

Amsterdam, 20 May 2020

## ZOKU AND JORIS BIJDENDIJK (RIJKS®) OPEN 25 LOFT RESTAURANTS

*Event series Better Together kicks off with collaboration between established Dutch hospitality brands RIJKS® and Zoku*

Zoku, the Amsterdam-based pioneer of the home/office hybrid, today announced the kick-off of the event series 'Better Together'. The first iteration, **Zoku x RIJKS®** on May 29, will see Zoku transforming 25 of its Lofts to private restaurants where couples can enjoy a dinner prepared by Chef Joris Bijdendijk and his team from RIJKS®, the culinary hotspot in Rijksmuseum that was awarded a Michelin Star in 2016, among many other accolades.

For less than 200 euros per person all-in, 25 couples will be able to enjoy an intimate four course dinner with a selection of wines handpicked by Max van Bockel, Head Sommelier at RIJKS®. During dinner, chef Bijdendijk will zoom in for a personal touch. Guests can end the evening on the private rooftop terrace for a nightcap. Included is an overnight stay in the award winning Zoku Loft, a spacious micro apartment equally suited for living and working with the ability to screen off your sleeping area.

Hans Meyer, one of Zoku's co-founders, said: "Our better together-proposition is really showing its value in these trying times. We are community driven, so not only have we initiated a variety of projects for the community, we also kept looking for local partners to collaborate with to add value to their business, the city and our guests. What better way to kick off this series than with one of Amsterdam's best chefs?"

Bijdendijk, Executive Chef at RIJKS® added: "This crisis has brought us a lot of creativity and energy. It is fantastic to see what has emerged in these times and that our guests still want to reward themselves with good food, drinks and getaways in their own country. We are very happy to give a Zoku x RIJKS® experience this way."

Three lofts will be made available at no cost for 'Lieve Amsterdammers' - a project that aims to honor local heroes that have made a positive contribution to the city.



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### NOTE TO EDITORS

The Zoku Lofts are completely self-contained units with its own kitchen, workspace and bathroom, making them suitable for self-isolation or for use as a safe work-space for individuals or project teams. The innovative formula has allowed Zoku to successfully adapt to the current challenges in a locked-down Amsterdam.

For more information or media requests please get in touch with:

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## **ADDITIONAL INFORMATION:**

### **ABOUT RIJKS®**

RIJKS® opened its doors in 2014 in the Philips Wing of the Rijksmuseum with Joris Bijdendijk at the helm as the restaurant's Executive Chef. Together with kitchen Chefs Ivan Beusink and Yascha Oosterberg, Bijdendijk introduced his Low Countries' cuisine, which is firmly rooted in Dutch produce – in all its modest glory.

RIJKS® received a Michelin star in 2016, rose from 16.5 to 17 points in the Gault & Millau guide in 2019 and was included in the brand new ranking list of the team behind The World's 50 Best Restaurants that same year; the 50 Best Discovery.

### **ABOUT ZOKU**

Zoku has invented a new category within the hotel industry with its home/office hybrids. Opened in Amsterdam in 2016 by Dutch entrepreneurs Hans Meyer and Marc Jongerius, Zoku was named after the Japanese word for family, tribe or clan. Zoku facilitates living and working internationally for the growing population of globetrotting talent. Moving far beyond putting heads in beds, the bold concept has won numerous awards and received rave reviews, and is celebrated for its lively Social Spaces, community structure which facilitates genuine connection. Zoku Copenhagen, Vienna and Paris are currently in development and are slated to open in the next 18 months. In 2018, Zoku achieved Bcorp certification - one of the few hospitality brands worldwide to have received this. For more information, visit <https://www.livezoku.com>