

FABULOUS GASTRONOMY

LUNCH / DRINKS / DINNER / PARTIES



For 2 up to 500 people at the home of two-star chef François Geurds

FG RESTAURANT - FG FOOD LABS - FG BISTRO ROTTERDAM

WHY THIS BROCHURE?

Whether you ask for them or not, whether they arrive by post or by e-mail, no doubt you receive plenty of brochures. And no doubt, quite a few of them go straight in the bin.

We think this one is worth a look.

Because fine dining is more accessible than you might think. At FG Restaurant**, FG Food Labs* and FG Bistro there are no dress codes, for example. You are just as welcome in a pair of jeans as in a three-piece suit.

From group barbecues on the terrace to walking lunches, from à la carte dinners in the private dining room - perhaps combined with a meeting or business presentation - to company parties completely tailored to your wishes or weddings in style - practically anything is possible at FG. We have three locations in Rotterdam - each with its own atmosphere, its own energy and its own menu. What the restaurants have in common is that quality comes first. We never compromise on that. The desire to spoil our guests goes to our very core. FG stands for Fabulous Gastronomy.

If you have an upcoming celebration, if you're looking for a suitable location for company drinks - either one-off or regular - or for an evening out together, don't hesitate to contact us for a quotation with no obligation or to schedule an appointment for a guided tour.

We'll be delighted to answer your questions.

François Geurds & Team

EXTRA DIMENSION

The culinary experience at FG is hard to put into words. In FG Restaurant, you can choose from 77 hand-made table knives the one that sits best in your hand. We can offer 12 varieties of salt, from Hawaiian red alaea salt to the salt pearls of Lake Assal. And when you taste this collection, you'll realise how many nuances the simple word 'salt' embraces. At FG Food Labs, you get to make your own FG Nitro - with a pestle and mortar in hand and added liquid nitrogen, take yourself to a whole new gastronomic level!

If you wish, you can supplement this food experience with entertainment of a similar calibre. Our network includes a selection of great DJs, singers and musicians in various genres, quiz masters, table magicians - you can book all of this and more with us.



FG RESTAURANT**

Our desire to spoil our guests goes to our very core. Only the very best is good enough. Everything has to be right, both on the plate and in the glass. The atmosphere and the service, the acoustics and the seating - everything! FG Restaurant (two Michelin stars) has 54 extremely comfortable swivel chairs and an ultra-luxurious bar with eight seats. An eye-catcher in FG Restaurant are the spots set into western oak beams. The wash basin in the toilets is a waterfall and the private dining room is a hanging garden, an oasis of calm.

FG Restaurant has a ModBar, the most advanced espresso machine in the world: all the important hardware is stored below the bar. This machine can simulate water from any part of the world - the flavour of the water that is. The kitchen is completely seamless, which means there is nowhere for bacteria to hide.

FG Restaurant

Katshoek 37b
3032 AE Rotterdam
+31(0)10-4250520
marketing@fgrestaurant.nl
www.fgrestaurant.nl

Open Tuesday to Saturday for lunch and dinner - open only for private dinners and parties on Sunday and Monday.

VALET PARKING

Parking is not really an issue at FG. We offer valet parking for groups large and small. With this service, you are guaranteed of a safe parking space. If you would like to be taken home in your own car after lunch, dinner or a party by a private chauffeur, we will naturally arrange it for you. If you would like to be collected by limousine, we'll make sure it's there waiting for you. FG works with reliable partners who are on call day and night. If you prefer not to drive home, FG offers various hotel packages, for example at the luxurious Mainport Hotel and the cosy Hotel Pincoffs.



ABOUT FRANÇOIS GEURDS

François Geurds was stirring pans for his Aruban mother Ivy Geurds when he was barely out of nappies. It was clear from an early age whose genes he had inherited! To this day, his mother remains his greatest source of inspiration.

While other boys of his age were outside scrapping on the football pitch, he helped out in local restaurants near his parents' home in Brabant. Not long after, he would head off in search of the best teachers in the world, a quest that took him as far as California. One day he would start his own restaurant, that much he knew even as an adolescent.

He came into his own as a chef under Cees Helder in restaurant Parkheuvel. And just as François Geurds was deciding he was ready for a new adventure, that restaurant was honoured with the highest recognition in gastronomy: for the first time in history, a Dutch restaurant was awarded a third Michelin star.

A few years later, François Geurds was at the heart of an even bigger success. The Fat Duck in Bray, near London was named the best restaurant in the world. At that time, he was right-hand man to Heston Blumenthal.

In February 2009, he established his own restaurant in Rotterdam's Lloydkwartier: FG Restaurant. Geurds' bold inventions and mouth-watering combinations soon got him noticed. Within nine months, he was awarded his first Michelin star, with the second following in 2013. In between times, he was awarded membership of the Guild of Dutch Master Chefs, passing a test to prove his mastery with flying colours.

ALL-IN LUNCH

Quality doesn't have to cost a fortune. You can have lunch at FG Food Labs on any day of the week for just €60 per person. This price includes various amuses de bouche, accompanying wines, table water and coffee/tea with home-made sweets. Looking for the ultimate gastronomic experience? At FG Restaurant, you pay €75 per person for an ALL-IN LUNCH. And if this is above your budget, we offer a three-course menu - menu suggestion du chef - for only €37 at FG Bistro.



In spring 2014, he opened the quirky FG Food Labs under the arches at Hofbogen in Rotterdam, the gateway to FG Restaurant - the team here keep on experimenting until they have the perfect dish to set on the table. In the same year, Michelin awarded FG Food Labs a Michelin star. After FG Restaurant moved to Katshoek in summer 2016, his third 'baby' arrived in the newly vacated building on Lloydstraat: FG Bistro - modelled on the French example but supplemented with favourites from Asian cuisine.

This food guru is the only Dutch chef to have his own flavour laboratory. It is his firm conviction that cooking is a science. You can only achieve perfection if you know the chemical processes.



FG FOOD LABS*

FG Food Labs (one Michelin star) is an attraction within an attraction, an impressive railway tunnel under the Rotterdam Hofbogen. Whether as a stop along the way (lunch) or as your final destination (dinner), this is one gastronomic journey you'll always remember! FG Food Labs - designed by the renowned architecture agency KingKongs - has won plaudits for its relaxed atmosphere, comparable to that of a Spanish bodega. Josélito ham, the best in the world, hangs above the long bar, there is edgy lighting from Lloyd Industrials and marble tables. Meanwhile, the roomy terrace has seating for more than a hundred guests. At FG Food Labs, we are always looking for that one dish that evokes a special memory or a lasting sense of well-being. A restaurant experience without frontiers - every day we work to deliver nothing less.

FG Food Labs

Katshoek 41
3032 AE Rotterdam
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marketing@fgrestaurant.nl
www.fgfoodlabs.nl

Open daily for lunch and dinner

FG Restaurant and FG Food Labs, which are adjacent to one another, can be hired out together for groups of over 50 people.

ROTTERDAM MARKETING AWARD

Every year, the Rotterdam Marketing Award is presented to someone who has made an important contribution to the image of Rotterdam. Last January, François Geurds was presented with this prestigious award by Mayor Ahmed Aboutaleb because - in the words of the jury - he is regarded as the leader of a new movement in edgy, experimental cuisine in the city. "He personifies Rotterdam's DNA: always working to develop new concepts and translating them into action."

Without guests there would be no restaurant and without a restaurant there would be no Rotterdam Marketing Award. For this reason, we would like to share this award with all our guests by means of a 'food gesture', or what we call our 'Fancy Gift'. The Fancy Gift consists of three gift vouchers which can be redeemed for a seven-course dinner at FG Restaurant, a six-course dinner at FG Food Labs and a five-course dinner at FG Bistro.



FG BISTRO

La vie doit se manger pour vivre

FG Bistro is like Montmartre on the Maas, with baroque mirrors along one wall and other style elements you might find in superior bistros in La Douce France. Light blue, gold and aubergine are the defining colours.

The menu in FG Bistro breathes Paris: steak tartare (hand cut, of course) escargots, aubergine grillée à l'huile et à l'ail, and ultra-tender poussin, tarte tatin, îles flottantes au caramel. At FG Bistro you can enjoy an excellent three-course menu at a very reasonable price, just €37 per person. Bib Gourmand in the jargon, but with the comfortable seating of a Michelin star restaurant. The wine menu consists of the best that France has to offer. However, the owner, star chef François Geurds, does not allow himself to be restricted. This master chef is a fan of different cuisines, and as such the menu at FG Bistro includes favourites from different Asian cuisines. France meets Asia - it has proven to be a happy pairing before. Le meilleur des deux mondes brought together in Rotterdam's Lloydkwartier.

FG Bistro

Lloydstraat 204
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www.fgbistro.nl

Open from 12.00, Thursday to Monday - available for group hire (50 people and upwards) on Tuesday and Wednesday.

FG BIKE TOUR

Keen to get to know Rotterdam better, to experience this wonderful city inside and out? On an FG Bike Tour, you'll discover the true flavour of Rotterdam in a relaxed fashion.

In partnership with Van Kortenhof, easily the best cycle shop in the area, we have set out a pleasant cycle route taking in Rotterdam's various hotspots.

FG Bike Tour starts with a cup of coffee/tea in FG Bistro served with home-made pastries, after which you set off on the cycle route at your own pace. It is entirely up to you and your companions how often you stop en route. Halfway through, a fine three-course lunch in Michelin-star restaurant FG Food Labs awaits you. During lunch, complementary wines will be poured - in moderation, since you still have some kilometres to ride through this impressive city after lunch. FG Bike Tour ends up where you started, at FG Bistro.



