VANOOST

Fine dining at a special location in the Oosterpark led by chef Floris van Straalen

Chef Floris van Straalen and his team serve 'worldly cuisine',
where inspiration from all over the world comes together in new flavors
which are prepared with local ingredients. The refined dishes are combined with
monumental architecture, contemporary and timeless design
and a warm and friendly atmosphere.

In short:

- 'Worldly cuisine' by chef Floris van Straalen
  (Oud-Sluis, Pure C, Vinkeles)
- Serves 4 to 10 course menu for lunch and dinner
- Restaurant led by restaurant manager
  Fenna Kentie (RIJKS Restaurant)
- Wine selection by sommelier Saskia Smeenk
- Located on the first floor in a
  former university building from 1908
- Interior design by Paul Linse (Studio Linse;
  Rich Restaurant, Royal Opera House London)
- Special room with large windows and
  fifteen meter high ceilings
- Gets its name from the unique location in it
  green Oosterpark in the Amsterdam East district

About Floris van Straalen

"From the story behind the dish to the tableware, the music and the names of the menu: everything together forms a culinary experience that you will not find anywhere else."

Born on November 30, 1990 in Oisterwijk, Brabant
Once started doing the dishes at the age of 15 and voluntarily joined star shop Linnen to gain experience
Studied Catering Entrepreneur Management
Worked at Oud Sluis, Pure C, Vinkeles and more than 6 years as chef at Envy
Always has a notebook on his bedside table, because he regularly gets new ideas at night.

For Floris van Straalen, the world has been his playground and learning school since he was young. With various teachers (including Sergio Hermans and Dennis Kuipers) he learned by doing and mastered cooking and entrepreneurship.

Today he still uses the world as inspiration for his craft. Characteristic to van Straalen is that he starts with a story and then translates it into new dishes.

With a drive to do everything slightly different, he provides a culinary experience that is unique in its kind. The quirky young chef goes beyond the dish and wants to surprise on all fronts.

Chef-kok Floris van Straalen

Menu

From an extensive evening out to a quick business lunch: VanOost serves various (vegetarian) multi-course menus for lunch and dinner.

Those who are curious about the chef's inspiration behind all dishes can indulge themselves at the Chef's Table.

A selection of the menu

"Expressions by Floris"
8 courses

"Avant Garden"
8 courses vegetarian

"The Culinary Shortcut"
6 courses

"Chef 's Table"
10 courses

Wine pairing

Sommelier Saskia Smeenk combines a special selection of wines with the dishes. The collection consists of biodynamic, natural and organic wines from all over the world (including India and Israel), but also other drinks such as sake are combined.

Non-alcoholic

In addition to wine, VanOost Restaurant also combines non-alcoholic drinks. With a non-alcoholic arrangement of homemade kombucha, infused teas, non-alcoholic spirits and mocktails, guests get a full dining experience.

Interior & Location

VanOost Restaurant is housed in the five-star Pillows Hotel Maurits at the Park.

The route to VanOost Restaurant is an experience itself: via the monumental entrance you are taken through the stairwell with original stained glass to the first floor towards the restaurant: an impressive space with lots of dark wood, a dark floor, marble and a enormous height. Guests have a view of both the Oosterpark and the open kitchen.

Mauritskade 61, Amsterdam
Entrance via Pillows Hotel Maurits at the Park

More information?

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Footage & Online

High resolution images are available:

via this link.

www.vanoostrestaurant.com

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