

EAT FESTIVAL

sample the best
of Brussels

29.09 > 02.10

Gare Maritime,
Tour & Taxis



PRESS RELEASE
Brussels, 22 August 2022

Eat Festival returns from 29 September to 2 October 2022

After its special "Dinners" edition in 2021, the Eat Festival returns from 29 September to 2 October 2022, in the heart of the Gare Maritime in Tour & Taxis. Over the 4 days of the festival, more than 60 gastronomic artisans offer the best of Brussels to the public. It's an invitation to discover the culinary wealth of the capital through a range of signature dishes, pastries, cheeses, Brussels beers and explosive cocktails.

For almost 10 years, the **Eat Festival** has been THE Brussels event for food lovers and connoisseurs. It's a veritable journey through the wealth and **diversity of the capital's culinary offerings**. After the success of its special 'Dinners' edition in 2021, the event will, once again, take place in the sumptuous setting of the Maritime Station at Tour & Taxis. It's the perfect opportunity to take a break and **taste the best of Brussels**.

New this year are a market of local producers, a new collaboration with the **Gare Maritime Food Market**, a **Brussels beer bar** and a **cocktail bar**. Wine lovers will be delighted to hear that **Bordeaux Wines** are also hosting a wine bar and original workshops.

Here's an overview of this edition's exclusive programme

35 chefs

35 emblematic Brussels chefs have signed up for this edition. They'll be offering guests a signature dish, which personifies their culinary identity.

The establishments present:

Alice Restaurant (Alex Joseph), Barge (Grégoire Gillard & Barbara Hoornaert), Beirut (Raghid Boulos), Brasserie des Alexiens (Alexandre Cardoso), Coquum (Cédric Dassonville & Amandine Lecomte), Crab Club (Yoth Ondara), Entropy (Elliott Van de Velde), Fernand Obb Delicatessen (Cédric Mosbeux), Gioia (Fabio Maurizi), Gramm (Kenzo Nakata), Gus (Jonathan Delhière & Pierre Baeyens), Humphrey Restaurant (Julie De Block & Glen Ramaekers), Kitchen 151 (Simona El-Harar), Iki (Tan Le), La Bonne Chère (Alexandru Sapcu), La Charcuterie (Ana Luisa Ribeiro), Le Tournant (Denis Delcampe), Le Monde est Petit (Loïc Villers), Le Rossini (Bogdan Streinu), Les Petits Bouchons (Thomas Algoet), Maloma (Georges Athanassopoulos), Mazette (France Cardonnel), Nénu (Anh-tu Pham), Old Boy (Yannick Carr & John Prigogine), Osteria Bolognese (Giacomo Toschi), Racines (Ugo Federico & Francesco Cury), Refresh Brussels (Nicolas Lemaire, Maude Nijskens & Amadine Vandormael), San Sablon (Jean Pierre Antoine), Sanzaru (Nathan Urbanowicz), Smala (Arth Alvarez), The 1040 (Gabriele Petrucci & Jean-Philippe Watteyne), Titulus (Lyla Baugels), VerTige (Kevin Perlot), 65 degrés (Antoine Ysaye), Yi Chan (Yen Pham).

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The Gare Maritime Food Market

10 street food concepts and the Victoria bar in the heart of the sumptuous Gare Maritime in Tour & Taxis reinvent Belgian culinary heritage on a daily basis. The chefs challenge each other to offer guests a unique culinary experience and quality produce. During the Eat Festival, the Food Market will be adapting its offer and proposing single dishes at a fixed price.

The street food concepts you can discover:

Just Glaze, Bouillon by San**, Fish bar by FishHeads, XGreen by Xavier Pellicer, Bart by Bart De Pooter**, Tomorrowland Kitchen by Xavier Van Hecke, Cereal Killer by Giovanni Bruno*, 140! By Adrien & Mallory, Carne by Mauro Colagreco***, Sugarlandia.

8 pastry chefs

Several pastry chefs take turns each day to complete the festival's offer. They'll be serving up delicious desserts to lovers of sweet treats.

The pastry chefs:

Ginkgo Artisan Pâtissier (Olivier Kasiers), Laurent Gerbaud Chocolatier (Laurent Gerbaud), Vincent Denis Dessert Bar (Vincent Denis), Forcado (Loïc Henon & Joaquim Braz de Oliveira), Nikolas Koulepis (Nikolas Koulepis), Pâtisserie Yasushi Sasaki (Yasushi Sasaki), Cokoa (Anaïs Gaudemer), Brian Joyeux (Brian Joyeux).

4 cheesemakers

As is customary every year, the Eat Festival will introduce guests to several of the capital's leading cheesemakers. These master artisans will treat them to new flavours thanks to their unique selections.

The cheesemakers:

Julien Hazard Affineur (Julien Hazard), Sœurs (ancien Comptoir du Samson - Lara & Hélène Milan), La Fruitière (Véronique Socié & Léo Begin), From Comptoir (Etienne Boissy)

8 brewers

Over the last ten years, Brussels has seen a revival of interest in artisanal production and craft beers. Brussels' brewers are creating, testing, modernising... they are not resting on their laurels and are developing the capital's brewing heritage. The Eat Festival is also an opportunity to discover them and test the fruits of their know-how.

The breweries:

Brasserie de la Mule (Joel Galy), Brasserie de la Senne (Yvan De Baets & Bernard Leboucq), Brussels Beer Project (Olivier de Brauwere et Sébastien Morvan), Cantillon (Jean Van Roy), En Stoemelings (Alexis Boisseau & Samuel Languy), L'Annexe Brasserie-Fermenterie de Bruxelles (Maxime Lagrillière), La Source (Nina Carleer), Nanobrasserie de l'Ermitage (Nacim Menu & Nicolas De Smidt).

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8 mixologists

Brussels is home to many cocktail bars. The mixologists, true masters of the art, offer revisited classics, their own creations and signature beverages with secret recipes. The EAT Festival invites the public to meet these talented chemists.

The cocktail bars:

Alice Cocktail Bar (Nelson Jacob), Chez ta Mère (Thuan Lam), Edgar's Flavors (Tania Shamshur), Le Tournant (Kevin Rousseau), Green Lab (Leslie Moreau & Sophie Barrière), Yi Chan (Yen Pham), Liesse (Pierre Millour), Life is Beautiful (Harouna Saou).

Local Brussels producers market

Brussels is a breeding ground for small producers and companies that are keen to offer local, quality food products. For the first time, the Eat Festival offers guests the chance to discover some twenty of them. Micro-breweries, biscuit factories, sauce makers... it's an opportunity to taste a broad sample of Brussels' know-how. The complete list of producers will be revealed soon.

The producers:

BIGH (Ferme urbaine), Les Trempettes, Brasserie surréaliste, COHOP, Andronikos, SWET sauces and Yumafood.

Bordeaux Wines

Bordeaux Wines, the festival's main partner, is once again joining the gastronomic journey. The festival is a unique opportunity to discover the great diversity of Bordeaux's wines and to treat yourself to a few tastings.

Ticket office and electronic card

To enable visitors to enjoy the festival to the full, the Eat Festival will be using a "cashless" payment system. Visitors can buy their card at one of the ticket offices, load it and use it as they wish throughout the festival.

To pay for their drinks, they simply use their card on the cashless payment machines and the credits are automatically deducted. One credit is worth €1.

The ticket office will open at the beginning of September and will offer attractive pre-sale prices.

More information on the chefs, the menus and the daily programme at: eatfestival.brussels

Press contact: Noémie Wibail – n.wibail@visit.brussels - +32 490 49 43 84