

OMBER

A Culinary Tribute to Rembrandt – Masterpieces of Flavour and Artistry in the Heart of Amsterdam at Omber Restaurant

Located within the historic Tivoli Doelen Amsterdam Hotel – the very place where Rembrandt's The Night Watch once hung for over 70 years – Omber Restaurant is a destination where culinary craftsmanship meets artistic inspiration. Honoring the Master Rembrandt van Rijn, Omber brings his signature techniques to life through color, texture, light, conservation, and volume – the foundational pillars of Omber's concept. These principles guide every aspect of the dining experience, from dish composition to ambiance.

The Concept

Omber is more than a restaurant – it's an immersive dining experience inspired by the Dutch Master's legacy. Just as Rembrandt mastered the balance of light and shadow, Omber's chefs curate dishes that explore contrast, depth, and harmony. Flavors are treated like pigments: carefully blended, layered, and preserved using the freshest local ingredients.

Each dish reflects the artistic philosophy of paint making – from textured elements that mimic brushstrokes to color palettes that echo Rembrandt's works. This bold culinary storytelling turns every plate into a canvas and every course into a composition, while honoring the ideas of light, texture, volume, and conservation that defined the artist's work.

The Location

Situated right next to the Amstel River in the heart of Amsterdam, Omber offers a view as iconic as its inspiration, overlooking the canals. Guests dine in a contemporary setting with elegant nods to Rembrandt's era, just steps away from the Rembrandt House Museum, the Flower Market, and Amsterdam's vibrant cultural attractions.

The Atmosphere

A warm, elegant space where light plays across dark wood and soft velvet, Omber channels the ambiance of an artist's atelier. The restaurant also features a stylish bar, perfect for apéritifs or late-night drinks, blending relaxed sophistication with a vibrant urban energy.

The Chef

At the helm of Omber's kitchen is Jose Juan Senes, a culinary artist whose passion for fine ingredients and storytelling through food brings Rembrandt's legacy to life. With years of international experience and a deep appreciation for Dutch culinary heritage, he infuses each creation with creativity and technical mastery. What began as a moment of curiosity became a lifelong passion of cultural exploration. Trained at a pioneering culinary university in Spain and shaped by international experiences, he brings together

bold flavor, refined techniques, and artistic vision – the perfect combination to perfect the concept of Omber.

Signature Dishes

Omber's menu features several standout dishes that embody the restaurant's artistic vision. Highlights include:

Omber colour study

Dutch vegetables | tomato dressing

Texture & conservation

Seafarer's cod with leeks

Cod | candied leeks | leek vichyssoise

Texture & volume

The Nightwatch

Veal cheek | pumpkin | greens

Light & conservation

Wine Selection

Omber's wine list, curated by our in-house sommelier in homage to Saskia – Rembrandt's wife – reflects a thoughtful global perspective. Every label is selected from wineries that are either owned, led by, or feature a female enologist – a celebration of women in wine from around the world.

Local Roots

Omber is deeply connected to the local community, highlighting regional producers throughout the menu. We proudly source our artisanal bread from Van Menno and select cheeses from renowned Dutch dairy farms, offering a true taste of the Netherlands.

Hours of Operation

- Dinner: Monday to Sunday | 18:00 – 23:00
- Bar: Monday to Sunday | 16:00 – 23:00

- Ends -

High-Resolution Images: <https://www.themhzone.com/customshare/index/ZWIGV8>

Editor's Notes:

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