



TRIBECA

In 2021 Jan and Claudia Sobecki celebrated the fifth anniversary of their restaurant Tribeca in Heeze in Brabant. And all those five years, two Michelin stars had their spot on the door. Behind that door a warm welcome will await you. Feel the heat, head in the clouds. Just the way you want, and then just a little bit more. A restaurant as a restaurant was once intended, at the highest level, but with an accessible character. Michelin 2.0.

ABOUT RESTAURANT TRIBECA

Tribeca is named after the New York neighborhood of Tribeca, the 'Triangle Below Canal street'. Jan Sobecki worked there for many years. "In Heeze, the Netherlands, we have created our own triangle between work, family and friends. We would like to invite everyone to be a part of it. Because we love to enjoy it together."

Tribeca is stunning and overwhelming. Is global and versatile. Refined and balanced. Gastronomy at the highest level, with an inviting character. Take a journey through a culinary world. Come enjoy. Come with me.

JAN SOBECKI'S KITCHEN

Sobecki's global cooking style is characterized by simplicity, quality and passion. Based on French cuisine, supplemented with international accents. He is constantly looking for the very best products and places them on a pedestal with his dishes. Thanks to this focus on the product, you can taste at Tribeca that less is really more.

Sobecki: "For me it's about honest flavours. pure. We are going back to classic cooking, but in the present. Contemporary classic. I love that. High end ingredients really cooked to perfection."

DARE TO COME CLOSER?

The kitchen is the beating heart of Tribeca. This is where the magic happens. In the kitchen room you literally join the team in the kitchen. Enter the chef's domain and discover the secrets of Tribeca. Close to the heart and close to the heat. An evening full of interaction and action. Ultimate enjoyment of intense flavors in a comfortable setting. Each menu consists of small dishes, full of flavor and packed with experience.

The kitchen room is also an ideal setting for a private group dinner. You can book from 2 to a maximum of 12 people.

FROM THE BRABANT CLAY

Chef Sobecki grows the most special vegetables, plants and herbs himself in his Tribeca vegetable garden, near the restaurant. A spacious surface of Brabant clay full of ancient vegetables, exotic herbs and edible flowers.

The vegetable garden is a test kitchen for Sobecki, a source of inspiration and a way to stay close to the seasons and the origin of the product. Hands in the clay. Taste, smell and test. Nature determines what is on the menu. Unique varieties, specific flavors and spectacular colours. Harvested in the morning, on your plate in the evening.