

PRESS RELEASE

Two-Michelin-star chef Syrco Bakker returns to the Netherlands for a new gastronomic concept within the extension of Kruisherenhôtel Maastricht

Maastricht, 30 September 2026 — After years of international concept development, two-Michelin-star chef Syrco Bakker returns to the Netherlands for a new partnership with Oostwegel Collection. For Sociëteit De Stuers, the forthcoming extension of Kruisherenhôtel Maastricht, Bakker and his team are developing a new gastronomic concept together with Oostwegel Collection.

The concept comprises a restaurant and a bar and builds on the culinary philosophy Bakker has developed and deepened over the years: Traceability, Nature & Transparency (TNT). Product, origin, nature, transparency and the people behind the ingredients form its foundation. The knowledge, flavours, spices, techniques and traditions Bakker discovered during his years on Bali and in Indonesia give the concept an unmistakably international dimension.

International experience and local partnerships

Syrco Bakker gained international recognition as chef of Pure C in Cadzand, where he was awarded two Michelin stars. Product, origin, nature and collaboration with producers already played an important role in his kitchen there. In recent years Bakker has deepened that philosophy further. With Syrco BASE in Ubud, Bali, he works even more closely with farmers, fishermen, producers, artisans and local communities, not only to find exceptional products, but above all to better understand the knowledge, culture and traditions behind them.

That way of working comes together in Traceability, Nature & Transparency: knowing where a product comes from, working with respect for what nature provides, and being transparent about the people, knowledge and processes behind what finally appears on the plate and in the glass. These values also form the foundation of the new concept in Maastricht.

Gastronomy, heritage and hospitality

For Oostwegel Collection, the partnership marks an important next step in the further development of gastronomy as a strategic pillar within the family business. In the conviction that gastronomy, heritage and hospitality strengthen one another, Oostwegel Collection has for many years invested in exceptional destinations that contribute to the international appeal of Maastricht and South Limburg. Camille Oostwegel, Owner and Managing Director of Oostwegel Collection: “With Syrco we bring to Maastricht not only one of the leading Dutch chefs of his generation, but also a visionary who will help take our gastronomic ambitions to the next level. His international experience, creative approach to gastronomy and strong focus on product, origin and sustainability fit seamlessly with the values of Oostwegel Collection.”

Indonesian knowledge, international flavours and the identity of Maastricht

The years in Indonesia introduced Bakker and his team to an enormous wealth of flavours, spices, products, preparations and traditions. They bring that knowledge to Maastricht, where they connect it with Dutch and regional seasonal produce and with Bakker's European background and techniques. Syrco Bakker: “It will be neither a copy of Syrco BASE nor a

traditional Indonesian restaurant. From the same values we are developing a concept of its own, with an international signature and a recognisable taste.” And it is about more than what is on the plate. The hospitality, culture and history of Maastricht and the listed character of Kruisherhotel also become part of the identity and the experience.

In this way different worlds come together: the Netherlands and Indonesia, local produce and international flavours, knowledge and tradition, history and contemporary hospitality. Syrc Bakker continues: “Returning to the Netherlands feels special. Product, origin and the people behind them have always been important in my work, but in recent years I have come much closer to them. In Maastricht we want to bring together everything we have discovered and learned with the produce, culture, history and hospitality of this place. From our values we are creating something new that truly belongs to Maastricht and, at the same time, shows and lets you taste what we stand for today.”

For the new concept, Syrc Bakker and his team are developing the culinary identity, philosophy and quality standards. After the opening he will remain closely involved in its further development and quality assurance. The new restaurant and bar will form part of Sociëteit De Stuers, the forthcoming extension of Kruisherhotel Maastricht. In the coming period Bakker and Oostwegel Collection will work on realising the concept and the complete guest experience. Further details on the name, culinary direction and opening will be announced at a later date.

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For more information or further comment on this release, please contact:

Oostwegel Collection Marketing & PR

E-mail: marketing@oostwegelcollection.nl

Tel.: +31 (0)43 608 89 00

Syrc Bakker / Syrc BASE

info@syrcbakker.nl

About Oostwegel Collection

Oostwegel Collection is a second-generation, family-owned hospitality company and Certified B Corporation. Building on the foundation laid in 1980 by Camille Oostwegel Sr., whose life's work was dedicated to the meticulous restoration of historic monuments, the company is today led by Camille Oostwegel (Owner & Managing Director) and Meredith Stark Oostwegel (Co-owner & Creative Director). Together, they continue to champion this passion for architectural preservation while evolving Oostwegel Collection's vision of meaningful luxury.

www.oostwegelcollection.nl

About Kruisherhotel Maastricht

Designed for Discovery

The five-star Kruisherhotel Maastricht is located in the centre of Maastricht, in the former 15th-century Kruisher monastery. Together with the Gothic church, the complex has been transformed into a design hotel. The interior is the creation of the internationally acclaimed interior architect Henk Vos, in collaboration with international designers including Le Corbusier,

Ingo Maurer and Philippe Starck. The architectural contrasts between past and present come to life throughout the hotel: from the impressive entrance and the eclectic bistro Spencer's, led by Chef de Cuisine Tim Signet, to the luxurious guestrooms and the cloister garden.

Kruisherhotel Maastricht has been part of the Limburg family business Oostwegel Collection since 2005 and is a member of Design Hotels™. The hotel is led by General Manager Jeroen Richterich. For more information:

www.oostwegelcollection.nl/kruisherhotel-maastricht

About Syrco Bakker

Syrco Bakker is a Dutch chef and entrepreneur with Dutch and Indonesian roots. As chef of Pure C in Cadzand he was awarded two Michelin stars. Product, origin, nature and the relationship with producers run like a thread through his work. Today these come together in his philosophy Traceability, Nature & Transparency (TNT).

With Syrco BASÈ in Ubud, Bali, Bakker has deepened this vision and connected it with the knowledge, flavours, ingredients, techniques and traditions he discovered in Indonesia. By working closely with farmers, fishermen, producers, artisans and local communities, he continually seeks a stronger connection between product, origin, culture and gastronomy.

Bakker is also active internationally with restaurant concepts and culinary collaborations, including Farmhouse by Syrco at The Ritz-Carlton Al Wadi Desert in Ras Al Khaimah, United Arab Emirates. Through the partnership with Oostwegel Collection, Bakker returns to the Netherlands with a new gastronomic concept in which his international experience, Dutch and Indonesian background and culinary philosophy come together with the culture, history and hospitality of Maastricht.

www.syrco.nl