

EAT FESTIVAL

sample the best
of Brussels

29.09 > 02.10

Gare Maritime,
Tour & Taxis



PRESS RELEASE
Brussels, 23 September 2022

Eat Festival: The best of Brussels, on your plate

The Eat Festival returns from 29 September to 2 October, in the heart of the Gare Maritime in Tour & Taxis. 4 days of festivities bringing together no less than 60 gastronomic artisans. Chefs, pastry chefs, cheese makers, mixologists and brewers take turns throughout the weekend to present their talent and know-how to the public. At the stands, culinary enthusiasts can taste the best of Brussels. And that's not all! For this year's edition, the Eat Festival is delighted to welcome the 7th edition of the **Concours officiel du Premier Fromager de Belgique**, on Sunday 2 October.

Eat Festival is the meeting place for lovers of good food and drink. Every day of the festival, chefs and craftsmen offer visitors the chance to discover their signature dishes and their know-how. This is a special moment for visitors who can't wait to explore the diversity of Brussels' gastronomic offerings at the stands.

New this year

The programme includes a unique collaboration with the **Gare Maritime Food Market and its chefs**, who will adapt their offer and propose a unique dish at a fixed price of €8 during the festival. **A market of local producers**, a **Brussels beer bar** and a **cocktail bar** are also on the menu for this new edition. And, of course, **Bordeaux Wines** will offer a **wine bar and original workshops** given by the famous **Bordeaux Wine School**, to the great delight of wine lovers.

There will even be something to entertain the little ones with a **bouncy castle and a rope-climbing course**. As for the atmosphere, **Tipik's DJs** will turn up the heat on Friday and Saturday night. And that's not all! This year, Eat Festival is hosting the **7th edition of the Concours officiel du Premier Fromager de Belgique** (Competition to find Belgium's best cheesemaker).

On overview of the programme

Each day brings its own set of gastronomic surprises. The menus of each chef are now available on the Eat Festival website www.eatfestival.brussels.

Thursday 29 September (18:00 to 23:00)

The chefs: THE 1040, ALICE Restaurant, Le Rossini, VerTige, Smala, Mazette, Crab Club, Beirut, Gioia, Titulus, Iki, Entropy, Sanzaru, Gramm, Brasserie des Alexiens, Fernand Obb Delicatessen, Humphrey.

The pastry chefs and cheesemaker: Gingko, Laurent Gerbaut, Julien Hazard Affineur.

The breweries: La Source, L'Annexe.

The mixologists: Yi Chan, Edgar'S Flavor.

The producers: BIGH (Brussels aquaponics farm), Rish Kombucha, Gimber (ginger lemonade), Drive Me Nuts (sandwich spread).

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Friday 30 September (18:00 to 23:00)

The chefs: Racines, Alice Restaurant, Le Rossini, Kitchen 151, Smala, Mazette, Gus, Beirut, Gioia, Titulus, Osteria Bolognese, Entropy, Sanzaru, Crab Club, Brasserie des Alexiens, Fernand Obb Delicatessen, Humphrey.

The pastry chefs and cheesemaker: Vincent Denis Dessert Bar, Forcado, Soeurs.

Les brasseurs: Brussels Beer Project, En Stoemelings.

The mixologists: Chez Ta Mère, Life Is Beautiful.

The producers: BIGH (Brussels aquaponics farm), Hierba Buena Tisanes, Rish Kombucha, Gimber (ginger lemonade), Tastes Matunda, Natural Nut'ly, frOUI & Drink a flower, Yuma, Eclo, Ukeepers (honey), Nuumiso (miso), OBAA, Wanders.

Saturday 1 October (12:00 to 23:00)

The chefs: Racines, Barge, Le Rossini, Kitchen 151, Refresh Brussels, Gus, Coquum, Old Boy, Titulus, Iki, Entropy, Sanzaru, Le Tournant, Crab Club, Fernand Obb Delicatessen, Humphrey.

The pastry chefs and cheesemaker: Nikolas Koulepis, Yasushi Sasaki, La Fruitière.

The breweries: Brasserie de la Senne, Nanobrasserie de l'Ermitage.

The mixologists: Green Lab, Alice Cocktail Bar.

The producers: BIGH (Brussels aquaponics farm), Hierba Buena Tisanes, Rish Kombucha, Gimber (ginger lemonade), Tastes Matunda, Natural Nut'ly, frOUI & Drink a flower, Yuma, Wanders, Eclo, Andronikos (olive oil), IRO THE MATCHA BIO, Epicerie Pêché Mignon, Livup (juice), Urbi Leaf (microsprouts), Brasserie Surréaliste (beers), Kult Kefir, Drive Me Nuts, OBAA.

Sunday 2 October (12:00 to 20:00)

The chefs: San Sablon, Maloma, Les Petits Bouchons, Kitchen 151, 65 Degrés, Mazette, Gioia, Old Boy, La Charcuterie, Brasserie des Alexiens, Nenu, Le Monde est Petit, Le Tournant, La Bonne Chère, Fernand Obb Delicatessen, Humphrey.

The pastry chefs and cheesemaker: Cokoa, Brian Joyeux, From Comptoir.

The breweries: Brasserie de la Mule, Cantillon.

The mixologists: Le Tournant, Liesse.

The producers: Hierba Buena Tisanes, Rish Kombucha, Gimber (ginger lemonade), Tastes Matunda, Natural Nut'ly, frOUI & Drink a flower, Andronikos (olive oil), IRO THE MATCHA BIO, Epicerie Pêché Mignon, Livup (juice), Urbi Leaf (microsprouts), OBAA.

Concours officiel du Premier Fromager de Belgique from 12:30:

Cutting: 12:30 to 13:00.

Wrapping: 13:10 to 13:20.

The Oeuvre: 14:30 to 16:35.

Announcement of the winner of the 2022 "Premier Fromager de Belgique" competition: 18:30.

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Ticketing and electronic payment card

To allow visitors to fully enjoy the festival, Eat Festival uses a "cashless" payment system. Visitors get their cashless 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 magnetic card on the cashless terminal and the credits are automatically debited. The chosen formula is simple. 1 credit = €1. All dishes and desserts cost 8 credits, a beer costs 4 credits, a cocktail 10 credits and a glass of Bordeaux wine 4 credits.

The entry ticket to Eat Festival costs €10. **A 20% discount is applied to the first 2,000 tickets sold.** It's a fantastic opportunity **for early birds to get their hands on festival tickets for only €8.**

The entry ticket includes:

- Access to the festival for all four days,
- 1 cashless card (worth: €1),
- 1 **Bordeaux Wine School** activity of your choice,
- 1 **Masalto** coffee,
- 1 Eat Festival collector's glass,
- 1 **Gimber** lemonade,
- Water at the **Robinetto** water fountain.

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

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