



Flore opens in De L'Europe Amsterdam

Bas van Kranen's new restaurant opts for local, consciousness, and refinement

September 1, Executive Chef Bas van Kranen and his team will open restaurant Flore in hotel De L'Europe Amsterdam. Flore will take the place of restaurant Bord'Eau. With the current transformation of De L'Europe, sustainability and authenticity of the product have become a focal point. This has led to a creative development within Van Kranen's team, which resulted in the new restaurant concept: Flore. With Flore, Van Kranen expresses his love for light dishes and local products that are grown and produced with respect for people, animals and their natural environment. Research and experiment take centre stage in the kitchen. The team heads into the country every week in search of the best ingredients The Netherlands has to offer. These ingredients are then used in the weekly changing menu.



Left: Nduja beans, right: Bas van Kranen.

"We continuously motivate each other to cook creatively and consciously. We do this by focusing entirely on the use of local products, not cooking with dairy, and using crops that have been developed sustainably and with the greatest care. It makes us better cooks" – Executive Chef Flore, Bas van Kranen.



Left and far right: 35 vegetables, middle: oyster.

With the elegant simplicity of Flore, the restaurant moves from classic gastronomy to a conscious and high-quality cuisine - at Michelin level - where the seasons set the tone. The name Flore comes from the word 'flora'

which means 'blossoming'. The name fits with the personal cooking style of Van Kranen, who at Flore uses products that he finds from farmers and breeders who treat animals with care and have an eye for biodiversity. Flore's kitchen does not use dairy products and vegetables take centre stage on the menu. Bas started a fermentation lab in the basement of his restaurant, where he, among other things, makes juices and pickled vegetables. Here guests can enjoy special wines with a matching dish. 'Conscious Fine Dining' is what Flore' is all about. The new restaurant enjoys taking its guests on an adventure and make them aware of what they eat without being pedantic. Flore's mission is to indulge guests in the pure and refined flavors of all the best produce the Dutch soil and seasons have to offer.



Left: chef Bas van Kranen and maitre D' Wouter Denessen, right: interior restaurant Flore.