monday, December 8**, the chefs will gather in the kitchen of RIJKS®, the restaurant of the Rijksmuseum in Amsterdam. The seven chefs will serve a shared menu of 3 snacks and 7 courses during lunch and dinner.

ABOUT THE CHEFS

To honor Jonnie Boer and bring together his friends, Joris Bijdendijk, chef of RIJKS®, will open his kitchen on December 8 for a special culinary tribute. That day, he will cook alongside six fellow Dutch top chefs, including co-organizer **Richard Ekkebus**. Ekkebus, chef of Amber in Hong Kong for twenty years, first hosted Jonnie Boer as a guest chef at his restaurant, a meeting that laid the foundation for a lasting friendship and mutual inspiration.

The other participating friends and colleagues of Jonnie are **Ron Blaauw** of Ron Gastrobar*, a pioneer in Dutch gastronomy; **Sergio Herman**, one of the Netherlands' most renowned chefs and restaurateurs and a trendsetter in modern fine dining; **Sidney Schutte** of Spectrum**, who worked closely with Jonnie for many years; **Nelson Tanate**, Jonnie Boer's apprentice and successor, and executive chef of De Librije***; and **Hans van Wolde** of Brut172** in South Limburg. In celebration of Jonnie, his wife Thérèse and their children Jimmie and Isabelle Boer will also be present.

ABOUT RIJKS®

RIJKS® is the restaurant of the Rijksmuseum in Amsterdam, led by Executive Chef Joris Bijdendijk. RIJKS® celebrates the *Keuken van de Lage Landen* (Kitchen of the Low Countries), emphasizing Dutch ingredients in their purest form. Since opening in 2014, Bijdendijk has welcomed numerous internationally acclaimed chefs to the Netherlands. Over 40 guest chefs have graced the RIJKS® kitchen, including Tim Raue (Berlin), Virgilio Martínez (Central, Lima), Jorge Vallejo (Quintonil, Mexico City), Mauro Colagreco (Mirazur, France), and Manoella Buffara (Manu, Brazil). Since 2016, RIJKS® has held a Michelin star.