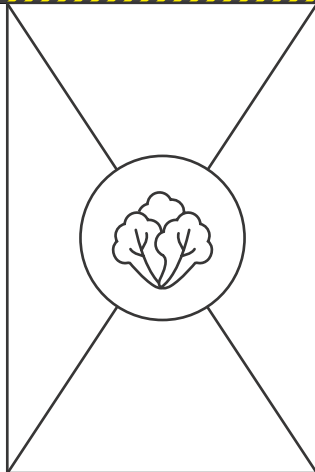


# Inge Waeles

Rumbeeksesteenweg 300  
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+32 51 62 64 62

[inge@restaurantboury.be](mailto:inge@restaurantboury.be)  
[www.restaurantboury.be](http://www.restaurantboury.be)

 @\_\_boury\_\_  @\_ingewaeles\_



**RESTAURANT:** Restaurant Boury

Gastronomic restaurant \*\*\*

**PROFESSION:** Lady of the house

## EDUCATION

- Hospitality school Ter Duinen (Koksijde)
- Spermalie (Brugge)





## WORKING EXPERIENCE

- Comme chez Soi
- Auberge du Pecheur
- Hof van Cleve

## DATE OF BIRTH

7/05/1983, Roeselare

## LANGUAGES

NL EN FR ES DE  
    

**MICHELIN**

\*\*\*

**GAULT & MILLAU**

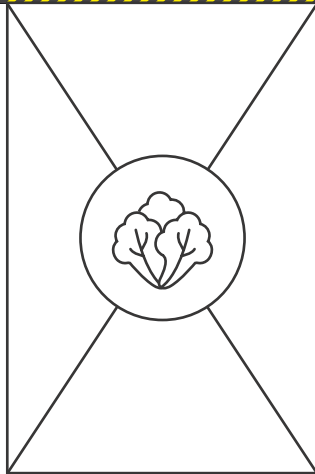
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/ 20

# Tim Boury

Rumbeeksesteenweg 300  
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+32 51 62 64 62

[tim@restaurantboury.be](mailto:tim@restaurantboury.be)  
[www.restaurantboury.be](http://www.restaurantboury.be)

 @\_\_boury\_\_  @timboury



**RESTAURANT:** Restaurant Boury

Gastronomic restaurant \*\*\*

**PROFESSION:** Chef

## EDUCATION

- Hospitality school Ter Duinen (Koksijde)






## WORKING EXPERIENCE

- Comme chez Soi
- Les Forges du Pont d'Oye
- Restaurant Saint-Nicolas
- De Steenen Haene
- Oud Sluis

## DATE OF BIRTH

11/02/1983, Ieper

## LANGUAGES

NL EN FR ES DE  
    

## MICHELIN

\*\*\*

## GAULT & MILLAU

18,5 / 20

## AWARDS

- Chef of the year 2017 by Gault & Millau
- Young chef of the year 2013 by Gault & Millau
- Fish cook of the year 2008 by VLAM