Flanders Kitchen Rebels

25 OUTSTANDING YOUNG CHEFS / 2016

Including inspiring tips and accommodation in Flanders

VISITFLANDERS
THE FLANDERS KITCHEN REBELS ARE EVERYWHERE

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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!

BON VIVRE 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 vivre nature means we are easily tempted by all this delicious food.

GOING LOCAL
A huge variety of unique products is available in Flanders. There is more to our region than the gaily pleasures of chocolate and beer. Think about the treasures of our North Sea like grey shrimps, or think of hop sprouts, theory, apples, 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.

MORE INFORMATION:
www.flanderskitchenrebels.com
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 mi) of coastline.

We have 47 km (29 mi) of coastline.

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.

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

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Cook up a Storm

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 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
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.
**THE JANE**

Paradeplein 1, 2018 Antwerp  
Tel: +32 1013 888 44 65  
www.thejaneantwerp.com  
Closed: Monday and Sunday

Gault&Millau: 16/20  
Michelin: 1 Star  
Seats: 74

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**THE ESSENCE ACCORDING TO NICK BRIL**

**Cuisine**

Nick Bril was Sergio Herman’s right-hand man for years. His meals are light and refreshing, exotic and accessible, elaborate and simple. He always extols creative and surprising.

**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 find everything that you’re looking for.

**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.roothoofd.be

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**DENNIS BROECKX’S CULINARY CHOICES**

**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!

**Regional Delicacies**

In Antwerp we can truly be proud of our ‘bolleke’ and our ‘handje’!

**Distinctive Products**

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**Dennis Broeckx**

31 yrs old

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**The Jane Antwerp**

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www.thejaneantwerp.com  
Closed: Monday and Sunday

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**Gault&Millau: 16/20  
Michelin: 1 Star  
Seats: 74

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**Nick Bril**

31 yrs old

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**The last supper**

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

www.detuinkamer-broodhuys.be

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**Dennis Broeckx**

31 yrs old

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**Culinary Hero**

Vilhjalmur Sigurdarson  
30 yrs old

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**Classics**

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

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**Graanmarkt 13**

Graanmarkt 13, 2000 Antwerp
Tel. +32 013 837 79 91
www.graanmarkt13.be

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**Seppe Nobels**

Age: 33 years old

**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.

**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.

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

www.belgischesaffraan.be

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**Fleur de Sel**

Turnhoutsebaan 189, 2460 Kasterlee
Tel. +32 014 75 34 68
www.fleur-de-selbe.be

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**Alex Verhoeven**

Age: 27 years old

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

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

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

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

www.royalbelgiancaviar.be
BEHIND THE SCENES WITH MARJANNE MOONEN

Marjanne Moonen
33 yrs old

AMU
Patersstraat 79, 2380 Turnhout
Tel. +32 (0)14 41 24 89
www.amu-turnhout.be

Closed: Tuesday, Wednesday & Saturday lunchtime

Marjanne Moonen
33 yrs old

AUSSIMILAU
13/20
SEATS: 46

Ting ting!
I have to have a bell in the kitchen. It’s so important for ensuring smooth service.

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

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

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, Liers vlaaikes 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.

LIERSE VLAAIJKES

AMU
Paterraat 79, 2380 Turnhout
Tel. +32 (0)14 41 24 89
www.amu-turnhout.be

Closed: Tuesday, Wednesday & Saturday lunchtime

Marjanne Moonen
33 yrs old

B&B De Hessie
Heizijde 108, 2300 Turnhout
www.dehessie.be

Basil
Basil is without doubt my 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!

Matty Van den Brande
Matty, Antwerp culinary hero

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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.

**CHOCOLATIER SUKE Buyc**
Chocolatier Sukerbuyc opened in 1977. Their pralines are made on the spot according to a secret family recipe. www.sukerbuyc.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

**Patisserie Académie**
According to Gault&Millau, this is the best patisserie (cake and pastry shop) in the city. www.patisserieacademie.be

**Café Vlissinghe**
Café Vlissinghe, the oldest bar in Bruges! Its roots go back to 1515, and it’s still a great place to pass some time. www.cafevlissinghe.be

**Kortrijk – Texture**
www.texturekortrijk.be

**Ostend – Domain Raversyde**
www.raversyde.be

**Ypres – Poperinge Hop Museum**
www.hopmuseum.be

**Bruges World Heritage City Walk**
www.visitbruges.be

**Visit Bruges**
www.visitbruges.be

**Groeninge Museum and Saint John’s Hospital – Bruges**
www.museabrugge.be

**Bruges World Heritage City’ walk – Bruges**
www.visitbruges.be

**ChoccoLatiEr suKE BuYC**
www.sukerbuyc.be

**in THE PROVINCE OF WEST FLANDERS**
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.

Culinary highlight
The opening of ZENO, the third ‘delivery’ after those of my two daughters.

Bonte B
Dweerstraat 12, 8000 Bruges
Tel. +32 (0)50 34 83 43
www.bonteb.be
Bonte B
Closed: Monday & Sunday

GAULT&MIOLLAU: 14/20
MICHRELIN: 2 COUVERTS
SEATS: 34

Bonteb's Favourite Flavours
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.

Culinary highlight
The opening of ZENO, the third ‘delivery’ after those of my two daughters.

Bernard Bonte / 35 yrs old

Zeno
Vlamingstraat 53, 8000 Bruges
Tel. +32 (0)50 68 09 93
www.restaurantzeno.be
Zeno
Closed: Monday, Saturday lunchtime, & Sunday

GAULT&MIOLLAU: 16/20
MICHRELIN: 2 COUVERTS
SEATS: 36

Hangover food
A croque-monsieur (toasted ham and cheese sandwich) with mayonnaise and curry ketchup is the perfect breakfast after a night out!

Culinary highlight
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Reinout Reniere / 32 yrs old

INTO THE FLEMISH LANDSCAPE WITH REINOUT RENIERE

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Cuisine

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

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.

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.

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…

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

Tim Boury
32 yrs old

SOUVENIR

Surmont de Voldenbergstraat 12,
8900 Ypres
Tel. +32 (0)57 36 06 06
www.souvenir-restaurant.be

Tim Boury / 32 yrs old

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

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

Indispensable

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

Vilhjalmur Sigurdarson / 28 yrs old

Culinary hero

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

Vilhjalmur Sigurdarson’s Flavour Palette

Indispensable in Tim Boury’s Kitchen

Cuisine

Boury strives to achieve a balance between classic and innovative cuisine ingredients need to be recognizable and must retain their natural flavour in light and refreshing dishes.

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Sergio Herman
The Dutch Antilles
Pure & CassavBou - THE NETHERLANDS

Culinary hero

Nicolas Scheidt
la Buvette, Brussels

Hotell Regina

Grote Markt 45, 8900 Ypres
www.hotellregina.be

Liquid gold

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

Culinary hero

Nicolas Scheidt
la Buvette, Brussels

Celeriac

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

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.

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Nicolas Scheidt
la Buvette, Brussels

Celeriac

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

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.

Culinary hero

Sergio Herman
The Dutch Antilles
Pure & CassavBou - THE NETHERLANDS

Culinary hero

Nicolas Scheidt
la Buvette, Brussels

Hotel Regina

Grote Markt 45, 8900 Ypres
www.hotellregina.be

Liquid gold

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

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la Buvette, Brussels

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

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 cold 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 (6 – 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 refermented in the bottle. Only this type of beer can be called ‘oude geuze’, this being protected as ‘guaranteed traditional specialty’ 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
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.
THE ESSENCE ACCORDING TO THOMAS DE MUYNCK

Peter Goossens
Peter is the godfather of Belgian gastronomy. What more can’t say.
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.

Peter Goossens

Veal

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

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.
Vrijmoed

Vlaanderenstraat 22, 9000 Ghent
Tel. +32 (0)9 279 99 77
www.vrijmoed.be
Restaurant Vrijmoed
@m.vrijmoed
Closed: Monday, Tuesday lunchtime & Sunday

Michaël Vrijmoed /34 yrs 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.

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

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

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.

Onder de Toren

Hansbeekdorp 34, 9850 Hansbeke
Tel. +32 (0)9 233 00 09
www.ondoerdetoren.be

Culinary Hero
Peter Goossens
Top Van Cleve Restaurant

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

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.

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.

Vincent Florizoone

De Meetjes

Molenstraat 9, 9850 Hansbeke
www.demeetjes.be
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.

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

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

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

Cuisine
Julie 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.

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

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

ENJOYING THE CLASSICS WITH SAM D’HUYVETTER

CULINARY HERO
Freddy Vandecasserie
My favourite role model

JULIE BAEKELANDT’S REGIONAL SECRETS

Gault&Millau: 14/20
Michelin: 2 couverts
Seats: 32

Julie Baekelandt /29 yrs old

Julie Baekelandt
Zottegem
Markt 15, 9620 Zottegem
Tel. +32 (0)9 279 11 18
www.c-jules.be
@C-Jules
Closed: May - October Monday, Saturday lunchtime, Sunday and November - April Monday, Tuesday lunchtime & Saturday lunchtime

Closed: Saturday lunchtime & Sunday

32
Vol-au-vent
Vol-au-vent is an absolute bestseller in Brasserie Boulevard. A real classic!

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

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

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

Sam D’huyvetter /28 yrs old

Sam D’huyvetter
Zint-Martens-Latem
Korteijcksesteenweg 75, 9731 Sint-Martens-Latem
Tel. +32 (0)9 279 12 00
www.blvd.be / www.blvd-events.be
Brasserie Boulevard
Closed: Saturday lunchtime & Sunday

Gault&Millau: 13/20
Michelin: 2 couverts
Seats: 75

Carbonade flamande with fries
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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!
ANNE-SOPHIE BREYSEM
ON HER LOVE OF COOKING

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!

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.

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

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

Koen Verjans /30 yrs old

Hemelrijk 15, 3500 Hasselt
www.hemelhuys.be

 Trio of vegetables and meatballs
Food lovingly prepared by grandmother, surely no restaurant can match that?

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

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

GRILLING KOEN VERJANS

Cuisine
Anne-Sophie Breysem /28 yrs old

Anne-Sophie Breysem

www.dekwizien.be

Closed: Tuesday, Wednesday & Saturday lunchtime

Hemelhuys 
Hasselt
Tel. +32 (0)11 24 23 44
www.dekwizien.be

Cuisine
Anne-Sophie Breysem

Cooking is like a game for Anne-Sophie Breysem. 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.

Koen Verjans /30 yrs old

Hemelrijk 15, 3500 Hasselt
www.hemelhuys.be

Anne-Sophie Breysem

www.dekwizien.be

DE KWIZIEN
Jeneverplein - 2800 Hasselt
Tel. +32 (0)11 24 23 44
www.dekwizien.be

Gault&Millau: 16/20
Michelin: 1 STAR
Seats: 55

INNESTO
Grote Baan 9, 2800 Hasselt
Tel. +32 (0)11 12 55 25
www.innesto.be

Gault&Millau: 14/20
Michelin: 2 Couverts
Seats: 32

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

LED BAR

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

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Anne-Sophie Breysem

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www.hemelhuys.be

Viki Geunes, ’t Zilte

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www.tzilte.be

Hotell
Da Barrier

Grote Baan 9, 2800 Hasselt-Houthalen
www.dabarrierbe

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 tasting with flavour!
CUCHARA
Lepelstraat 3, 3920 Lommel
Tel. +32 11 75 74 35
www.cuchara.be
@Cuchara
@CucharaLommel
Closed: Monday, Saturday lunchtime & Sunday

GAULT&MILLAU
15/20
MICHELIN
1 STAR
SEATS: 30

Gault&Millau

sEats:

55

Taste

Gault&Millau

sEats:

30

Hasselt

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.

Jan Tournier

34 yrs old

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

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

Apple

The fresh aroma of the Greenstar, a delicious apple!

HEAVENLY FLAVOURS ACCORDING TO KEVIN BONANNO

Cuisine

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

LE CINQUIÈME
Kerkplein 4, 3690 Zutendaal
Tel. +32 089 86 46 44
www.lecinquieme.be
@LeCinquième
Closed: Monday & Tuesday

LE CINQUIÈME

Kerkplein 4, 3690 Zutendaal
Tel. +32 089 86 46 44
www.lecinquieme.be
@LeCinquième
Closed: Monday & Tuesday

SEATS: 55

Cuisine

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

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.

Sole meunière

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

Pluma

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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.

**FLANDERS**

- **Apr**
  - **Zythos Bierfestival**
- **May**
  - **Innovation Beer Festival**
- **June-July**
  - **Rock Werchter**
- **September**
  - **Bierfestival**
- **December**
  - **Dag van de Lambiek**

**CHECKLIST FOR FOODIES**

- **Out & About**
  - Enjoy a cool open-air beer at a table outside one of this square’s dozens of bars.
- **Belgian Brunch**
  - Tasty homegrown classic with endless possibilities in the kitchen.
- **ChocoChoclates**
  - Chocolate and food pairing. Challenging combinations of flavours and textures.
  
  www.centho-chocolates.com
- **Hageland Wine**
  - Hageland wine has been named several times as the best Belgian wine. Ready to be surprised?

**Visit Leuven**
- www.visitleuven.be

**Visit Flemish Brabant**
- www.visitflemishbrabant.be

**Visit Alsemberg**
- www.alsemberg.be
In 2013, Brants settled into Leuven’s most important restaurant street and took on a huge gamble. He has made his mark with fresh, modern dishes with beautiful structures and pure flavours.

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!

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.

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

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

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

Dorpsplein 5
1700 Sint-Martens-Bodegem
Tel. +32 (0)2 460 05 45
www.bistromargaux.be
Bistro Margaux
Closed: Monday & Tuesday

Gault&Millau: 16/20
Michelin: 1 Star
Seats: 45

WHAT TICKLES THOMAS LOCUS'S TASTE BUDS

Last Supper
Pomme Moscovite is a simple dish, but so luxuriously Super tasty!

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

American
American (steak tartare) prepared at the table with fresh chips (French fries) and homemade mayonnaise, is there anything better?

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.

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.
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

THANKS TO:
• Flemish Minister of tourism Ben Weys
• Horeca Vlaanderen
• Tourism Province of Limburg, Tourism Province of Antwerp, Westvleteren, Province of Flemish Brabant, Tourism Province of East Flanders
• Tourism Antwerp, Tourism Bruges, Tourism Ghent, Tourism Hasselt, Tourism Leuven, Visit Brussels
• Holocaust Memorial
• Haroing Jan
• Academia Bruges
• Michael Delaere

PARTNERS:
• Studio Brussels
• Duvel Mortgat
• DEEG’s – Beersego

Responsible publisher: Peter De Wilde
Visit Flanders – Grasmarkt 61, 1000 Brussels

Contact: Marie Gregoire – product manager Flanders Kitchen Rebels
Marie.gregoire@visitflanders.com – +32 (0)2 504 03 94

Professional jury for chef selection:
Jan Buylaert (chairman), Marc Declercq (culinary journalist and author), Femke Vandevelde (freelance foodie), Filip Dierickx (Marie Gregoire – product manager Flanders Kitchen Rebels)
hanne.gregoire@visitflanders.com – +32 (0)2 504 03 94

Contact:
Visit Flanders – Grasmarkt 61, 1000 Brussels

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OUTSTANDING YOUNG CHEFS

BAECKELANDT JULIE
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BONTE BERNARD
BOURY TIM
BRANTS NIELS
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BRIL NICK
BROECKX DENNIS
DECEUNINCK FREDERIK
DEJONGHE WIM
DE MUYNCK THOMAS
DE POURCQ DAVY
D’HUYVETTER SAM
LOCUS THOMAS
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VERJANS KOEN
VERHOEVEN ALEX
VRIJMOED MICHAËL