

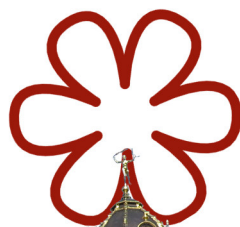


ROYAL CLUB OF  
GASTRONOMES  
IN BELGIUM

**G** INTERNATIONAL  
ACADEMY  
OF GASTRONOMY

# 80<sup>th</sup> Anniversary of the Royal Club of Gastronomes in Belgium

Sunday 10 – Wednesday 13 June 2018





# Forewords

What if European gastronomy was a pertinent answer to many of our environmental and health problems? With its 500 million inhabitants, heirs of food traditions of unsuspected diversity, Europe, once again, could bring to the world an original contribution. Far from the edicts and taboos peddled by dogmatists of all kinds, this daily practice is a great help for the harmonisation of this continent.

Eating healthy. Using fresh products which do not bring anything suspicious to the body. Encouraging diversity – hence biodiversity – with countless recipes handed down from generation to generation. Respecting the time, the minimum duration and the composition of meals. Here is a good start to public health!

Our gathering invites us to practice this *art de vivre* that underpins this part of humanity since antiquity. In this first edition – we hope there will be more – this “Week of European Gastronomy,” recognised by the European Commission, is a unique opportunity to indicate the way forward in a friendly and hedonistic approach.

The gastronomy of European countries is, during this week, doubly celebrated with the 80<sup>th</sup> anniversary of the Royal Club of Gastronomes in Belgium and the 60<sup>th</sup> anniversary of the Swedish Academy. We thank them for giving us this opportunity to offer exceptional moments and to salute the high level of their Chefs and the teams they lead.

Long live Gastronomy!

Gérald Heim de Balsac

Fabien Petitcolas

Member of the Board of the Royal Club of  
Gastronomes in Belgium,  
General Secretary of the International  
Academy of Gastronomy

President of the Royal Club of  
Gastronomes in Belgium

# Practical details



The trip begins in the lobby of Hotel Amigo in Brussels, either on Sunday 10 June 6.30pm or on Monday 11 June at noon.



For the Gala Dinner at Egmont Palace, dress code is “black tie.” Also bring comfortable shoes for the day.



Electrical outlets in Belgium use the UNECE 7 standard and are compatible with the rest of Europe. An adapter is required for people coming from the United States.



Belgium is in the GMT+1 time zone. Time lag: U.S.A. side is (-6 h), Brazil (- 5 h), Greece (+ 1 h), Lebanon (+ 1 h), Syria (+ 1 h).



Menus and wines indicated in this brochure are subject to small changes.



Local contacts:

Fabien Petitcolas

Menka Eckhardt



# Travel summary

## Sunday, June 10

Afternoon	18:30 – Meet in the lobby of Amigo hotel
	19:00 – Bus departure
Dinner	19:30 – Royal Lawn Tennis Club

## Monday, June 11

Morning	09:15 – Meet in the lobby of Amigo hotel
	10:00 – Visit of Frederic Blondeel's chocolate factory
Lunch	12:00 – Ambassador dining room, Amigo hotel (Igor Rosi)
	13:45 – Bus departure
Afternoon	14:15 – Conference on Belgian Gastronomy (EN & FR)
	17:45 – Bus transfer to Amigo hotel
	18:00 – Rest in hotel
	19:00 – Departure to nearby restaurant
Dinner	19:15 – Comme Chez Soi (Lionel Rigolet 🍷🍷)

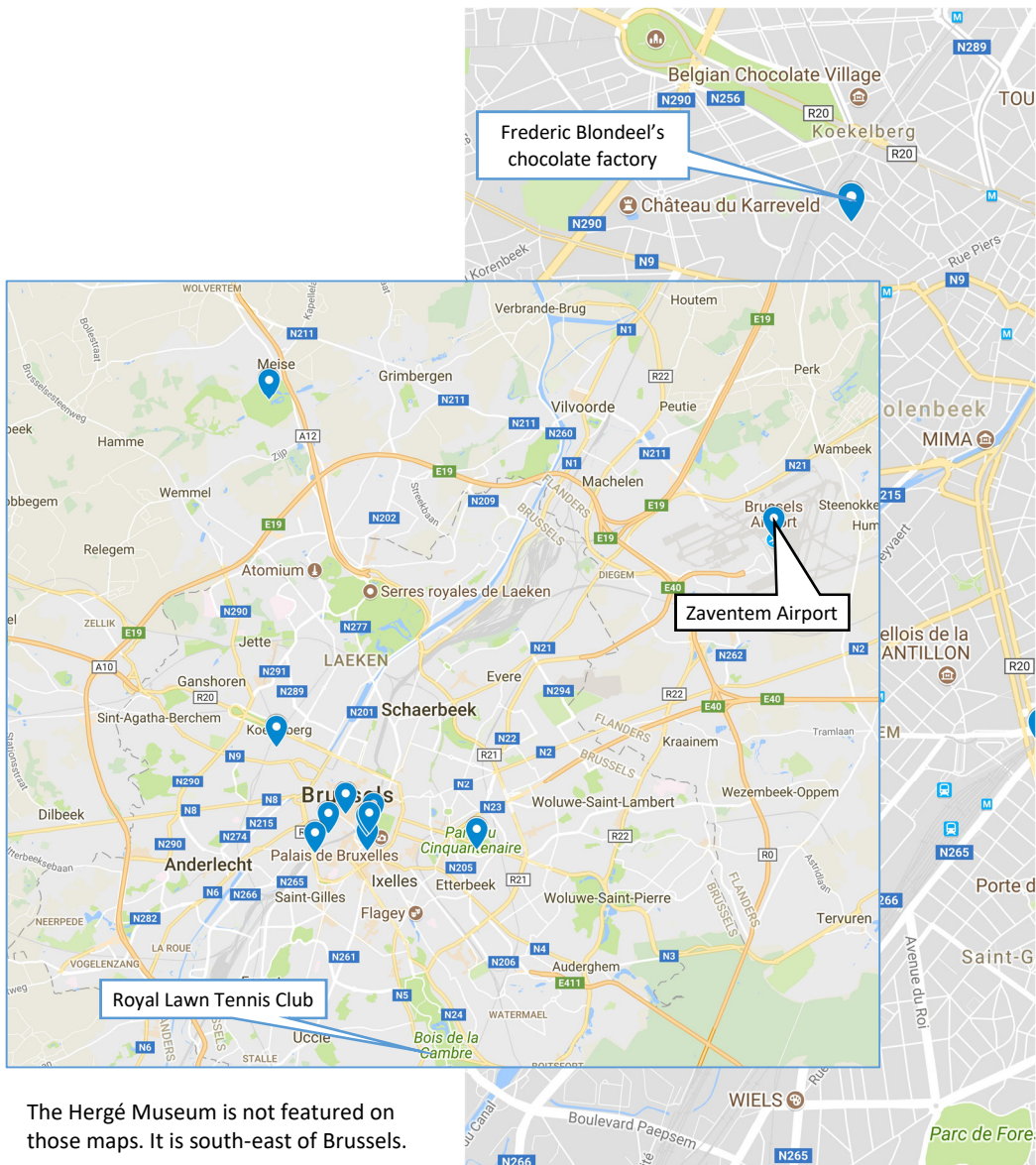
## Tuesday, June 12

Morning	09:00 – Meet in the lobby of Amigo hotel
	10:30 – Visit of Hergé Museum
Lunch	12:30 – Bozar (Karen Torosyan 🍷)
	14:30 – Bus departure
Afternoon	15:00 – Visit of museums (two choices)
	16:45 – Bus departure
	17:30 – Rest in hotel
	18:30 – Bus departure
Dinner	19:00 – Gala Dinner in Egmont Palace
	(Tim Boury 🍷🍷, Arabelle Meirlaen 🍷, Yves Mattagne 🍷🍷)

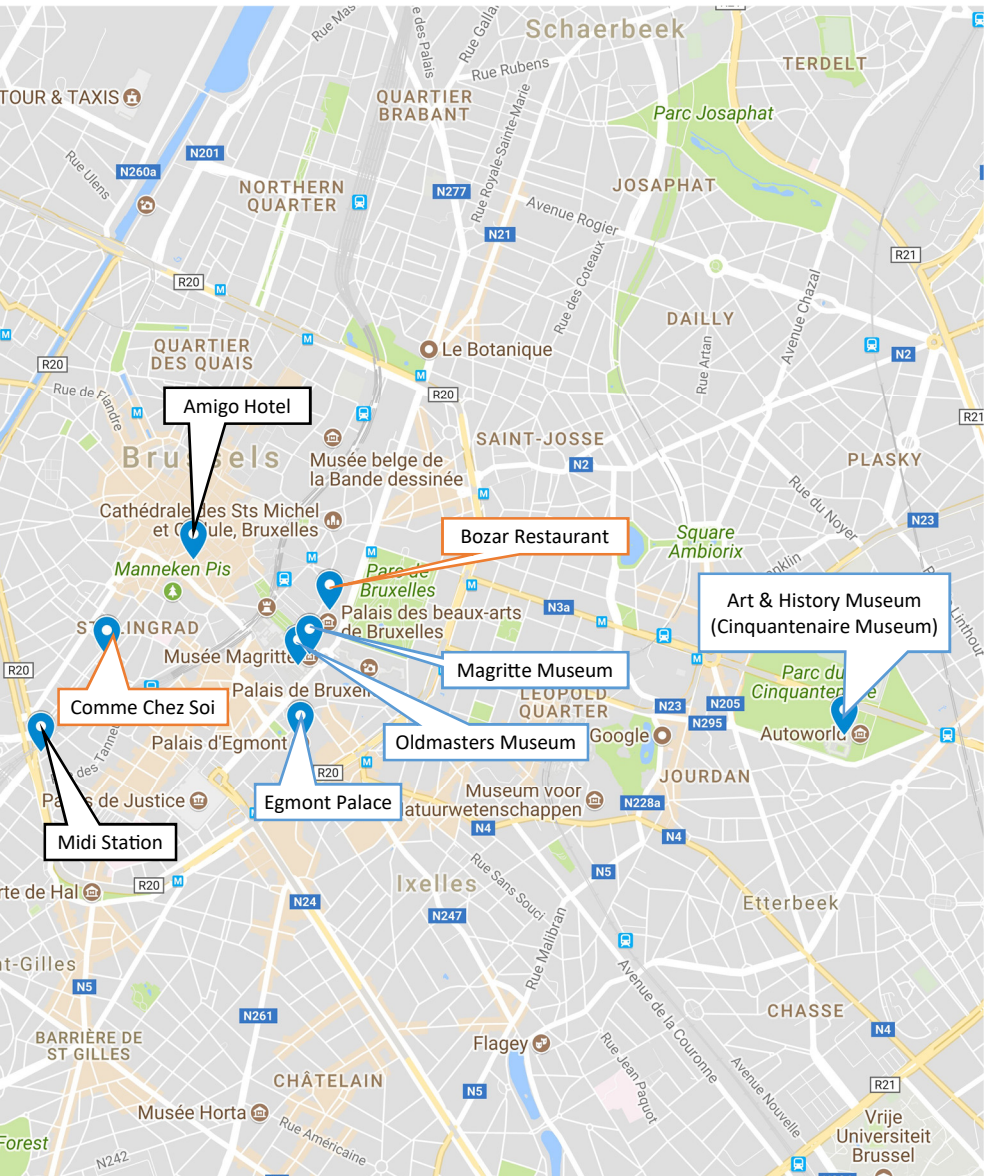
## Wednesday, June 13

Morning	For people continuing to Sweden:
	07:00 – Meet in the lobby of Amigo hotel
	07:15 – Bus departure to airport
	09:30 – Flight to Stockholm

# Overview of the places and



# restaurants visited in Brussels





# MONITEUR BELGE

JOURNAL OFFICIEL

STAATSBLAD

Prix de l'abonnement :

Belgique : un an, 100 francs; 9 mois, 75; 6 mois, 50; 3 mois, 25.

Union postale :

Sans service d'abonnement : un an, 100 francs; 9 mois, 142.50; 6 mois, 95; 3 mois, 47.50.

Avec service d'abonnement : fixé par le pays destinataire.

L'rix du numéro : 50 c. la feuille; par la poste, le port et les frais de recouvrement en sus.

L'rix des annonces : 5 francs la ligne ordinaire.

Les abonnements doivent être souscrits et payés aux bureaux des postes. Ils ne comprennent pas les annexes ni autres publications officielles.

109<sup>e</sup> ANNÉE.



Prijs van het abonnement :

België : per jaar, 100 frank; 9 maanden, 75; 6 maanden, 50; 3 maanden, 25.

Postvereeniging :

Zonder abonnementsdienst : per jaar, 100 frank; 9 maanden, 142.50; 6 maanden, 95; 3 maanden, 47.50.

Met abonnementsdienst : door het land van bestemming vastgesteld.

Prijs per nummer : 50 c. het vel; met de post, de vrachtprijs en de inkoopkosten erbij.

Prijs van de aankondigingen : 5 frank den gewonnen regel.

De abonnements worden genomen en betaald op de postkantoren. Zij omvatten noch de bijlagen noch sender welke officiële uitgave.

N. 14.

109<sup>e</sup> JAARGANG.

SAMEDI 14 JANVIER 1939.

ZATERDAG 14 JANUARI 1939.

ANNEXE AU MONITEUR BELGE N° 14 DU 14 JANVIER 1939.

BIJLAGE AAN HET STAATSBLAD N° 14 VAN 14 JANUARI 1939.

N°

46.

17

N. 46.

## Club des Gastronomes, à Bruxelles.

### CONSTITUTION.

L'an mil neuf cent trente-huit, le trente-un décembre.  
Devant M<sup>r</sup> Georges Le Cocq, notaire de résidence à Ixelles.

Ont comparu :

1. M. Pierre Morren, industriel, demeurant à Kockelberg, avenue de Jette, 96.
2. M. Georges Van Damme, ingénieur E. T. P., demeurant à Bruxelles, 83, rue Royale.
3. M. Robert Gilbert, courtier en vins, demeurant à Ixelles, place Georges Brugmann, 23.
4. M. Jacques Souhami, administrateur de sociétés, demeurant à Bruxelles (deuxième district), 27, rue Laekenveld.
5. M. Paul Hertault, restaurateur, demeurant à Uccle, drève de Lorraine, 43.

Les trois premiers de nationalité belge et les deux derniers de nationalité française.

Lesquels établissent entre eux et ceux qui, ultérieurement, deviendront membres, une association sans but lucratif, conformément à la loi du vingt-sept juin mil neuf cent vingt-un, à laquelle il sera référé pour tous les points non prévus aux présentes et déclarent avoir arrêté les statuts de cette association comme suit :

CHAPITRE I<sup>er</sup>. — Dispositions générales, dénomination, siège, objet.

Art. 1<sup>er</sup>. Il est constitué l'association « Club des Gastronomes ». Tous les actes, factures, annonces, publications et autres pièces émanés de l'association doivent mentionner la dénomination sociale, précédée ou suivie immédiatement de ces mots, écrits lisiblement et en toutes lettres : « Association sans but lucratif ».

Art. 2. Le siège de l'association est fixé à Bruxelles ou en tout autre endroit à désigner par le conseil d'administration; il est actuellement établi à Bruxelles, 83, rue Royale.

Art. 3. La société a pour objet de créer des liens toujours plus étroits entre ceux qui ont le souci de perpétuer la tradition du bien manger et du bon vin, en les réunissant sous ce signe.

Art. 4. L'association est constituée pour une durée illimitée; elle peut en tout temps être dissoute.

chaque année par les soins du conseil d'administration; elle indiquera, dans l'ordre alphabétique, les modifications qui se sont produites parmi les membres.

### CHAPITRE III. — Administration, direction.

Art. 11. L'association est administrée par un conseil de trois membres au moins et de sept au plus, associés, nommés pour une durée de cinq ans au plus par l'assemblée générale des associés et en tout temps révocables par elle. Les administrateurs sont au nombre de cinq actuellement.

Art. 12. Les administrateurs ne contractent aucune obligation personnelle relativement aux engagements de l'association. Leur responsabilité se limite à l'exécution du mandat qu'ils ont reçu.

Art. 13. Le conseil d'administration élit parmi ses membres un président et peut élire un vice-président, un secrétaire, un trésorier et un administrateur délégué.

Art. 14. Le conseil d'administration se réunit sur convocation et sous la présidence de son président ou, en cas d'empêchement de celui-ci, du vice-président ou, à leur défaut, d'un administrateur désigné par ses collègues, chaque fois que l'intérêt de l'association l'exige et chaque fois que deux administrateurs l'exigent. Les réunions se tiennent au lieu indiqué dans la convocation.

Art. 15. Le conseil d'administration ne peut délibérer et statuer valablement que si la moitié au moins de ses membres est présente ou représentée.

Toute décision du conseil est prise à la majorité absolue des votants. En cas de partage, la voix de celui qui préside la réunion sera prépondérante.

Art. 16. Les délibérations du conseil d'administration sont constatées par des procès-verbaux signés par la majorité des membres qui ont été présents à la délibération et aux votes. Les procès-verbaux sont inscrits dans un registre spécial.

Les copies ou extraits sont signés par le président ou par deux membres du conseil.

Art. 17. Le conseil d'administration est investi des pouvoirs les plus étendus pour faire tous les actes d'administration ou de disposition qui intéressent l'association.

Il a dans sa compétence tous les actes qui ne sont pas réservés expressément par la loi ou par les présents statuts à l'assemblée générale.

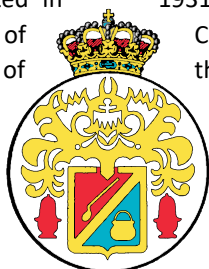
The "Club des Gastronomes" was officially created on 31<sup>st</sup> December 1938 before Mr Georges Le Cocq, notary in Ixelles. The creation was published in the "Moniteur Belge," the official journal of the Kingdom of Belgium, on 14<sup>th</sup> January 1939.

# The Royal Club of Gastronomes in Belgium

**T**he Royal Club of Gastronomes in Belgium was formally created as a non-profit organisation on New Year's Eve in 1938, by a group of Belgian and French personalities under the presidency of Mr Pierre Morren.

But its origins are older. The Club is the brainchild of the "Club de la Bonne Auberge," itself from the Belgian section of the French association "Ligue des Cent Mille" for the promotion of good food. The "Ligue des Cent Mille" was created in France in 1928. It was under the leadership of Curnonsky, dubbed the Prince of Gastronomy, that the Belgian section of the league was created in 1931 in Brussels. The inaugural-dinner took place under the chairmanship of Curnonsky.

The Club has been a member of Gastronomy since 1996 and, as gastronomy internationally. It Majesty Albert II, King of Belgium "Royal" title. The Club officially *Gastronomes de Belgique.*"



1938-2018

the International Academy of such, represents Belgian was in November 1997 that His authorised the Club to hold the became "Club Royal des

From the very beginning, the links between those who are 1938-2018 Club aimed to create ever closer concerned to pass on to the future generations the tradition of good food and good wines.

According to André Jadin, former president of the Club, the portrait of the ideal members can be brushed as follows:

*"Curious about everything that touches the art of seating at a table, they strive to analyse their visual, olfactory and taste sensations, to appreciate the harmonies or contrasts of what is presented to them. They like to savour food, in a pleasant environment, around a tastefully table dressed and in the company of guests who share their love of good things. They are sensitive to the warmth of the welcome that is reserved to them – listening to all the suggestions and a priori rejecting none, except... if they know they are allergic.*

*They do not hesitate to travel tens of kilometres to taste the sweetest asparagus from Mechelen harvested by the gardener next door, or langoustines with the most delicate flesh still wet with sea water. They never forget to express gratitude to those who have worked for their happiness, knowing both to praise and to suggest.*

8.5.46

# L'Echanson des Gourmets

## Menu

DU MOIS DE MAI

★  
Entre nous  
•  
L'Echanson à travers les Ages  
•  
Les réunions du Club  
•  
Six Ans après  
•  
Du producteur au Consommateur  
•  
La Bière et la Gastronomie  
•  
Vitalité de la France  
•  
Qualités comparées  
des années 1937 à 1945  
•  
Attention !  
•  
Conseils aux Restaurateurs  
•  
L'accord belgo-portugais  
•  
Recettes  
•  
Liste ancienne d'hôtels et restaurants  
de Belgique  
et du Grand-Duché de Luxembourg

REVUE MENSUELLE  
12<sup>e</sup> année

LE NUMÉRO 30<sup>re</sup>



NUMERO  
SPECIAL

Président d'honneur :  
CURNONSKY  
Prince Elu des Gastronomes

Organe officiel du



The first edition of "L'Echanson des Gourmets" after the War in May 1946.



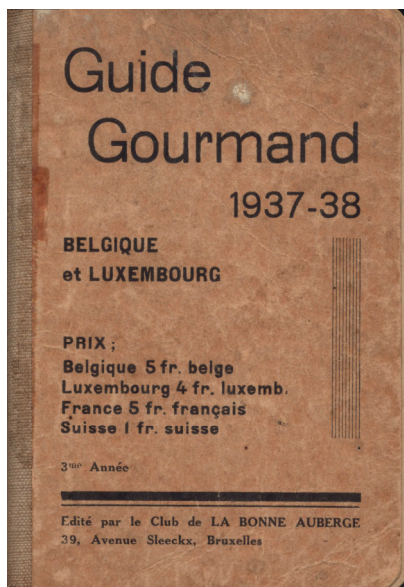
*They are interested in the preparation of the dishes and, if they are talented, do not hesitate to join hands to make others happy. Aware that real joys are shared and that the table becomes the last refuge of a certain art of living, they are sensitive to the friendship that can bind the guests, knowing both to listen and talk to them."*

The Club regularly organises, on a monthly basis, lunches and dinners in restaurants severely selected by the Board of Directors. The President or a member of the Board bears full responsibility for the organisation of each event. From time to time, a trip is organised in a wine region or with a prominent gastronomic interest.

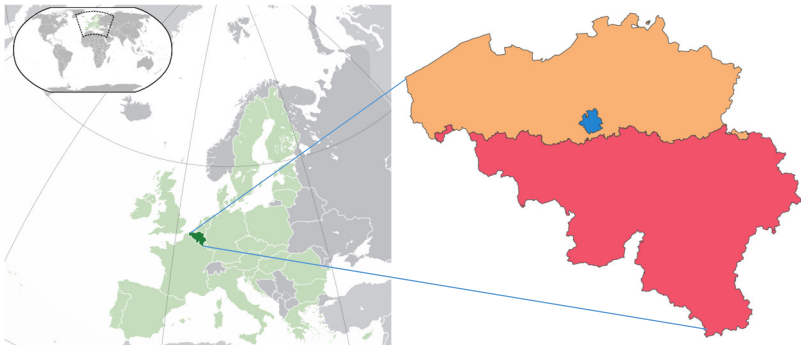
The Club has, for many years, published a review. On June 30<sup>th</sup>, 1933, the first issue of a weekly magazine was entitled "*La Bonne Auberge*." In 1938, it became fortnightly with the "*La Bonne Table*." After the war, the review changed name to "*L'Échanson des Gourmets*," the last issue of which appeared in January 1962.

Starting 1955, the Club began awarding two awards to restaurateurs, chefs, maître d', sommeliers, or craftsmen who honour their profession and whose talent has been valued by the Club. The Club also aims at promoting national and international talented young restaurateurs.

The ambition of the President and the Board of Directors is to make the Club of Gastronomes in Belgium a place for gastronomic flourishing and to ensure the transmission of this heritage to new generations.



*A gastronomic guide for Belgium edited by La Bonne Auberge, ancestor of the Club.*



*The Regions of Belgium: Flanders (orange), Wallonia (red) and Brussels-Capital region (blue).*



*The Royal Palace of Brussels is the official palace of the King and Queen of Belgium. It is in the centre of the city of Brussels. It is not used as a royal residence, as the King and his family live in the Royal Palace of Laeken on the outskirts of Brussels.*



# Few words about Belgium and Brussels

Belgium is a Kingdom. Its king is named Philippe. He acceded to the throne in September 2013 following the abdication of his father Albert II. Since 1993, the Belgium has been divided into three regions. In the south of the country, Wallonia with Liège, 2<sup>nd</sup> river port of Europe, Charleroi, Namur and Mons as main cities; the spoken language is mostly French (a very small area to the east speaks German). Flanders, where Dutch is spoken, is in the north of the country, including the Belgian coast. Antwerp, at the mouth of the Scheldt river is an active harbour competing with Rotterdam (Netherlands). Finally, in Brussels-Capital Region, both languages are spoken. With a population of 11.4 million of 30,528 km<sup>2</sup> and a second most densely inhabited, Belgium is the populated European country after The Netherlands.

The Brussels-Capital municipalities, including 162 km<sup>2</sup> and has 1.2 million greenest capital in Europe, gardens.

In the City of Brussels, city” around the Grand Place pathways form a pentagon at the edge. Opposite is the “upper city” with the Royal Palace, the Federal Parliament, ministries, and luxury shops. To the north-east of the upper town is the European quarter (with the headquarters of the European Commission, the European Parliament, etc.).

More than 300,000 commuters travel to Brussels every day for their work. This explains a dense traffic despite the tunnels built for the Universal Exhibition of 1958. There are two main universities in Brussels: the Université Libre de Bruxelles (ULB) and the Vrije Universiteit Brussel (VUB). The student population of Brussels is estimated at 86,000. The cultural life in Brussels is active (theatres, museums, art galleries, etc.).



region includes 19 Brussels City, spreads over inhabitants. It is the with many parks, ponds and

we distinguish the “lower and the old neighbourhoods;



*Flower carpet in front of the Brussels City Museum on Grand Place.*

# Sunday, June 10<sup>th</sup>

## Sunday afternoon

### Check-in at Amigo hotel

Rue de l'Amigo, 1-3 – 1000 Brussels

<https://www.roccofortehotels.com/fr/hotels-and-resorts/hotel-amigo/>



*Entrance to the Amigo Hotel.*

The Amigo hotel is an elegant hotel, just around the corner from the beautiful Grand Place. Within easy walking distance of the antiques district of *Le Sablon*, Hotel Amigo provides a central base to explore the city. The hotel is decorated with Belgian accents, reflecting the city's history. Many of the rooms and suites have been recently refurbished by interior designer, Olga Polizzi.

The explanation of its name is curious. There was once a prison ("Vrunte" in Flemish). Under the Spanish regime, Spanish soldiers would have confused this word with "vriend" which means "friend" in Dutch and would have called it "amigo" in Spanish.



*A room and its bathroom.*





*The Sonian Forest is a 4,421-hectare forest at the southeast edge of Brussels. As of 2017, the Sonian Forest has been inscribed as a UNESCO World Heritage Site, the only Belgian component to the multinational inscription “Primeval Beech Forests of the Carpathians and Other Regions of Europe”.*

# Dinner

## Royal Lawn Tennis Club

Chaussée de Waterloo, 890 – 1000 Brussels



*The old building of the Tennis Club, facing the historical tennis courts and the Sonian Forest.*

The Royal Lawn Tennis Club is an exclusive club in Brussels. Created 130 years ago by a group of British expatriates, it spreads over 22 acres next the lush Sonian Forest, the “lung” of Brussels. Our first dinner will be light and informal. Starting with an aperitif on the lawn, we will continue on a privatised terrace (weather permitting).

Apéritif – Champagne Drappier



Asperges de Maline, jambon de Parme, sauce mousseline



Belgian tradition : « tomate-crevette » et frites



Choux à la crème et chocolat

Choice of wines: Côtes du Rhône Blanc 2015, et Saint Nicolas de Bourgueil AOP, 2015



*South-west wing of the Egmont Palace, the place we have chosen  
for our symposium and for our Gala dinner.*



# Monday, June 11<sup>th</sup>

## Morning

### Frederic Blondeel's Chocolate Factory

Rue de Ganshoren, 39 – 1081 Koekelberg

<http://www.frederic-blondeel.be/>



Frederic Blondeel is not only one of Belgium's finest chocolatiers, in heart and soul. He is also a roaster, a burner of cocoa beans, until they have taken on the desired taste and texture. For this he uses, among others, the Santos Palace Coffee Roaster, a device from his grandfather and dating back to 1953. The tradition may be historic, but the working method is not. The most modern techniques help him on the way to the end-result: the production of "grand cru" chocolate.



*Bags of cocoa beans from various origins, ready to be roasted (left), roasting apparatus (right).*

# Lunch on Monday

## Ambassador's Room

Amigo hotel, Rue de l'Amigo, 1-3 – 1000 Brussels

<https://www.roccofortehotels.com/fr/hotels-and-resorts/hotel-amigo/>



The group which arrived during the week-end will be joined by a few more people arriving from Paris. We will gather for lunch in a private room of Amigo Hotel.

Heading the kitchens of the hotel, and in particular its main restaurant Bocconi – renowned in Brussels – is **Igor Rosi** who masters to perfection a savoury cuisine, marrying Belgian and Italian influences. As all restaurants in the Rocco Forte group of hotels, Fulvio Pierangelini supervises the menus.

Saumon fumé et salade d'avocat  
*Crozes-Hermitage blanc, Guigal, 2015*



Médaille de veau, riz *al salto* et légumes de saison  
*Château Malescasse, cru bourgeois, Haut Médoc, 2005*



Gaufre de Bruxelles et glace à la vanille



Café



## Monday afternoon

### Symposium – Belgian Gastronomy: past, present, future

Salle Orange, Egmont Palace, Place du Petit Sablon, 8 – Brussels 1000

<http://www.ccegmont.be/en>

The symposium will explore different aspects of Belgian gastronomy, including its history and its place today in Europe and in the World.

Interpretation between French and English will be provided.

14:30

#### Welcome



#### **Peter Scholliers**

##### *History of Belgian gastronomy*

Peter Scholliers studied history at the Vrije Universiteit Brussel and obtained his doctorate in 1984 at the same institution. He conducts research on the history of social inequality, living standards, nutritional history, the history of wages and prices, and material culture from 1800 to today. He lectures on these themes at the VUB and, occasionally, at the Università di Scienze Gastronomiche (Bra, Italy). He is a professor and is vice-chairman of History courses in the Department of History of the Vrije Universiteit Brussel. He is co-editor of *Food & History and Appetite*, and member of the board of “Food and Foodways,” and “Food, Culture & Society.”



#### **Geert Van Hecke**

##### *The constraints of running a 3-Michelin star restaurant*

Geert Van Hecke is a former student of the Hotel School Ter Duinen in Koksijde. He worked in the kitchens of La Villa Lorraine, and La Cravache d’Or. His master was the French Chef Alain Chapel, who left an indelible impression on Geert’s culinary development. In 1983 Geert opened his restaurant De Karmeliet in Bruges. In 1985 he acquired his first Michelin star, his second in 1989 and his third in 1996. In 2016 he closed De Karmeliet and opened in 2017, “Zet’Joe by Geert Van Hecke.” At the end of 2010, Geert was appointed a knight in the Leopold Order.



### **Jean-Pierre Bruneau**

*Transmitting know-how to new generations of Chefs*

Jean-Pierre Bruneau opened his restaurant “Bruneau” in 1975 and was awarded a Michelin star in 1977. Followed a second star in 1982 and a third one in 1988, which he kept until 2004. Jean-Pierre was one of the first chefs to honour vegetables in fine dining. On 22 January 2018, Jean-Pierre Bruneau officially closed his restaurant, for a well-deserved retirement. Jean-Pierre trained many chefs who now have their own restaurant, some with Michelin stars.



### **Steve Plotnicki**

*Belgium Gastronomy in the World*

Andy Hayler is the author of “The London Transport Restaurant Guide” and is a freelance food writer for various publications. He was a guest critic on the first four series of BBC’s “Masterchef: The Professionals,” and he wrote the Paris section of National Geographic’s “Food Journeys of the World,” published in 2009. He is the restaurant critic for Elite Traveler magazine. Over the last 20 or so years he has been eating in restaurants three to six times a week. In 2004 he completed eating at every 3 star Michelin restaurant in the world at the time, a journey that was reported in the press as far afield as Taiwan and Australia and made it to French National TV. He caught up with Michelin in 2008, and again in 2010, 2012 and 2014 in terms of eating at all the three star restaurants at that time.

**16:00**

**Break**



### **Peter Klosse**

*Chefs in the future: their education, their role in changing food habits*

“Taste professor” Peter Klosse has been the owner of Hotel de Echo-put (Netherlands) since 1986. In 2004 Klosse obtained his PhD at the University of Maastricht with his thesis on taste and taste classification. Peter spent years researching the roots of gastronomy and founded the “Academie voor Gastronomie” in 1991 to transfer his knowledge of wine-food to chefs and sommeliers. Peter wrote many books about taste and is lecturer of gastronomy at Zuyd University in Maastricht.

**Marc Declerck***Belgium Gastronomy in Europe*

Marc Declerck is the Managing Director of Gault & Millau Belgium. He was one of the co-founders of Gault & Millau Benelux in 2003. Chemical engineer by training, Marc led various roles in academia and industry, and spent an important part of his career as a private banker. Marc is also a dedicated gastronome.

**17:30****End**

2018   
EUROPEAN YEAR  
OF CULTURAL  
HERITAGE  
#EuropeForCulture



*Salle Orange, Egmont Palace.*

# Monday dinner

## Comme Chez Soi ❀❀❀

Place Rouppe, 23 – Brussels 1000

<http://www.commechezsoi.be/>



The history of this family-run restaurant starts in the early 20<sup>th</sup> century, when Georges Cuvelier, escapes a future as coal miner by deciding to get into the restaurant business. In 1926, he creates “Chez Georges,” a cosy local establishment. With time, it is renamed “Comme Chez Soi,” due to its patrons declaring that eating in the restaurant is like eating at home. In 1936 the restaurant moves to Place Rouppe, its current location. Georges Cuvelier’s daughter marries Louis Wynants, who quickly evolves the culinary standard into haute cuisine. In the early 1960’s, at the age of 22, their son Pierre goes into the family business following his apprenticeship in prestigious Michelin starred restaurants across Europe. Even with a busy and brilliant career as a star chef he finds the time to meet Marie-Thérèse.

Later in 1994, their elder daughter, Laurence, marries **Lionel Rigolet**, trained in famous restaurants in Belgium and abroad. Lionel completes his full training in the restaurant of his father-in-law, and later takes over. Today, the restaurant is run by Lionel, with Laurence providing a warm welcome.



*Lionel Rigolet (left) The art-deco dining room.*

**Apéritif**

*Champagne Drappier blanc de blancs*

**Bœuf**

Bœuf mariné aux baies de genévrier et à l'estragon, émulsion de thon et caprons  
*Jurançon sec "le chant des vignes", Domaine Cauhapé, 2015*

**Cabillaud**

Vapeur de dos de cabillaud, citronnette de tomates multicolores au basilic  
*Mâcon Viré-clessé, Domaine des Héritiers du Comte Lafon, 2015*

**Sole 1938**

Filet de sole, mousseline au Riesling et aux crevettes grises comme en 1938  
*Riesling « Réserve Particulière, » Domaine Kientzler, 2014*

**Caille royale**

Caille royale des Dombes à la Leffe caractère et à la marjolaine,  
farcis de céleri rave aux petits gris de Namur aillés  
*Château Grand Corbin Despagne, Saint Émilion, 2005*

**Framboise**

Croquant amande, marmelade et sorbet framboise,  
gingembre au parfum de thé Calcutta, espuma vodka au citron



Thé, café, mignardises



Main entrance of the Hergé Museum (top). Covers of various Tintin comic books (bottom).



# Tuesday, June 12<sup>th</sup>

The day will be dedicated to Belgian culture. After breakfast we will travel east towards Louvain-La-Neuve to explore a museum dedicated to Hergé. After the visit, we will return to Brussels for lunch and then explore more museums.

The day will conclude with a Gala dinner celebrating Belgian Gastronomy and the 80<sup>th</sup> anniversary of the Club.

## Morning

### Hergé Museum

Rue du Labrador, 26 – 1348 Louvain-La-Neuve

<http://www.museeherge.com/>

The Hergé Museum is dedicated to the life and work of the Belgian cartoonist Georges Remi (1907–1983), who wrote under the pen-name “Hergé,” creator of the series of comic albums, *The Adventures of Tintin*. The series was one of the most popular European comics of the 20<sup>th</sup> century. By 2007, a century after Hergé’s birth, Tintin had been published in more than 70 languages with sales of more than 200 million copies, and had been adapted for radio, television, theatre, and film.

The museum was designed by French architect Christian de Portzamparc, with interiors designed by cartoonist Joost Swarte. The first stone was laid May 2007 during the centenary of Hergé’s birth and it opened in June 2009. It consists of three floors with a total of nine exhibition rooms.

Our guided tour will start with Hergé’s life, then go through his early works and finally introduce Tintin, and the places around the world the character travelled. The visit will also highlight Hergé’s connections to politicians, artists and philosophers.

The museum belongs to the private Hergé Foundation which holds rights over Hergé’s work.



*Designed by the famous Belgian architect Victor Horta, the Centre for Fine Arts (top) became a music temple thanks to the Henry Le-Boeuf Hall (seating capacity 2,200), known for its acoustics (bottom). It is in this building that every year, at the end of May, the prestigious Queen Elizabeth Contest (named after its creator, the wife of King Albert 1<sup>st</sup>) takes place.*



# Lunch on Tuesday

Bozar ❀

Rue Baron Horta, 3 – 1000 Brussels

<http://bozarrestaurant.be/>



*Final touches given to a pâté en croûte (left). Chef Karen Torosyan holding several pithiviers (centre). A slice of pâté en croûte served with some pickles (right).*

The story is like a fairy tale: Armenian, born in Georgia, **Karen Torosyan** arrived 20 years ago in Brussels, unable to speak a single word of French. In 2015, Karen receives the title of world champion for Pâté en Croûte in Tain-l'Hermitage, and in 2016, the prize for best artisan-chef by Gault & Millau. At the same time, he also received his first Michelin star. Today Karen owns the Bozar restaurant located inside the Centre for Fine Arts (left page).

## Jambon persillé

Chaud-froid de jambon persillé, anguille fumée  
petits pois, céleri rémoulade, raifort



## Volaille du Gers

Poitrine de volaille du Gers, farcie aux girolles,  
nèfle rôtie et légumes saisonniers



## Fraises

Notre fraisier, sorbet fraise & rhubarbe



## Tea/coffee

Choice of wines from Ramon Roquetta: “Macabeo – Chardonnay” 2017 or Côtes du Rhône, Vignerons d’Estezargues, 2016.

## Tuesday afternoon

Following lunch, we will continue our cultural visits. Two choices are available:

- Oldmasters Museum with an exhibition of Peter Bruegel's « unseen pictures » and Magritte Museum.
- Art & History Museum (formerly known as Cinquantenaire Museum) with exhibitions of chinaware from the Tournai manufacture, tapestries from Brussels and jewels by the Wolfers brothers.

### Magritte Museum

Place Royale, 1 – 1000 Brussels

<https://www.musee-magritte-museum.be/>

Belgium's most loved surrealist painter, René Magritte (1898-1967), now has the 2,400 square meter Musée Magritte dedicated to his works. In 1926 Magritte was a founding member of the Belgian Surrealists group. His works play with contrasts intended to shake the intellect.

The museum opened in 2009 and houses over 250 artworks and archival pieces. His trademark motifs of bowler hats, birds and the female torso appear in many favourite works including "Sky Bird" and "Dominion of Light." Magritte's paintings are said to have influenced the 'pop' artists including Andy Warhol and later Jasper Johns.



*Paintings by René Magritte: "Sky Bird", 1940 (left). "The Dominion of Light", 1954 (centre) "The Psychologist", 1948 (right).*

## Oldmasters Museums

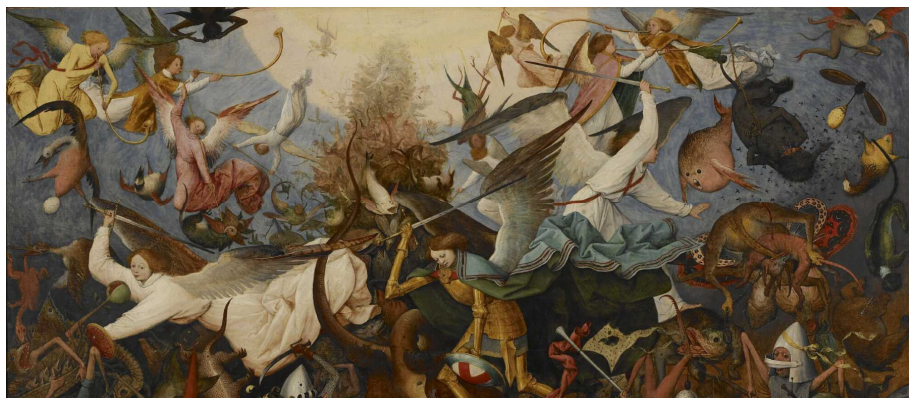
Rue de la Régence, 3 – 1000 Brussels  
<https://www.fine-arts-museum.be/>

The Oldmasters Museum is a museum dedicated to European painters from the 15<sup>th</sup> to the 18<sup>th</sup> centuries. It is one of the constituent museums of the Royal Museums of Fine Arts of Belgium. It was founded in 1801 by Napoleon Bonaparte.

The museum has a special exhibition entitled “*Bruegel. Unseen Masterpieces*” which allows members of the public to delve into the works of Pieter Bruegel the Elder (c. 1525-1569). The Royal Museums of Fine Arts of Belgium launched this project jointly with the Google Cultural Institute in anticipation of the 450<sup>th</sup> anniversary of Bruegel’s death, in 2019. The project brings together major international museums, many of which are European, around the focal figure of Bruegel the Elder. This innovative concept is the fruit of in-depth thinking on current transformations in the field of museology as it adapts to the digital era.

While the artist and his paintings are instantly recognisable worldwide, every composition also depicts a whole host of characters – some surprising, others familiar – and vignettes that provide the subtext of history, which are masterpieces worthy of exploration in their own right.

Drawing on a wide spectrum of virtual and on-site experiences, this unique initiative offers everyone the chance to immerse themselves in Bruegel’s works by honing in on the details of each painting and accessing expert knowledge. By delving deeper into the artist’s world, the viewer will discover the unexpected elements in Bruegel’s works which constitute the pinnacle of the Flemish master’s craft.



*Upper-part of “The Fall of the Rebel Angels,” oil on panel, Pieter Bruegel the Elder, 1562.*



*King square and Magritte museum on the left.*



*The Art & History Museum (formerly “Musée du Cinquantaire”) is located in the Cinquantaire park. It is one of the largest museums in Europe.*



## Art & History Museum

Parc du Cinquantaire, 10 – 1000 Brussels

<http://www.kmkg-mrah.be/>

The Art & History Museum is one of the constituents of the Royal Museums for Art and History. It is located in the Cinquantaire park and is one of the largest museums in Europe.

The collection of the museum is divided into four parts National archaeology, antiquity, non-European civilisations and European decorative arts.

Our visit will focus on this last part which includes fine arts from the Middle Ages to the 20<sup>th</sup> century showing sculptures, furniture, textiles, ceramics, etc.



*Flemish tapestries.*



*Palais de Bruxelles,  
Le 7 novembre 1997.*

*Monsieur le Président,*

*J'ai l'honneur de porter à votre connaissance que  
Sa Majesté le Roi, faisant suite au désir que vous avez exprimé,  
autorise*

*LE CLUB DES GASTRONOMES  
DE BELGIQUE*

*à porter, à partir de ce jour, le titre de "Royal".*

*Veuillez agréer, Monsieur le Président, l'assurance  
de ma considération distinguée.*

*Le Chef de Cabinet du Roi,*

A handwritten signature in blue ink, which appears to be "Jean-Jacques", written over a horizontal line.

*On 7 December 1997, King Albert II allowed the Club to add the "Royal" title to its name.*

## Tuesday night dinner

### 80<sup>th</sup> Anniversary Gala Dinner ❀❀❀❀

Mirror Gallery, Palais d'Egmont, Place du Petit Sablon, 8 – 1000 Brussels

<https://www.ccegmont.be/>



*The Mirror Gallery of the Egmont Palace.*

To celebrate Belgian Gastronomy and its 80<sup>th</sup> anniversary, the Royal Club of Gastronomes in Belgium, selected three renowned Belgian chefs, one from each region of the Kingdom.

From Flanders, **Tim Boury**, was elected by Gault & Millau, Chef of the year 2017 and was awarded a second Michelin star in 2018. From Wallonia, **Arabelle Meirlaen**, was named Lady Chef of the Year 2008 and holds one Michelin star. Finally, from Brussels, **Yves Mattagne**, his holding two Michelin stars since 1997 in his Sea Grill restaurant. Each has also received a prize from the Club in past.

This gala dinner, under the patronage of Mr. Didier Reynders, Deputy Prime Minister and Minister of Foreign Affairs, will take place in the sumptuous Mirror Gallery of the Egmont Palace.



*Tim Boury (left). Arabelle Meirlaen (centre). Yves Mattagne (right).*

**Tim Boury**, and his wife Inge Waeles founded restaurant “Boury” which opened its doors in 2010 after a thorough renovation of an aristocratic townhouse in the city centre of Roeselare (120 km west from Brussels). Tim and Inge met each other in the kitchen of “Comme chez Soi,” where they both worked as “chef de partie.” Later, Tim became sous-chef of 3-Michelin star chef Sergio Herman (Oud Sluis), whereas Inge worked with 3-Michelin star chef Peter Goossens at “Hof van Cleve.” A year after the opening, the Boury team was rewarded by Michelin a first star. In 2014, Tim was elected “Young chef of the Year 2014” by Gault & Millau. In 2016 the restaurant moved to another location (also in Roeselare). Following the move, Tim was elected “Chef of the Year 2017” by Gault & Millau and received a second Michelin star.

**Arabelle Meirlaen** creates in her open kitchen living food that makes a feast of the senses! From childhood she listened to this little voice of inner wisdom that inspired her: “Listen to life, the seasons, your body. You have the power to feel what is happening in you, what is right and good and how to convey your identity to your customers.” Knowing that nutrition has a fundamental impact on health, especially our “second brain,” the belly, she is interested in the natural virtues of plants, organic products and created a vegetable garden. In her restaurant, she achieves the perfect harmony between a warm welcome, tasty, balanced dishes, gently cooked upon request, sublimated by a choice of elegant and fruity wines selected by Pierre Thirifays.

**Yves Mattagne** began his career, after his military service with the Belgian Navy, in the restaurant of the Hilton International hotel in Brussels. After 3 years there, he moved to the Hilton International Gatwick where he stayed 2 years and became chef of the gourmet restaurant. Back in Belgium, he worked with Mr Beyls, a well-known Belgian chef, at the “Orangerie”. He then spent 8 months at “Divellec” in Paris to prepare for the opening of the Sea Grill restaurant, where he has been head chef since January 1990. In 1991, Yves received his first Michelin star and the second arrived in 1997. In 2010 Yves became the owner of the restaurant.



**Apéritif***Champagne Billecart-Salmon Brut Réserve***Maquereau de la Mer du Nord**

Peps de légumes croquants, baies et graines  
aux feuilles de Sakura à l'huile de sésame grillé, papier de chou  
(Arabelle Meirlaen)

**Turbot sauvage de la Mer du Nord**

Rôti, béarnaise d'huîtres, romanesco, céleri vert, poireau brûlé  
(Yves Mattagne)

**Veau de Corrèze**

Asperges grillées, fèves des marais,  
pommes-parmesan, jus de sucs à la sauge  
(Tim Boury)

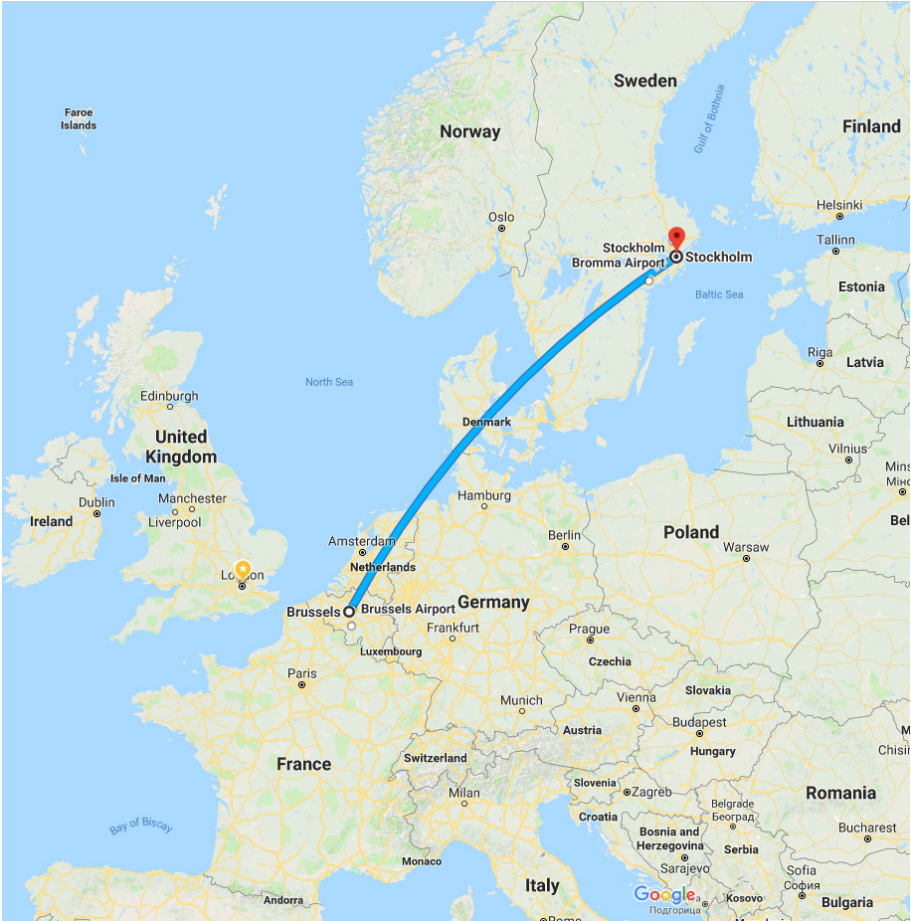
**Vanille de Madagascar et chocolat belge**

Crème glacé à la vanille de Madagascar, chocolat chaud,  
biscuit, caramel beurre salé

**Café Mignardises**

KINGDOM OF BELGIUM  
Foreign Affairs,  
Foreign Trade and  
Development Cooperation





# Wednesday, June 13<sup>th</sup>

## Morning

After breakfast and settling personal bills at the hotel, suitcases loaded into the bus, participants continuing to Sweden will depart the hotel at 7:15 to catch flight SN 2303 operated by Brussels Airline. The flight is scheduled at 09:55 and is expected to land in Stockholm at noon, leaving a bit of time before the reception by the King of Sweden.

Other participants should check-out from the hotel before noon and settle any personal bill.

Thank you for joining our anniversary celebrations!

See you soon!



*An Airbus A320 operated by Brussels Airlines taking off from Zaventem airport.*



1938-2018