



GUCCI OSTERIA DA MASSIMO BOTTURA COOKS IN THE RUKS® KITCHEN CHEF JORIS BIJDENDIJK WELCOMES GUEST CHEFS KARIME LÓPEZ EN TAKAHIKO KONDO TO RIJKS®.



RUKS®, the restaurant of the Rijksmuseum, is proud to announce a remarkable new collaboration. For one weekend only, Chef Joris Bijdendijk will welcome renowned guest chefs Karime López and Takahiko Kondo (*Gucci Osteria da Massimo Bottura, Florence*) into his kitchen. On February 1st and 2nd, 2025, the chefs will join forces at RUKS®.

WORLD'S BEST RESTAURANTS

Mexican Chef Karime López has built an impressive career, working in the kitchens of some of the world's best restaurants, including Central (*Lima*). She eventually continued her career in Italy, collaborating with the renowned three-Michelin-starred chef Massimo Bottura. Bottura was so impressed by her talent that in 2018, he appointed her as head chef of his new restaurant, Gucci Osteria, in Florence.

López is celebrated for her unique cooking style, reinterpreting Italian cuisine with a playful and creative approach, drawing inspiration from global influences. She runs Gucci Osteria's kitchen alongside her husband, Takahiko Kondo. Born in Japan, Kondo worked for many years as sous-chef at Massimo Bottura's three-Michelin-starred restaurant, Osteria Francescana. In 2022, he joined his wife as co-executive chef at Gucci Osteria. Together, they will travel to Amsterdam for the guest chef weekend at RUKS®.

The Gucci Osteria menu is inspired by López and Kondo's shared cultures and personal memories. Among their most iconic dishes are the *Purple Corn Tostada*, a tribute to Karime's Mexican roots, and *Cannolo che Voleva Diventare un Cannellone* ("The Cannolo That Wanted to Become a Cannelloni"), a playful nod to Takahiko's early days in Italian kitchens and his initial confusion between cannolo and cannelloni. In 2019, Gucci Osteria was awarded a Michelin star.

THE EVENT

On February 1st and 2nd, 2025, RUKS® and Gucci Osteria will present a collaborative menu for both lunch and dinner, featuring six snacks and six courses.

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 products in all their 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).