The Art of Living magazine – Photo: Veerle Verheijen

BOLENIUS
Rembrandtpark

Bolenius Rembrandtpark takes pride in celebrating Dutch Cuisine, pioneering a gastronomic approach that emphasizes sustainability and harmony with nature.
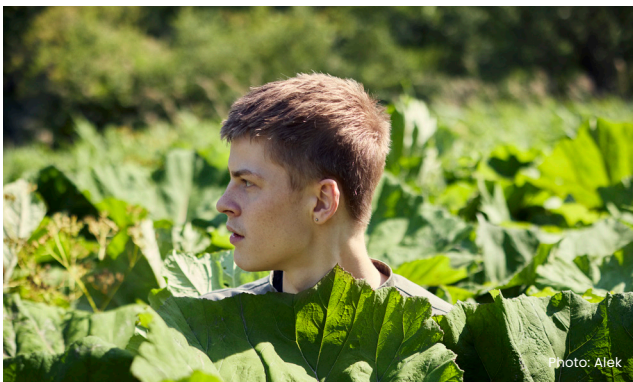
Green is *our way*

Bolenius Rembrandtpark takes pride in celebrating Dutch Cuisine, pioneering a gastronomic approach that emphasizes sustainability and harmony with nature. Led by Chef and founder Luc Kusters, the restaurant specializes in seasonal, locally sourced ingredients.

Many of the ingredients are cultivated directly in the restaurant's own garden and greehouse located in Amsterdam's Rembrandtpark.

Bolenius embodies a commitment to fresh, Dutch produce and innovative, environmentally conscious dining.

Photo: Alek

Photo: Alek

Photo: Alek

The Art of Living magazine – Photo: Veerle Verheijen

Photo: Alek

We are here to revolutionise the Dutch Cuisine establishment and celebrate the movement! Chef/owner Luc Kusters is one of the founders of this new gastronomy.

Photo: Alek

The Art of Living magazine
Photo: Veerle Verheijen

We believe in the force of optimism and the strive to set our *Dutch Cuisine* to the world cuisine charts. We are much more than traditional in any sence of this word. We are the voice of the new *Dutch food loving generation* who celebrate the great potential of our country's produce and many other hiden talents within our tiny land.

Photo: Alek

This is the gastronomy of a new, smart world that brings how we eat and how we consume to a whole new level: being in harmony with the land and taking care of Earth. Simply put, in balance with nature.

Bolenius Restaurant was the first to receive a Green Michelin Star in Holland.

Photo: Alek

We are here to revolutionise the Dutch Cuisine establishment and celebrate the movement! Chef/owner Luc Kusters is one of the founders of this new gastronomy.

Fresh, pure *and honest*

We are focused on local, seasonal, honest food cooked with love and respect for the ingredients, all prepared at the highest gastronomical level.

Tremendous local Dutch produce: the highest quality sustainable fish, local meat and vegetables, many, many vegetables. Most are homegrown in the garden and greenhouse located right next to the restaurant at the Rembrandtpark.

Photo: Alek

Photo: Alek

Photo: Alek

Photo: Alek

Photo: Alek

Photo: Alek

Our gardener lovingly tends to the veggies and herbs grown in our own gardens bordering the restaurant. We use seasonal and fresh produce, straight from the earth to your plate.

Photo: Alek

Photo: Alek

Photo: Alek

Taste our *Dutch Cuisine Menu*, or *Pure Plant Menu* for those who prefer not to eat meat or fish.

The art of living magazine – Photo: Veerle Verheijen

High-end cuisine, great wines, nature ...and shared memories

Photo: Jesaja Hizkia

Photo: Jesaja Hizkia

In our restaurant you feel one with the nature! Once you enter this beautiful open space with big glass windows facing the Rembrandtpark, you feel as part of it. Our beautiful green oasis became even more part of the park with three large red pepper trees on the restaurant floor. Our terrace is at the water, with view to the park.

Photo: Jesaja Hizkia

Photo: Albert van Beeck Calkoen

Perfect place
for Events

For full exclusive hires the restaurant can seat up between 25 and 140 guests for lunch/dinner and drinks reception. Up to 350 as a standing reception. For something really special the restaurant can offer a specially crafted menu.

Restaurant
Holds up to 46 guests. Ideal for intimate events, work sessions,networking activities, weddings, events or celebrations.

Outdoor Area
Enjoy our versatile outdoor space, perfect for alfresco dining, BBQs, and relaxed gatherings, but also as a part of the event program.

Photo: Albert van Beeck Calkoen

The Art of Living magazine – Photo: Veerle Verheijen

Photo: BuroHONK!

The Art of Living magazine
Photo: Veerle Verheijen

Contact us for more info: **info@bolenius-restaurant.n**

BOLENIUS

Rembrandtpark