

# Flanders Kitchen Rebels

**25** OUTSTANDING  
YOUNG  
CHEFS / 2016

Including inspiring  
tips and accomodation  
in Flanders

VISITFLANDERS



**Flanders**  
State of  
the Art

# THE FLANDERS KITCHEN REBELS ARE EVERYWHERE

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### GASTRONOMY FOR EVERYONE

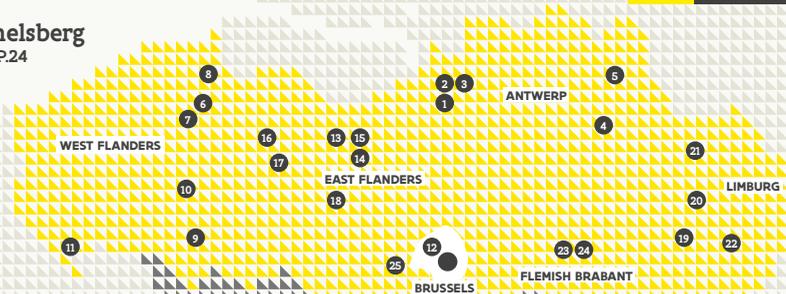
Flanders Kitchen Rebels provide a total experience, so these chefs are prepared to take special requirements into account. We recommend that you contact the restaurant of your choice in advance. Need more detailed information? Then please contact us on +32 (0)2 504 03 40 or via [accessible@visitflanders.com](mailto:accessible@visitflanders.com).

 Special attention for people with allergies

 Special attention for people with diabetes

 The restaurant is easily accessible

 The restaurant is accessible with assistance



## SO WHAT ABOUT THE FOOD?

Gastronomy is part of our identity. Our love of good food is in our DNA. There's no denying it. The people of Flanders believe life is there to be enjoyed. Spending time over a good meal at home or out in a restaurant is part of our culture.

### FLEMISH WAVE

Fresh local products, talented chefs, and the love of dining together are at the roots of our dining culture. Thanks to the **Flemish Wave of young talented chefs**, Flanders is set to become the new destination for lovers of fine food.

It is remarkable how journalists from all over the world describe the cuisine they experience in Flanders. They are full of praise for the affordable and quality-driven restaurants, often in unique locations. Flanders may be small, but it has a huge number of quality restaurants, bistros, brasseries, and bars. As we said, size doesn't matter. But quality does!

### GOING LOCAL

A huge variety of unique products is available in Flanders. There's more to our region than the guilty pleasures of chocolate and beer. Think about the treasures of our North Sea like grey shrimps, or think of hop sprouts, chicory,

asparagus, etc. The cuisine of Flanders cannot be defined by just a couple of typical dishes. Although ingredients from all over the world are readily available in Flanders, chefs are continually searching for the best ingredients within their region, from their own local producers and farmers.

### BON VIVEUR CULTURE

We also have a special gastronomic history, with many dishes from the Middle Ages that are still popular in our country's folk cuisine. Modern chefs always enjoy reviving them and putting their own stamp on them, and our bon viveur nature means we are easily tempted by all this delicious food.

### MORE INFORMATION:

[www.flanderskitchenrebels.com](http://www.flanderskitchenrebels.com)  
[www.visitflanders.com](http://www.visitflanders.com)

## DELICIOUS FLANDERS

Flanders is a fairy-tale destination where the streets are paved with chocolate cobble stones and the air is filled with the smell of hot waffles. Or so they say. Are you ready to discover delicious Flanders? Things you should know before you fall in love with Flanders.

 We are at **the heart of Europe**. Flanders is the northern region of Belgium, which is bordered by the Netherlands to the north, Germany and Luxembourg to the east, France to the south, and Great Britain across the North Sea to the west.

 We have **67 km (41.6 mi)** of coastline.

 Size doesn't matter. Flanders is **13,521 km² (5,220 sq mi)**. Small but strong.

 **Brussels** is our capital city.

 We speak **Dutch**. Well, actually it's called Flemish, which comes in many dialects. But don't worry, on average, we speak four languages. English is widely spoken.

 We have over **6,300,000 inhabitants**.

 101 restaurants have at least one **Michelin** star.



# FLANDERS KITCHEN REBELS COOK UP A STORM

#FLANDERSKITCHENREBELS

Flanders abounds with fine food, and that's where the Flanders Kitchen Rebels come in. The Flanders Kitchen Rebels are 25 top chefs, all younger than 35, with an irrepressible love of Flemish gastronomy and pure ingredients. Innovation, creation, and a dash of rock 'n' roll are the key ingredients in these chefs' kitchens.

## CUISINE

The culinary heritage of Flanders boasts unique fresh ingredients such as grey shrimps, hop shoots, chicory, and asparagus. A Flanders Kitchen Rebel chef has respect and a passion for these ingredients and for their producers and their growers. Although ingredients from all over the world are available in Flanders, local chefs love sourcing produce close to home, in their own local area. Or in some cases, from their own gardens. You can't get fresher than that.

## GENIUS

The young chefs are headstrong. They are the innovators in the world of gastronomy. They search for the ultimate flavour combinations with an open mind, with an eye for detail and an overwhelming desire to reveal the ingredients' purity.

## REBEL

The young chefs do things their own way. That's what makes them innovators in the world of Flemish fine dining. They open-mindedly seek out the best combinations of flavours, with an eye for detail and a powerful drive to reduce ingredients to their purest form.

## CUTTING-EDGE CRAFTSMANSHIP

Powered by their knowledge and skill, these chefs are true masters of their art. Many of them have trained at the best hotel schools in Flanders. This training has sharpened their product knowledge, cooking techniques, and discipline.

**So we dare you.  
Have a bite.  
Fall in love.**

## Founding fathers of Flanders Kitchen Rebels

Only the best is good enough for three-star chef Gert De Mangeleer, the best European chef of 2014, and host Joachim Boudens. This impressive duo is internationally renowned for superb culinary talent and consummate hospitality.

'Gastronomic Flanders has a wealth of young talent. Innovating chefs who are known for their craftsmanship, innovative techniques, perfectionism, and home-grown produce. The Flanders Kitchen Rebels push out the boundaries. Surrounded by their kitchen team, sommeliers, and head waiters, these chefs create a total experience in which guests are taken on a culinary journey. The Flanders Kitchen Rebels are putting Flanders on the map.'

Gert De Mangeleer  
& Joachim Boudens





# ANTWERP

IN THE PROVINCE OF ANTWERP | 5 YOUNG CHEFS

The people of Antwerp love to eat and drink. Looking for a cold beer, a quick bite, or elegant gourmet cuisine? Bars, restaurants, and cafés are plentiful. Thanks to migration and the influence of the port, Antwerp is a fascinating melting pot of global flavours and local specialities. Looking for the latest food trends? Then head for the trendy Zuid or Het Eilandje districts or take in one of the numerous culinary events the city has to offer.



APRIL		JULY		OCTOBER	NOVEMBER	
MAY	JUNE	AUGUST	SEPTEMBER	DECEMBER		
Antwerpen Proeft	Bierpassie weekend	Bollekes-feest	Laundry day	Winter in Antwerp		

## CHECKLIST FOR FOODIES



**CHEESE AFFINEUR MICHEL VAN TRICHT & SON**  
Internationally renowned cheese specialist. Tasting is also possible at the Cheese & Wine bar.  
[www.kaasmeestervantricht.be](http://www.kaasmeestervantricht.be)



**ELIXIR D'ANVERS**  
The De Beukelaer family has been distilling this Antwerp herb liqueur since 1836.  
[www.elixir-danvers.be](http://www.elixir-danvers.be)

**GOOSSENS BAKERY**  
Traditional pastry and cakes since 1884. Their roggeverdommeke is world-famous.  
Korte Gasthuisstraat 31, Antwerp



**BOLLEKE (DE KONINCK)**  
A typical Antwerp beer, served in a special glass known as a bolleke. Order as we do in Antwerp by asking for 'een bolleke Keuning'.  
[www.dekoninck.be](http://www.dekoninck.be)



visitantwerp  
 visitantwerp  
 @visit\_antwerp  
 APP: This is Antwerp  
[www.visitantwerpen.be](http://www.visitantwerpen.be)

- 1 Culinary walks – Antwerp – [www.culinairewandelingen.be](http://www.culinairewandelingen.be)
- 2 The Chocolate Line – Antwerp – [www.thechocolateline.be](http://www.thechocolateline.be)
- 3 Biertroefroute – Turnhout – [www.toerismeturnhout.be](http://www.toerismeturnhout.be)
- 4 St. Rumbold's Cathedral – Mechelen – [www.sintromboutstoren.be](http://www.sintromboutstoren.be)
- 5 Zimmer tower – Lier – [www.zimmertoren.be](http://www.zimmertoren.be)
- 6 Cycling in the footsteps of the soldiers of the Great War – Kempen (Kapellen-Brasschaat) – [www.spoorfietsen.be](http://www.spoorfietsen.be)



## TIPS IN ANTWERP AND THE REGION



CYCLING IN THE FOOTSTEPS OF THE SOLDIERS OF THE GREAT WAR



BIERTROEFROUTE



CULINARY WALKS



THE CHOCOLATE LINE



ST. RUMBOLD'S CATHEDRAL



ZIMMER TOWER



**THE JANE**

Paradeplein 1, 2018 Antwerp  
Tel: +32 (0)3 808 44 65

[www.thejaneantwerp.com](http://www.thejaneantwerp.com)

The Jane Antwerp

Closed: Monday and Sunday

**GAULT&MILLAU:** 16/20

**MICHELIN:** 1 STAR

**SEATS:** 74



**Nick Bril** /31yrs old



**L'ÉPICERIE DU CIRQUE**

Volkstraat 23, 2000 Antwerp  
Tel. +32 (0)3 238 05 71

[www.lepicierieducirque.be](http://www.lepicierieducirque.be)

Epicerie Du Cirque

Comptoir27

Closed: Monday & Sunday

**GAULT&MILLAU:** 14/20

**MICHELIN:** 1 STAR

**SEATS:** 40



**Dennis Broeckx** /31yrs old



**THE ESSENCE ACCORDING TO NICK BRIL**



**Night Owl**

I'm a bit of a night owl. As a DJ, I can really let myself go. That's real freedom, for me.



**Distinctive products**

I'm fascinated by distinctive products. Take beer: there are so many different kinds of beer in Flanders. You can really put everything into arriving at the perfect pairing for a dish.



**Mokatine**

This coffee-flavoured Antwerp sweet has been around since 1924. In more than 90 years, the recipe has never been modified. Never change a winning team.

[www.roodthooft.be](http://www.roodthooft.be)

**DENNIS BROECKX'S CULINARY CHOICES**



**Regional delicacies**

In Antwerp we can be truly proud of our 'bolleke' and our 'handjes'!

**Classics**

My sacred top three: my grandmother's Normandy-style sole, my mother's stew (carbonade flamande), and my wife's vegetable tart.



**Hotspot**

In our delicatessen, 'Comptoir,' you will find a variety of seasonal preparations and a splendid array of quality products. If you're in the neighbourhood be sure to drop in!

**Cuisine**

Interesting combinations and distinctive flavours are Dennis's trademarks. He enjoys transforming vegetables and herbs into pure, balanced, and fresh dishes.



**CULINARY HERO**

**Vilhjalmur Sigurdarson**

**SOUVENIR, YPRES**



**The last supper**

Ken Verschuere's turbot with a lobster béarnaise by is heavenly. I would be more than happy to have that for my last supper!

[www.detuinkamer-broodhuys.be](http://www.detuinkamer-broodhuys.be)



**GRAANMARKT 13**

Graanmarkt 13, 2000 Antwerp  
Tel. +32 (0)3 337 79 91

[www.graanmarkt13.be](http://www.graanmarkt13.be)

- Graanmarkt13
- @Graanmarkt13
- Graanmarkt13
- Graanmarkt13

Closed: Monday & Sunday

**GAULT&MILLAU:** 15/20  
**MICHELIN:** 2 COUVERTS  
**SEATS:** 50



**Seppe Nobels** /33 yrs old



**FLEUR DE SEL**

Turnhoutsebaan 189, 2460 Kasterlee  
Tel. +32 (0)14 75 34 68

[www.fleur-de-sel.be](http://www.fleur-de-sel.be)

- Fleur de Sel

Closed: Monday & Tuesday

**GAULT&MILLAU:** 14/20  
**MICHELIN:** 2 COUVERTS  
**SEATS:** 42



**Alex Verhoeven** /27 yrs old

**A WORD OR TWO FROM SEPPE NOBELS**



**Frank Fol, Sire Pynnock**

Frank Fol has my eternal respect. He is the founder of vegetable gastronomy and has always been a great inspiration to me!

[www.degroentekok.be](http://www.degroentekok.be)

**Relaxation**

Experimenting in the kitchen at home on a Sunday with my wife and two daughters. Enjoying homemade tapas, mezze, antipasti together... Blissful!

**Theatre district**

The seven theatres located near the Graanmarkt make me love this district even more! Want to discover it for yourself? I'd recommend staying overnight at The Apartment



**HOTEL Les Nuits**

Lange Gasthuisstraat 12, 2000 Antwerp  
[www.hotellesnuits.be](http://www.hotellesnuits.be)

\*There's also overnight accommodation linked to the restaurant.

**Cuisine**  
Constantly changing menus with light, refreshing creations in which vegetables and herbs play the leading role. He uses herbs he has picked from his private roof terrace, where he has also put some beehives.



**Saffron**

Belgian saffron, grown in my own province, is my discovery of the year. What a brilliant regional product!

[www.belgischesaffraan.be](http://www.belgischesaffraan.be)

**ALEX VERHOEVEN'S GOOD OLD DAYS**

**Nostalgia**

Spinach purée with bacon, like my mother makes, will always be one of my favourites



**HOTEL de Watermolen**

Houtum 61, 2460 Kasterlee  
[www.watermolen.be](http://www.watermolen.be)

**Cuisine**  
This talented young chef soon made a big impression. He offers a pure cuisine with beautiful flavour balances achieved using new techniques.



**Good old times**

During my spare time, you will find me around my vintage motorbikes. I can happily spend hours tinkering with it.

**CULINARY HERO**  
**Carl Wens**  
**DE PASTORIE, LICHTAART**



**From the region**

In Turnhout we have our own caviar under the Royal Belgian Caviar label.

[www.royalbelgiancaviar.be](http://www.royalbelgiancaviar.be)



**AMU**

Patersstraat 79, 2300 Turnhout  
Tel. +32 (0)14 41 24 89

[www.amu-turnhout.be](http://www.amu-turnhout.be)

f Amu

Closed: Tuesday, Wednesday & Saturday lunchtime

GAULT&MILLAU: 13/20

SEATS: 46



**Marjanne Moonen** /33 yrs old



**BEHIND THE SCENES WITH MARJANNE MOONEN**



**CULINARY HERO**

**Matty Van den Brande**

MATTY, ANTWERP

**Ting ting!**

I have to have a bell in the kitchen. It's so important for ensuring smooth service.



**Basil**

Basil is without doubt by favourite herb! A touch of Italy in your kitchen adds extra warmth.



**Childhood memories**

The monthly family gatherings around the table at grandma's, eating meatballs in tomato sauce together. The ultimate in conviviality!



**B&B De Hessie**

Heizijde 108, 2300 Turnhout  
[www.dehessie.be](http://www.dehessie.be)

**Cuisine**

Mediterranean-inspired dishes with excellent ingredients and unexpected flavours. Her cooking is precise and carefully thought out and her dishes are meticulously finished.

PRODUCT



**LIERSE VLAAIKES**

ANTWERP

A Liers vlaaike is one of the oldest regional pastries in the province of Antwerp, probably more than 300 years old.

Originally, it was a small pastry measuring 5 to 6 cm in diameter and made of bread dough pushed into small wooden moulds. The dough is made with warm water. The water evaporates and enables the biscuit to dry out. This process takes a number of days. The mixture could vary from bakery to bakery. Today, Lierse vlaaike can only be made by bakers in and around Lier who are affiliated to the 'Orde van het Lierse Vlaaike'. They work with a standard recipe that is very close to the original. The bread dough consists of water, butter, and flour and is pushed into metal moulds measuring 5 cm in diameter and 2.5 cm in height. The filling is made of breadcrumbs, candy syrup, milk, and four spices and gives off a delicious spicy aroma.



**INFO:** The filling is made of breadcrumbs, candy syrup, milk, and four spices and gives off a delicious spicy aroma.

# BRUGES

IN THE PROVINCE OF WEST FLANDERS

6 YOUNG CHEFS

Bruges, one of Europe's gastronomic centres, can boast of a number of outstanding restaurants. Whether you swear by seafood or prefer a juicy cut of meat, whether your preference goes to beer with your meal or sauces based on wine, whether you have a soft spot for exotic culinary fireworks or would rather sample authentic local cuisine, Bruges offers so many excellent options that every diner is sure to find somewhere to his or her taste.



JANUARY	FEBRUARY	MARCH - OCTOBER	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBER	SEPTEMBER - NOVEMBER	OCTOBER	DECEMBER
		Zee van Smaak-routes	Rondje Roodbruin			Cactusfestival	Kookeet		Het Lekkere Westen		

## CHECKLIST FOR FOODIES



### CAFÉ VLISSINGHE

Café Vliissinghe, the oldest bar in Bruges! Its roots go back to 1515, and it's still a great place to pass some time.  
[www.cafevliissinghe.be](http://www.cafevliissinghe.be)

### JULIETTE'S CRAFT BISCUIT BAKERY

Brenda Keirsebilck bakes and sells a range of goodies, made from the finest natural ingredients, following her grandmother's recipes.  
[www.juliettes.be](http://www.juliettes.be)



### CHOCOLATIER SUKERBUYC

Chocolatier Sukerbuyc opened in 1977. Their pralines are made on the spot according to a secret family recipe.  
[www.sukerbuyc.be](http://www.sukerbuyc.be)

### PATISSERIE ACADEMIE

According to Gault&Millau, this is the best patisserie (cake and pastry shop) in the city.  
[www.patisserieacademie.be](http://www.patisserieacademie.be)



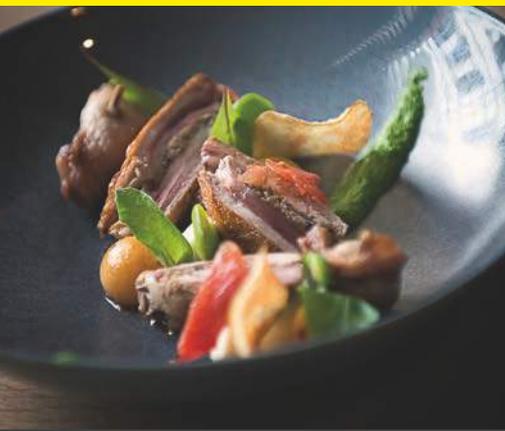
## TIPS IN BRUGES

AND THE REGION



Visit Bruges  
@Visit\_Bruges  
visitbruges  
APP: Xplore Bruges  
[www.visitbruges.be](http://www.visitbruges.be)

- 1 In Flanders Fields Museum - Ypres - [www.inlandersfields.be](http://www.inlandersfields.be)
- 2 Loppem Castle - Zedelgem-Loppem - [www.kasteelvanloppem.be](http://www.kasteelvanloppem.be)
- 3 Texture - Kortrijk - [www.texturekortrijk.be](http://www.texturekortrijk.be)
- 4 Domain Raversyde - Ostend - [www.raversyde.be](http://www.raversyde.be)
- 5 Poperinge Hop Museum - Poperinge - [www.hopmuseum.be](http://www.hopmuseum.be)
- 6 Groeninge Museum and Saint John's Hospital - Bruges - [www.museumbrugge.be](http://www.museumbrugge.be)
- 7 Bruges World Heritage City' walk - Bruges - [www.visitbruges.be](http://www.visitbruges.be)



**BONTE B**

Dweersstraat 12, 8000 Bruges  
Tel. +32 (0)50 34 83 43

[www.bonteb.be](http://www.bonteb.be)

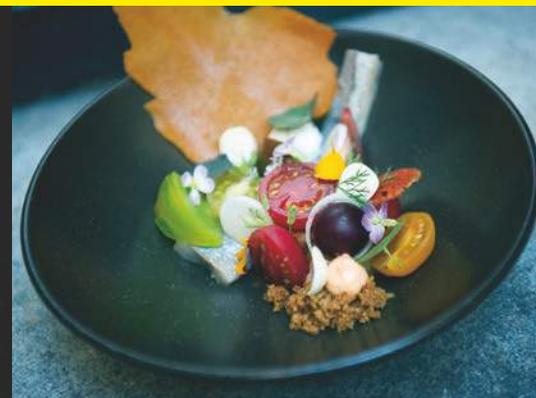
Bonte B

Closed: Monday & Sunday

**GAULT&MILLAU:** 14/20  
**MICHELIN:** 2 COUVERTS  
**SEATS:** 34



**Bernard Bonte** /35 yrs old



**ZENO**

Vlamingstraat 53, 8000 Bruges  
Tel. +32 (0)50 68 09 93

[www.restaurantzeno.be](http://www.restaurantzeno.be)

Zeno

Closed: Monday, Saturday  
lunchtime, & Sunday

**GAULT&MILLAU:** 16/20  
**MICHELIN:** 2 COUVERTS  
**SEATS:** 36



**Reinout Reniere** /32 yrs old

**BERNARD BONTE'S FAVOURITE FLAVOURS**



**CULINARY HERO**

**Geert Van Hecke**

DE KARMELIET / BISTRO REFTER, BRUGES



**Forgotten cuts**

Even though back steak and oxtail are not the most tender pieces of beef, they are so full of flavour that it is a pleasure to work with them.

**Cuisine**

Trendy, contemporary cuisine. The main ingredient comes first in Bonte's dishes. He seeks out suitable ingredients in order to achieve the right balance. Bonte B offers a number of menu formulas.



**HOTEL Bla Bla**

Dweersstraat 24, 8000 Bruges  
[www.hotelblabla.com](http://www.hotelblabla.com)



**Vervain**

The scent of vervain is a breath of fresh air in the kitchen and offers enormous potential.

**INTO THE FLEMISH LANDSCAPE WITH REINOUT RENIERE**

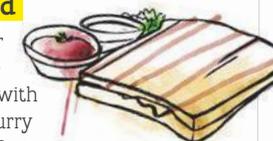


**Culinary highlight**

The opening of ZENQ the third 'delivery' after those of my two daughters.

**Hangover food**

A croque-monsieur [toasted ham-and-cheese sandwich] with mayonnaise and curry ketchup is the perfect breakfast after a night out!



**Cuisine**

Vegetables, herbs, and products from local suppliers are used in exciting dishes with pure flavours and aromas. A total experience based on seasonal availability.



**Relaxation**

I regularly hop on my racing bike to enjoy the Flemish countryside, which inspires me.



**Last supper**

I really enjoy a big helping of 'gehakt Parmentier' [shepherd's pie] in good company.



**SEL GRIS**

Zeedijk 314, 8301 Knokke-Heist  
Tel. +32 (0)50 51 49 37

[www.restaurantsselgris.be](http://www.restaurantsselgris.be)

Sel Gris

Closed: Wednesday & Thursday

**GAULT&MILLAU:** 16/20

**MICHELIN:** 1 STAR

**SEATS:** 50\*

\*Groups: up to 10 people



**Frederik Deceuninck** /33yrs old

\*More spacious toilet, but insufficiently accessible for many wheelchair users

**VA ET VIENT**

Handboogstraat 20, 8500 Kortrijk  
Tel. +32 (0)56 20 45 17

[www.vaetvient.be](http://www.vaetvient.be)

Va et Vient

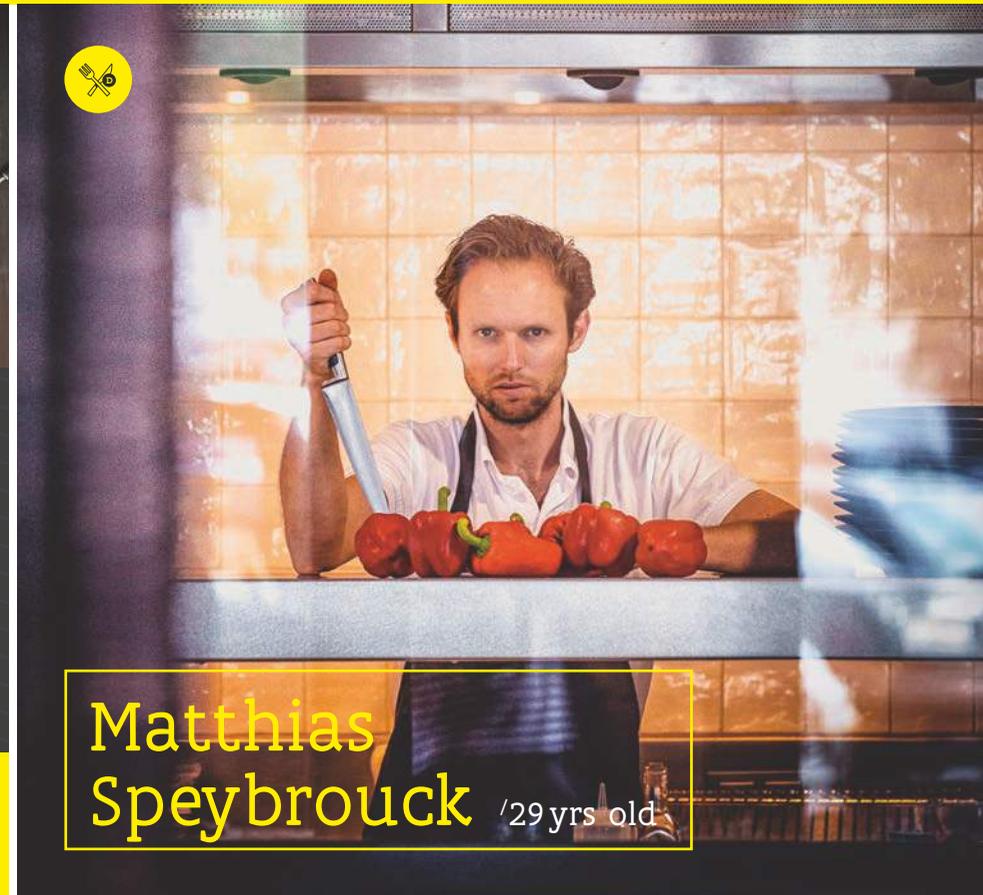
@VVient

Closed: Monday,  
Saturday lunchtime, & Sunday

**GAULT&MILLAU:** 13/20

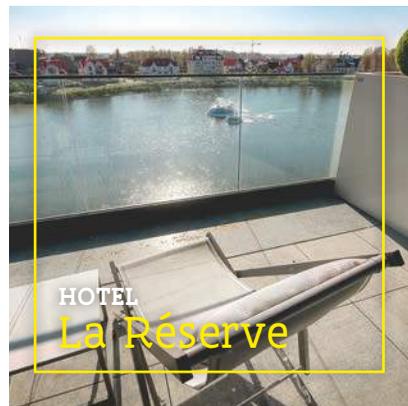
**MICHELIN:** 1 COUVERT

**SEATS:** 40



**Matthias Speybrouck** /29yrs old

**THE TASTIEST FOOD FROM FREDERIK DECEUNINCK'S REGION**



Elizabethlaan 160, 8300 Knokke-Heist  
[www.la-reserve.be](http://www.la-reserve.be)



**Burgundy snails**

Forget the rubbery snails from the fair. Properly farmed Burgundy snails melt in your mouth and are a true delicacy!

**Cuisine**

Deceuninck further purifies dishes, removing when necessary, and serves them full of flavour, balance, and changing structure. His contemporary version of grandmother's cuisine is legendary.

**Everyday food**

A baguette - still a bit warm - with sausage, mustard, and américain sauce from my father's butcher's shop. Delicious!



**In the neighbourhood**

In addition to the choice of more than 20 Michelin-star restaurants, I recommend you go for a walk in the Zwin, a nearby nature reserve, or pay a visit to the fish market.

**MATTHIAS SPEYBROUCK'S CULINARY FAVOURITES**

**Asparagus**

By far my favourite vegetable is the asparagus. I am always happy when the asparagus season kicks off, as it also means that a lot of other young spring vegetables will soon be available.



**Cuisine**

When putting together a dish, Matthias usually first selects his vegetables. His combinations are raw, purified, and refined.



**Kobe Desramaults**

I started at Kobe's restaurant ten years ago. I had just left school, but Kobe believed in me straight away. He shaped me into what I am today. The team at In De Wulf felt just like family.

[www.indewulf.be](http://www.indewulf.be)



**Relaxation**

After our work is finished we regularly head to Bar des Amis on the Grote Markt with our team. Some serious partying has taken place in that pub...

[www.bardesamis.be](http://www.bardesamis.be)



**Kortrijkse bil**

My favourite regional product? Kortrijkse bil, a delicious piece of salted veal.



**BOURY RESTAURANT**

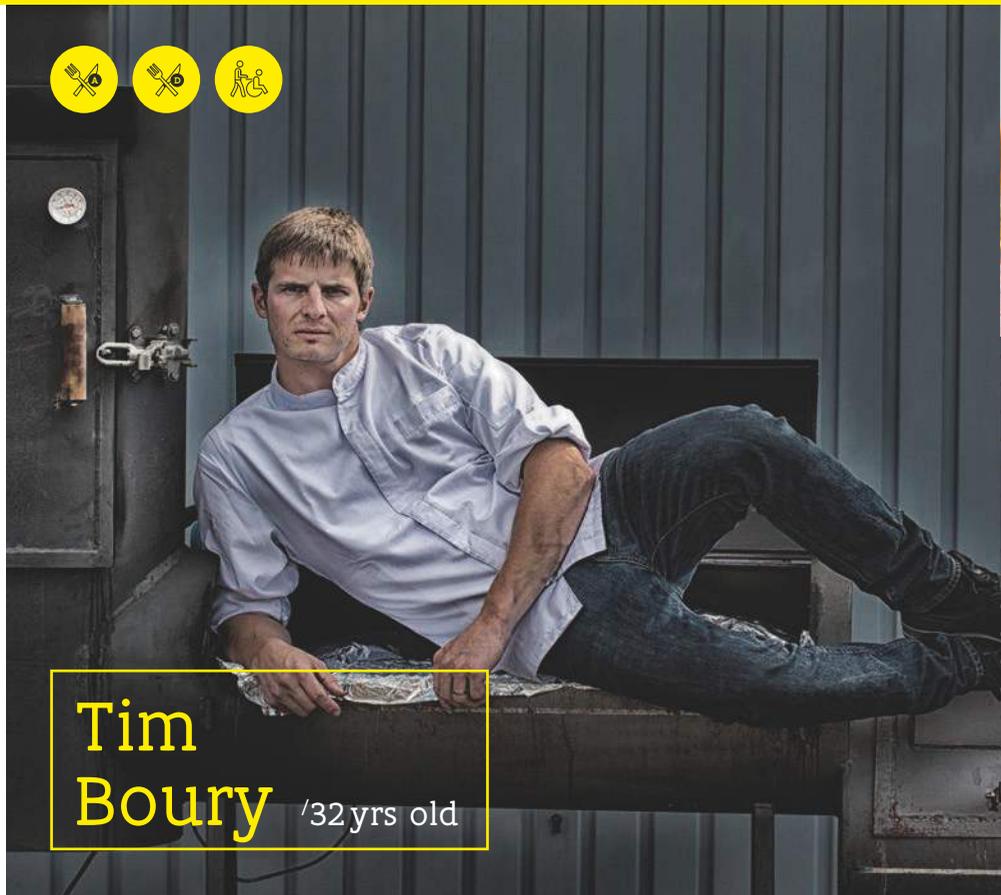
Diksmuidsesteenweg 53,  
8800 Roeselare  
Tel. +32 (0)51 62 64 62

[www.restaurantboury.be](http://www.restaurantboury.be)

- Boury Restaurant
- @BouryRestaurant
- boury\_restaurant

Closed: Monday & Sunday

**GAULT&MILLAU:** 17/20  
**MICHELIN:** 1 STAR  
**SEATS:** 44



**Tim Boury** /32yrs old



**SOUVENIR**

Surmont de Volsbergestraat 12,  
8900 Ypres  
Tel. +32 (0)57 36 06 06

[www.souvenir-restaurant.be](http://www.souvenir-restaurant.be)

- Souvenir
- souvenirrestaurant

Closed: Monday & Sunday

**GAULT&MILLAU:** 14/20  
**MICHELIN:** 1 COUVERT  
**SEATS:** 40



**Vilhjalmur Sigurdarson** /28yrs old

**INDISPENSABLE IN TIM BOURY'S KITCHEN**

**Cuisine**  
Boury strives to achieve a balance between classic and innovative cuisine. Ingredients need to be recognisable and must retain their natural flavour in light and refreshing dishes.

**Indispensable**

A hand-held blender is indispensable in my kitchen. And my excellent team, of course!



**From the sea**

Give me plaice, lemon sole, or Dover sole and I'm in my element. A pure ingredient, straight from the sea, fresh on the plate, isn't that wonderful?



**Classic**

This brings out the child in me: a thick slice of freshly baked bread with freshly ground mince and pickles.



**CULINARY HERO**

**Sergio Herman**

THE JANE, ANTWERP  
PURE C, CADZAND-BAD - THE NETHERLANDS



**HOTEL**  
**Mercure**

Kwadestraat 149B, 8800 Roeselare  
[www.mercureroeselare.be](http://www.mercureroeselare.be)

\*In spring 2016, there will be accomodation linked to the restaurant.

**VILHJALMUR SIGURDARSON'S FLAVOUR PALETTE**



**CULINARY HERO**

**Nicolas Scheidt**  
LA BUVETTE, BRUSSELS

**Liquid gold**

A natural sweetener and the result of a wonderful process: Ypres honey. An unbelievably good local product!



**HOTEL**  
**Regina**

Grote Markt 45, 8900 Ypres  
[www.hotelregina.be](http://www.hotelregina.be)



**Celeriac**

I love working with celeriac because it is such a humble vegetable. You can do really surprising things with it.

**Cuisine**  
Vilhjalmur cherishes his Icelandic roots in a nature-orientated cuisine of purified dishes full of interesting nuances of flavour.



**Pig's trotters**

Things once considered to be a delicacy often make us shudder today. Such a shame! Neglected cuts often have so much to offer.

# BRUSSELS

THE CAPITAL OF EUROPE | 1 YOUNG CHEF

It goes without saying that you can eat very well in Brussels, in all sorts of places, from chic Michelin-star restaurants to lively brasseries and pleasant little eateries. You will find tradition and quality products, great classics and daring combinations, affordable, tasty dishes and culinary masterpieces. You can get world cuisine in new-style cafeterias or from food trucks. The possibilities are endless, with convivial and cosmopolitan options to please even the most demanding gastronome.



APRIL		JUNE				OCTOBER		DECEMBER
	MAI Culinaria		JULY Brosella Folk en Jazz	JULY & AUGUST De Zuidfoor	SEPTEMBER Eat! Brussels		NOVEMBER-DECEMBER Winterpret	

## CHECKLIST FOR FOODIES



**MAISON DANDROY**  
Traditional high-quality biscuits, especially their 'speculoos' spiced biscuits.  
[www.maisondandoy.com](http://www.maisondandoy.com)

### TOP CHOCOLATIERS

Let the mouth-watering begin! Here you will find top chocolatiers such as Pierre Marcolini ([marcolini.be](http://marcolini.be)), Laurent Gerbaud ([chocolatsgerbaud.be](http://chocolatsgerbaud.be)), and Frédéric Blondeel ([frederic-blondeel.be](http://frederic-blondeel.be)).



**PISTOLET ORIGINAL**  
The pistolet (a crisp bread roll) is back, especially with meat from Dierenonck, hand peeled shrimps, etc. There is even one designed by Peter Goossens.  
[www.pistolet-original.be](http://www.pistolet-original.be)

### JACK O'SHEA

The city's top butcher now has three butcher's shops in Brussels and a trendy restaurant/chophouse.  
[www.jackoshea.com](http://www.jackoshea.com)



## TIPS IN BRUSSELS



[visitbrussels](https://www.facebook.com/visitbrussels)  
[@visitbrussels](https://twitter.com/visitbrussels)  
[bruxellestourisme](https://www.instagram.com/visitbrussels)  
[www.visitbrussels.be](http://www.visitbrussels.be)

- 1 Musical Instruments Museum – Brussels – [www.mim.be](http://www.mim.be)
- 2 The Atomium – Brussels – [www.atomium.be](http://www.atomium.be)
- 3 De Grote Markt/La Grand-Place – Brussels – [www.brussel.be](http://www.brussel.be)
- 4 Magritte Museum (Museum of Fine Arts) – Brussels – [www.musee-magritte-museum.be](http://www.musee-magritte-museum.be)
- 5 Brasserie de la Senne (brewery) – Molenbeek – [www.brasserie delasenne.be](http://www.brasserie delasenne.be)



**WY**

Bodenbroekstraat 22-24, 1000 Brussels  
Tel. +32 (0)2 400 42 63

[www.wybrussels.be](http://www.wybrussels.be)

WY Brussels

Closed: Sunday

**GAULT&MILLAU:** 14/20

**MICHELIN:** 1 STAR

**SEATS:** 40



**Joel Rammelsberg** /24 yrs old

More spacious toilet, but insufficiently accessible for many wheelchair users



**JOEL RAMMELSBERG'S FAVOURITE PLACES**



**HOTEL Bloom!**

Koningsstraat 250,  
1210 Sint-Joost-ten-Node  
[www.hotelbloom.com](http://www.hotelbloom.com)

**Cuisine**

Joel is driven by his passion for regional and organic ingredients which he transforms into fresh and original dishes.



**Cantillon brewery**

The only remaining traditional Lambic brewery in Brussels. Their Geuze and Lambic are sublime. My favourite regional products!

[www.cantillon.be](http://www.cantillon.be)



**L'Abattoir**

The old Anderlecht slaughterhouses have turned into the trendy L'Abattoir. A lovely spot, buzzing during the week as well as the weekend thanks to its public markets and great parties.

[www.abattoir.be](http://www.abattoir.be)



**CULINARY HERO**

**Bart De Pooter**

**WY BRUSSELS / DE PASTORALE, RUMST-REET**

**SPONTANEOUS FERMENTATION BEERS**

**BRUSSELS**

**PRODUCT**

Brussels and surroundings, the 'Zennevallei' are known for beers of spontaneous fermentation.



In spontaneous fermentation the brewer does not inoculate the hopped, lambic wort with a yeast culture. Instead, the hopped wort is exposed to the cool outside air, which results in spontaneous fermentation.

**LAMBIC**

Lambic is a flat, sour wheat beer which fermented with airborne yeast and aged on wooden barrels. Traditionally, young and old lambic are blended with each other and then re-fermented in the bottle to obtain a sparkling geuze beer.

**GEUZE**

Oude geuze (5 - 7 vol.%) is a blend of spontaneously fermented lambic beers of different ages, the oldest being at least 3 years old and the average at least 1 year old, and re-fermented in the bottle. Only this type of beer can be called "oude geuze", this being protected as "guaranteed traditional speciality" on a European level.

**INFO:** There are many more types of spontaneous fermentation beers based on Lambic like 'Faro' and 'Oude Kriek'. Find more on [www.visitflanders.com/en/themes/belgian-beer](http://www.visitflanders.com/en/themes/belgian-beer)



# GHENT

IN THE PROVINCE OF EAST FLANDERS

6

YOUNG CHEFS

Ghent is steeped in history, but it is also a lively, culturally rich modern city. Among the attractions of what Lonely Planet calls 'Europe's best-kept secret' are: The Lamb of God (and the current restoration project); the city's lighting plan, and Light Festival; the annual Gentse Feesten festivities; and the most extensive array of veggie food in Europa.



JANUARY	FEBRUARY		MAY	JUNE		AUGUST	SEPTEMBER		NOVEMBER	
		<b>MARCH</b> Halfvasten-foor		<b>APRIL</b> Ronde van Vlaanderen		<b>JULY</b> Gentse Feesten		<b>OCTOBER</b> Film Fest Gent		<b>DECEMBER</b> Gentse Winterfeesten

## CHECKLIST FOR FOODIES



**GRUUT**  
An unusual beer brewed with a medieval mix of herbs instead of the usual hops.  
[www.gruut.be](http://www.gruut.be)



**ROOMER**  
An aperitif based on elderflowers.  
[www.roomer.be](http://www.roomer.be)

**CUBERDON**  
Sink your teeth into a neuzeke (little nose) or tjoepke and discover the liquid heart of this delicious sweet.



**SNOWBALLS (SNEEUWBALLEN)**  
Sweet sinfulness, available from early September to late March.  
[www.confiseriearmuseau.com](http://www.confiseriearmuseau.com)



## TIPS IN GHENT AND THE REGION



FORT LIEFKENSHOEK

5

BEVEREN



ROGER RAVEEL MUSEUM

2

DEINZE



TOUR OF FLANDERS CENTRE

3

OUDENAARDE



THE EDDY MERCKX ROUTE

1

FLEMISH ARDENNES

GHENT

4

THE GHENT ALTARPIECE IN ST BAVO'S CATHEDRAL

DENDERMONDE

Visit Gent  
 @visitgent  
 Visit Gent  
 Toerisme Gent  
 Visit Gent  
[www.visitgent.be](http://www.visitgent.be)

- 1 The Eddy Merckx route - Flemish Ardennes - [www.tov.be/nl/eddy-merckxroute](http://www.tov.be/nl/eddy-merckxroute)
- 2 Roger Raveel museum - Machelen a/d Leie - Zulte - [www.rogerraveelmuseum.be](http://www.rogerraveelmuseum.be)
- 3 Tour of Flanders Centre - Oudenaarde - [www.crvv.be](http://www.crvv.be)
- 4 The Ghent Altarpiece in St Bavo's Cathedral - Ghent - [www.sintbaafskathedraal.be](http://www.sintbaafskathedraal.be)
- 5 Fort Liefkenshoek - Beveren - [www.fortliefkenshoek.be](http://www.fortliefkenshoek.be)



**KAREL DE STOUTE**

Vrouwebroersstraat 2, 9000 Ghent  
Tel. +32 (0)9 224 17 35

[www.restkareldestoute.be](http://www.restkareldestoute.be)

Karel De Stoute

Closed: Monday, Saturday  
lunchtime, & Sunday

GAULT&MILLAU: 15/20

MICHELIN: 1 COUVERT

SEATS: 24



**Thomas De Muynck** /32yrs old



**VOLTA.**

Nieuwewandeling 2b, 9000 Ghent  
Tel. +32 (0)9 324 05 00

[www.volta-gent.be](http://www.volta-gent.be)

Volta.

Closed: Sunday & Monday

GAULT&MILLAU: 14/20

MICHELIN: 1 COUVERT

SEATS: 60



**Davy De Pourcq** /27yrs old

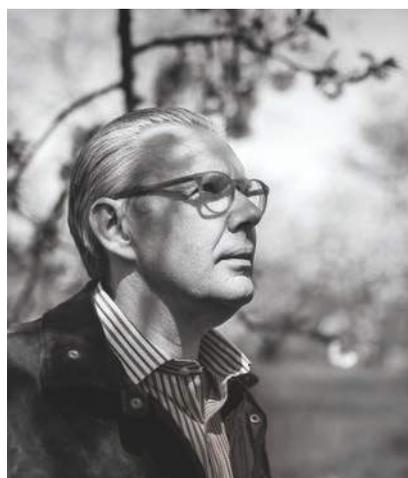
\*Toilet accessible with assistance

**THE ESSENCE ACCORDING TO THOMAS DE MUYNCK**



B&B  
**De Waterzooi**

Sint-Veerleplein, 9000 Ghent  
[www.dewaterzooi.be](http://www.dewaterzooi.be)



**Peter Goossens**

Peter is the godfather of Belgian gastronomy. What more can I say.  
[www.hofvancleve.com](http://www.hofvancleve.com)

**L'essence**

Even with access to the most expensive equipment, I always have a paring knife and a biro to hand in my kitchen.



**Veal**

A beautiful piece of veal with a rim of fat for additional flavour. I think that is really wonderful!

**Cuisine**

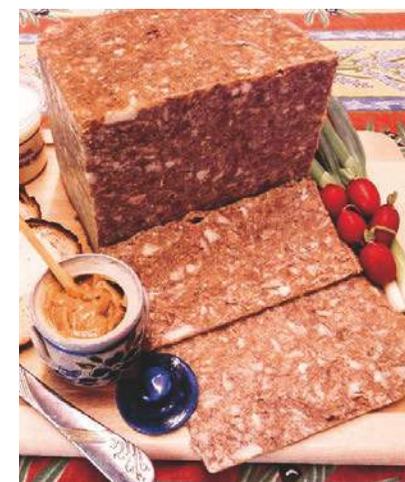
De Muynck creates distinctive dishes using carefully selected ingredients, fresh every day, with balanced textures and eye-catching presentation. His limited menu guarantees freshness.



**DAVY DE POURCQ ON FASHION AND GASTRONOMY**

**Cuisine**

Using vegetables and herbs from herbalist Claire Lutin's garden, he creates fresh, tasty, light-hearted dishes. Creativity and originality are the great strengths of his cuisine.



**Gentse kop**

Traditionally pressed Ghent brawn with mustard. What a palette of flavours - delicious!

**Dedication**

You can recognise a good chef by his discipline. In addition, a cook should be progressive. You won't make it without vision.



CULINARY HERO

**Piet Huysentruyt**  
LIKOKÉ, LES VANS - FRANCE

**Paul Smith**

I have a weakness for fashion. I would very much like to go out for dinner with the designer Paul Smith!





**VRIJMOED**

Vlaanderenstraat 22, 9000 Ghent  
Tel. +32 (0)9 279 99 77

[www.vrijmoed.be](http://www.vrijmoed.be)

**f** Restaurant Vrijmoed  
**t** @m\_vrijmoed

Closed: Monday,  
Tuesday lunchtime & Sunday

**GAULT&MILLAU:** 16/20  
**MICHELIN:** 1 STAR  
**SEATS:** 40



**Michaël Vrijmoed** /34yrs old



**ONDER DE TOREN**

Hansbekedorp 24, 9850 Hansbeke  
Tel. +32 (0)9 233 00 09

[www.resto-onderdetoren.be](http://www.resto-onderdetoren.be)

**f** Onder de Toren

Closed: Monday, Tuesday,  
& Saturday lunchtime

**MICHELIN:** 2 COUVERTS  
**SEATS:** 34



**Sam Van Houcke** /32yrs old



**IN THE KITCHEN WITH MICHAËL VRIJMOED**

**Love of the North Sea**

If a product comes from the North Sea, I fall in love with it. Hand me anything from the sea and I just can't wait to cook it.



**Anise hyssop**

A minty herb such as this is a great ingredient and offers endless possibilities.



**Vogelnestje**

I have wonderful memories of the typical Flemish vogelnestje [birds nest' - a hard-boiled egg in minced meat] with chips [fries].

**Cuisine**

Vrijmoed was Peter Goossens's right-hand man for eight years. In 2013, he opened his own restaurant with contemporary cuisine, creating dishes with pure flavours and a natural presentation.



**CULINARY HERO**

**Peter Goossens**

**HOF VAN CLEVE, KRUISSHOUTEM**



**HOTEL Verhaegen**

Oude Houtlei 110, 9000 Ghent  
[www.hotelverhaegen.com](http://www.hotelverhaegen.com)

**SAM VAN HOUCKE'S FAVOURITE FLAVOURS**

**Cuisine**

When, in 2013, his chef decided to quit, he took over the restaurant himself. Sam Van Houcke now makes his own mark with global influences and surprising touches, always controlled and very refined.



**Boke met choco**

Before the lunch service, I always eat a slice of bread with chocolate spread. It's often the first thing I eat that day.



**From the sea**

Crustaceans and shellfish are the most fun to work with. They are so versatile, that's what I like about them.



**Vincent Florizoone**

Vincent has a kind of delightful devil-may-care style, but he does serve up top-class food on every plate. And he has a great flair for cooking with beer!

[www.grandcabaret.be](http://www.grandcabaret.be)



**B&B De Meetjes**

Molenstraat 9, 9850 Hansbeke  
[www.demeetjes.be](http://www.demeetjes.be)



**BRASSERIE BOULEVARD**

Kortrijksesteenweg 175,  
9831 Sint-Martens-Latem  
Tel. +32 (0)9 279 12 00

[www.blvd.be](http://www.blvd.be) / [www.blvd-events.be](http://www.blvd-events.be)

Brasserie Boulevard

Closed: Saturday lunchtime & Sunday

**GAULT&MILLAU:** 13/20  
**MICHELIN:** 2 COUVERTS  
**SEATS:** 75



**Sam D'Huyvetter** /28 yrs old



**C-JULES**

Markt 15, 9620 Zottegem  
Tel. +32 (0)9 279 11 18

[www.c-jules.be](http://www.c-jules.be)

@C-Jules

Closed:

**May - October** Monday, Saturday  
lunchtime, & Sunday

**November - April** Monday, Tuesday  
& Saturday lunchtime

**GAULT&MILLAU:** 14/20  
**MICHELIN:** 2 COUVERTS  
**SEATS:** 32



**Julie Baekelandt** /29 yrs old

**ENJOYING THE CLASSICS WITH SAM D'HUYVETTER**



**CULINARY HERO**

**Freddy Vandecasserie**  
**DE MAYEUR, RUISBROEK**



**Carbonade flamande with fries**

Pure nostalgia: my mother's carbonade flamande stew with fresh green beans and freshly cut thick chips (French fries) made by my grandmother.

**Cuisine**

A former employee of Peter Goossens, who switched to brasserie cuisine. He gives a contemporary touch to proven classics. Light, full of flavour, and with respect for the ingredients.



**Mustard**

Add a teaspoon of Tierenteyn mustard to a dish and it becomes so much more complex. By far my favourite regional product!

[www.tierenteyn.be](http://www.tierenteyn.be)

**Vol-au-vent**

Vol-au-vent is an absolute bestseller in Brasserie Boulevard. A real classic!



**JULIE BAEKELANDT'S REGIONAL SECRETS**



Issegem 2, 9860 Oosterzele-Balegem  
[www.stokerijvandamme.be](http://www.stokerijvandamme.be)

**Cuisine**

Baekelandt cherishes Belgian classics and presents them in her own original way. She is particularly keen on pure, regional products such as Belgian Blue beef from Sint-Goriks.

**White gold**

In winter I particularly like working with soil-grown Belgian endives (witloof/chicon). Very Belgian and perfect for unleashing your creativity.

**Carpaccio**

Our carpaccio of matured beef with rucola (rocket), truffle vinaigrette, and Parmesan snow is our pride and joy!



**Wout Bru**

In the three years I spent working for Wout, he taught me the essence of flavour. He became my role model!

[www.brasseriebru.be](http://www.brasseriebru.be)



**Bartholomeus**

Personally, when I go to a restaurant, I like to go to Bartholomeus. But of course no one can match my grandmother's cooking!

[www.restaurantbartholomeus.be](http://www.restaurantbartholomeus.be)



# HASSELT

IN THE PROVINCE OF LIMBURG

4 YOUNG CHEFS

Hasselt is the city of jenever (genever gin), which is more than just a drink in this hospitable town. Here, distilling is an age-old tradition, carefully maintained. A capital of taste, Hasselt is a city for people who enjoy life. Shop till you drop, eat really well, and don't forget to try the Hasselt speculoos!



 APRIL <b>Bloesemfeesten</b>	MAY JUNE	 JULY <b>Blues Peer</b>	 AUGUST <b>Pukkelpop</b>	 SEPTEMBER <b>Dag van het eetbare Landschap</b>	 OCTOBER <b>Jeneverfeesten</b>	NOVEMBER DECEMBER
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## CHECKLIST FOR FOODIES



**ACHEL TRAPPIST**  
One of Limburg's Trappist beers, brewed in the 'Achelse Kluis' monastery. You can choose between blonde and brown.  
[www.achelsekluis.org](http://www.achelsekluis.org)

**GENOELS ELDEREN**  
The only wine chateau in Flanders is situated along the old Roman road in Riemst.  
[www.wijnkasteel.com](http://www.wijnkasteel.com)



**GENEVER**  
Hasselt is the city of genever (the local style of gin). See how it is produced and try one in the tasting room.  
[www.jenevermuseum.be](http://www.jenevermuseum.be)

**'SPECULOOS' (SPICED BISCUIT)**  
Unlike most Belgian speculoos, Hasselt's speculoos is not a thin, hard biscuit, but a thick, dark, soft biscuit with a distinctive cinnamon flavour.



## TIPS IN HASSELT AND THE REGION



- 1 Herkenrode – Hasselt – [www.abdijsiteherkenrode.be](http://www.abdijsiteherkenrode.be)
- 2 C-Mine – Genk – [www.c-mine.be](http://www.c-mine.be)
- 3 Gallo-Roman Museum – Tongeren – [www.galloromeinsmuseum.be](http://www.galloromeinsmuseum.be)
- 4 Hoge Kempen National Park – Genk – [www.rlkmbelgium.nl/hoge-kempen](http://www.rlkmbelgium.nl/hoge-kempen)
- 5 Walking in the Voeren region – Voeren – [www.voerstreek.be](http://www.voerstreek.be)
- 6 National Jenever Museum – Hasselt – [www.jenevermuseum.be](http://www.jenevermuseum.be)

Hasselt Toerisme  
[www.hasselt.eu](http://www.hasselt.eu)



**DE KWIZIEN**

Jeneverplein - 3500 Hasselt  
Tel. +32 (0)11 24 23 44

[www.dekwizien.be](http://www.dekwizien.be)  
f De Kwizien

Closed: Tuesday, Wednesday & Saturday lunchtime

**GAULT&MILLAU:** 14/20  
**MICHELIN:** 2 COUVERTS  
**SEATS:** 32



**Anne-Sophie Breyssem** /28 yrs old

\*More spacious toilet, but insufficiently accessible for many wheelchair users



**INNESTO**

Grote Baan 9, 3530 Houthalen  
Tel. +32 (0)11 52 55 25

[www.innesto.be](http://www.innesto.be)  
f Restaurant Innesto

Closed: Monday, Saturday lunchtime, & Sunday

**GAULT&MILLAU:** 16/20  
**MICHELIN:** 1 STAR  
**SEATS:** 55



**Koen Verjans** /30 yrs old

\*Toilet accessible with assistance



**ANNE-SOPHIE BREYSEM ON HER LOVE OF COOKING**



**Csaba Ignacz**

Csaba taught me the basics of cooking. He was the first person to believe in me. Sadly, he died at the age of 37, but he will live forever in my heart.



**Genever**

For many this is something to drink on a night out. Not for me. As a native of Hasselt, it's my ideal drink to relax!



**HOTEL 't Hemelhuys**

Hemelrijk 15, 3500 Hasselt  
[www.hemelhuys.be](http://www.hemelhuys.be)



**Freshly baked bread**

The aroma released when you take - lovingly kneaded - traditionally baked bread out of the oven: bliss!

**Cuisine**

Cooking is like a game for Anne-Sophie Breyssem. She follows her instincts, with the help of her extensive knowledge of ingredients. She creates dishes with a woman's touch in a contemporary style.

**GRILLING KOEN VERJANS**

**Cuisine**

Koen's dishes are technically strong, pure, elegant, and inventive. They show his great love of herbs, flowers, and wild vegetables.



**Viki Geunes, 't Zilte**

Thanks to Viki, I now have my own restaurant. He taught me a great deal and for that I am eternally grateful to him.

[www.tzilte.be](http://www.tzilte.be)



**HOTEL De Barrier**

Grote Baan 9b, 3530 Houthalen-Hechteren  
[www.debarrier.be](http://www.debarrier.be)



**Sorrel**

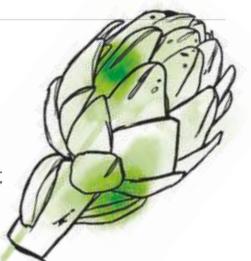
What a wonderful herb! Sorrel can be found in different colours and varieties and is always a challenge to work with.

**'Moeske' (vegetable puree) with meatballs**

Food lovingly prepared by grandmother, surely no restaurant can match that?

**Taste bomb**

My favourite vegetables are the artichoke and the Jerusalem artichoke; both are brimming with flavour!





**CUCHARA**

Lepelstraat 3, 3920 Lommel  
Tel. +32 (0)11 75 74 35

www.cuchara.be

f Cuchara

@CucharaLommel

Closed: Monday,  
Saturday lunchtime & Sunday

GAULT&MILLAU: 15/20

MICHELIN: 1 STAR

SEATS: 30



**Jan Tournier** /34yrs old

\*Easy accessible toilet.



**LE CINQUIÈME**

Kerkplein 4, 3690 Zutendaal  
Tel. +32 (0)89 86 46 44

www.lecinquieme.be

f Le Cinquième

Closed: Monday & Tuesday

SEATS: 55



**Kevin Bonanno** /32yrs old

**AT THE TABLE WITH JAN TOURNIER**



CULINARY HERO

**Kobe Desramaults**

IN DE WULF, DRANOUTER  
DE VITRINE / DE SUPERETTE, GHENT

**Cuisine**

The cuisine here is constantly developing. Following a period focused on new techniques, Jan is returning to essence and simplicity. Original combinations and flavours continue to be his trademark.

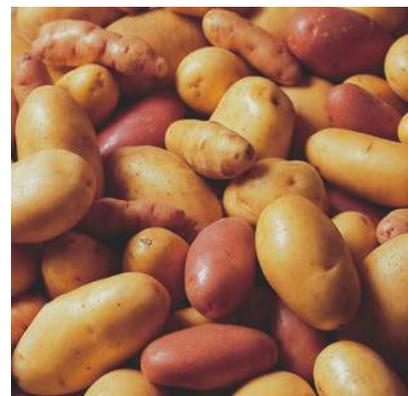


**Pluma**

A Duroc pig shoulder, what an honour to be allowed to prepare one. Such wonderful meat!

**Atmospheric kitchen**

My team needs to be able to perform, but also to relax. Going to parties and outings together helps keep the atmosphere right.

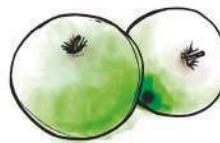


**Potato**

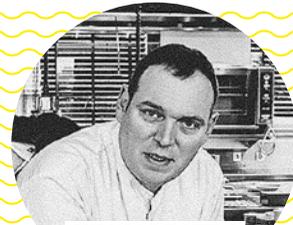
The simple potato is such a splendid product! And with endless possibilities!

**Apple**

The fresh aroma of the Greenstar, a delicious apple!



**HEAVENLY FLAVOURS ACCORDING TO KEVIN BONANNO**



CULINARY HERO

**Koen Somers**

DE KRISTALLIJN, GENK

**Signature dish**

You must come and try our sardines with celery and watercress. Fresh and tasty!

**Cuisine**

Kevin's cooking is refined and balanced and creates fresh, powerful dishes with pure flavours.



**Sole meunière**

Sole meunière, a classic and rightly so. The perfect example of how the simple can also be sublime.



**Rib-eye**

The best cut of beef? Rib-eye! Preferably from the Rubia or Aberdeen Angus breeds. Excellent!

**Music maestro**

A kitchen should swing, both literally and figuratively! The right music puts our team in the right mood.





# LEUVEN

IN THE PROVINCE OF FLEMISH BRABANT

3 YOUNG CHEFS

Looking to quench a thirst for knowledge or just a thirst? Just a few miles from Brussels, Leuven has one of Europe's oldest universities, with 28,000 students and teachers – and history is present on every street corner. And where there are students, there is beer! Famous for Stella Artois, this is the brewing capital of Flanders – no small feat in a region with hundreds of tasty beers. Centuries of Flemish tradition and craftsmanship lie behind its premium brews, so take your time and savour them.



2 PALM BREWERY AND DIEPENSTEYN CASTLE



4 BEER-PULLING COURSE IN THE STELLA ARTOIS BREWERY



6 MUSEUM M



5 DE KROON BEER CENTRE



3 BEER TRIPS



1 LAMBIEK VISITOR CENTRE

APRIL Zythos Bierfestival	MAY Innovation Beer Festival	JUNE Rock Werchter	AUGUST Horst festival	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER Dag van de Lambiek
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## CHECKLIST FOR FOODIES



**OUDE MARKT**  
Enjoy a cool open-air beer at a table outside one of this square's dozens of bars.



**CENTHO CHOCOLATES**  
Chocolate and food pairing. Challenging combinations of flavours and textures.  
[www.centho-chocolates.com](http://www.centho-chocolates.com)

**BELGIAN ENDIVE**  
Tasty homegrown classic with endless possibilities in the kitchen



**HAGELAND WINE**  
Hageland wine has been named several times as the best Belgian wine. Ready to be surprised?



Visit Leuven  
@visitleuven  
[www.visitleuven.be](http://www.visitleuven.be)

- 1 Lambiek visitor centre – Alsemberg – [www.delambiek.be](http://www.delambiek.be)
- 2 Palm brewery and Diepensteyn castle – Steenhuffel – [www.palm.be](http://www.palm.be)
- 3 Beer trips – Province of Flemish Brabant – [www.beerhop.be](http://www.beerhop.be)
- 4 Beer-pulling course in the Stella Artois brewery – Leuven – [www.breweryvisits.com/web/nl/stella/showinfo.htm](http://www.breweryvisits.com/web/nl/stella/showinfo.htm)
- 5 De Kroon beer centre – Huldenberg – [www.brouwerijdekroon.be](http://www.brouwerijdekroon.be)
- 6 Museum M – Leuven – [www.mleuven.be](http://www.mleuven.be)



**ESSENCIEL**

Muntstraat 23, 3000 Leuven  
Tel. +32 (0)16 29 06 00

[www.essenciel.be](http://www.essenciel.be)  
f Essenciel

Closed: Monday, Saturday  
lunchtime, & Sunday

**GAULT&MILLAU:** 13/20  
**MICHELIN:** 1 COUVERT  
**SEATS:** 24



**Niels Brants** /25 yrs old



**HET LAND AAN DE OVERKANT**

Léon Schreursvest 85, 3001 Leuven  
Tel. +32 (0)16 22 61 81

[www.hetlandaandeoverkant.be](http://www.hetlandaandeoverkant.be)  
f Het Land aan de Overkant

Closed: Monday, Saturday  
lunchtime, & Sunday

**GAULT&MILLAU:** 14/20\*  
**MICHELIN:** 3 COUVERTS\*  
**SEATS:** 50

\*+ special entry for the wine list



**Wim Dejonghe** /33 yrs old



**NIELS BRANTS'S SWINGING KITCHEN**



**From the stove to the decks**

In the evening I live it up on my DJ set-up. Pure relaxation!

**Ambiance**

We always play our music loud in the kitchen. To keep up the mood and the pace.

**Top product**

Mature entrecôte or a nice pigeon, such a pleasure to prepare!



**CULINARY HERO**

**Viki Geunes**  
T ZILTE, ANTWERP



**HOTEL Pentahotel**

Alfons Smetslaan 7, 3000 Leuven  
[www.pentahotels.com](http://www.pentahotels.com)

**AMID WIM DEJONGHE'S POTS AND PANS**

**Cuisine**

A chef who believes in honest, simple cuisine. He draws on dishes he has good memories of and reworks them in a light and playful manner.



**Tasting**

As a chef you have to keep tasting your dishes all the time. My team serves nothing without tasting it.



**B&B Rêve de Luxe**

Léon Schreursvest 57, 3001 Leuven  
[www.revedeluxe.be](http://www.revedeluxe.be)



**Couvert Couvert**

My culinary heroes are the Folmer brothers who run Couvert Couvert. Their restaurant is close by and I really enjoy eating there.

[www.couvertcouvert.be](http://www.couvertcouvert.be)

**Flat bean**

Either raw or cooked, flat beans are always lovely and fresh. And you can make great juice from them too!





**BISTRO MARGAUX**

Dorpsplein 3,  
1700 Sint-Martens-Bodegem  
Tel. +32 (0)2 460 05 45

www.bistromargaux.be  
f Bistro Margaux

Closed: Monday & Tuesday

GAULT&MILLAU: 16/20  
MICHELIN: 1 STAR  
SEATS: 45



**Thomas Locus** /31yrs old

Toilet accessible with assistance



PRODUCT



**TABLE GRAPE**  
OF FLEMISH BRABANT

**WHAT TICKLES THOMAS LOCUS'S TASTE BUDS**



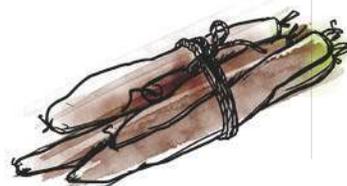
**CULINARY HERO**  
**Jean-Pierre Bruneau**  
BRUNEAU, GANSHOREN

**Last supper**

Pomme Moscovite is a simple dish, but so luxurious. Super tasty!

**Salsify**

Such an underrated vegetable! In terms of value for money, salsify is a wonderful product with endless possibilities.



**Américain**

Américain [steak tartare] prepared at the table with fresh chips [French fries] and homemade mayonnaise, is there anything better?



**B&B**  
**Louis 1924**

Lange Veldstraat 19,  
1700 Sint-Martens-Bodegem  
www.louis1924.be

**Cuisine**

Alternating between classic and innovative dishes, with luxury and quality products. Thomas considers pig's trotters with truffle or langoustines great gastronomy.

Throughout Europe, table grapes were cultivated in castle gardens. Flanders was no exception.



Felix Sohie, the gardener at the Huldenberg castle, was able to grow grapes at home and earn some money at the same time. In 1865, he built some simple glasshouses in Hoeilaart. The grapes harvested were destined for the Brussels market. Other gardeners and farmers quickly followed suit. On the slopes on which they had built their glasshouses, the growers benefited from an abundance of rain water for irrigating the vines. They also developed their own varieties: blue grapes such as Royal, Ribier, and Leopold III, as well as white grapes such as Muscat d'Alexandrie, Canon Hall, and Baidor.

**INFO:** Felix Sohie, the gardener at the Huldenberg castle, was able to grow grapes at home and earn some money at the same time.

The cultivation of the Belgian table grape is carried out entirely by hand and is, therefore, very labour-intensive. The craftsmanship of the growers and the heating of the glasshouses result in a table grape of the highest quality, with European recognition and worthy of protection.

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The Flanders Kitchen Rebels represent the generation of talented young chefs. Visit Flanders promotes Flanders as a culinary destination and wishes to conquer the heart of foodies worldwide.

## FLANDERS KITCHEN REBELS IS A JOINT PROJECT OF VISIT FLANDERS

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- Dixy's - Resengo

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VISITFLANDERS  
Grasmarkt 61, 1000 Brussels

# 25

## OUTSTANDING YOUNG CHEFS

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BONANNO KEVIN

BONTE BERNARD

BOURY TIM

BRANTS NIELS

BREYSEM ANNE-SOPHIE

BRIL NICK

BROECKX DENNIS

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DEJONGHE WIM

DE MUYNCK THOMAS

DE POURCQ DAVY

D'HUYVETTER SAM

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RAMMELSBERG JOEL

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SIGURDSON VILHJALMUR

SPEYBROUCK MATTHIAS

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VAN HOUCKE SAM

VERJANS KOEN

VERHOEVEN ALEX

VRLIMOED MICHAËL



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the Art