

“With FG Food Labs I explore boundaries. Looking for how right a taste can actually be hit. How pure can an ingredient be. What is it that brings back those special memories. I want to see how far I can go with the preparation of the product, how can I get the very best out of the products. We have created an intimate and industrial place, in the middle of the trendy, new heart of Rotterdam. We break with established ideas about background music and décor. Here we distill atmosphere.

As a porch of FG Restaurant, Food Labs is a headstrong hotspot where ideas are born. But above all, I create here, along with a fantastic team, a boundless restaurant experience. Every day.

Mind The Gap!”

Francois Geurds
Patron / Cuisinier



Bites / Fingerfood

Pan con tomate	€ 6,50
Chorizo Joselito	€ 17,50
Lomo Joselito	€ 19,50
Jamón Joselito (The Best)	€ 27,50

Freshly toasted nut mix	€ 5,-
Canelé foie (cake with duckliver) 2 pieces	€ 6,50
Toast / Sardine / Tomato	€ 7,50
Lettuce / Foie	€ 10,50
Lettuce / Softshell	€ 11,50
Porkbelly mini burger	€ 15,-

Chef's menu

4 gangen (included Nitro Lab Style)	€ 60,-
5 gangen (included Nitro Lab Style)	€ 70,-
6 gangen (included Nitro Lab Style)	€ 80,-

Dishes

Thom Kai / Vega / Tomato Toast	€ 9,50
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Thom Kai / FG Lab Style / Daily Fish	€ 17,50
Vongole / Tajin / Daily Fish (to share for 2)	€ 19,50
Cod fish / Tomato / Chorizo	€ 29,50
Okonomiyaki (Japanese pancake)	€ 19,50
Brioche / Foie / Free range egg	€ 27,50
Sweetbread / Celeriac / Sweet-Sour	€ 29,50
Porkbelly / Mibrasa / 48 hours	€ 29,50
Simmentaler/ Beef / Potato / Stew	€ 32,50
Neck of Lamb / Escargot / Coconut	€ 29,50
Aubergine / Tomato / Mozzarella / Cresson	€ 19,50
Nitro Cocktail / Lab Style	€ 15,-

Dessert / Cheese

Vanilla / Foie / Macadamia	€ 15,-
Popcorn / Chix / Pistachio	€ 15,-
Liquorice / Banana / Terragon	€ 15,-
Selection of our cheese trolley	€ 15,-

