PRESS RELEASE

Brussels, 24 August 2026

The new season of the Tram Experience is off to a flying start

The Tram Experience returns on Friday 28 August. The menus for this new season will be created by some of the biggest names in Belgian gastronomy. Among them are the promising David-Alexandre Bruno (Quartz), who will join Michelin-starred chefs such as Olly Ceulenaere (Publiek*) and Ricarda Grommes (Quadras*). To mark 100 years of Comme Chez Soi*, three generations of chefs from the country's most iconic restaurant, will be offering a celebratory menu especially for the occasion. This season also sees the introduction of a new lunch package designed for large groups.

A trip aboard the **Tram Experience** is an unforgettable culinary experience. Whether as a couple, a group of four or a larger party, guests savour a menu created by a renowned chef whilst touring the capital's most beautiful neighbourhoods. It's the perfect choice for a romantic dinner in Brussels, a unique evening out with friends or an exclusive team-building event.

So don't delay! The first names in the lineup for this **new season** (running through early 2027) have been revealed and offer a wonderful glimpse of Belgian culinary excellence.

Building on the Tram Experience's popularity, this year visitors will also be able to enjoy **a brand-new lunch package** designed especially for large groups looking to book the whole tram for a private event.

Belgian gastronomy's leading names take centre stage

A number of iconic figures from the country's three regions will feature this season, with **David-Alexandre Bruno,** from Brussels, opening proceedings. At the helm of the **Quartz** restaurant in Ixelles, chef Bruno captivates diners with cuisine that combines technical precision and elegance. This approach earned him the title of **Young Chef of the Year 2026 for Brussels** in the latest edition of the Gault & Millau guide. He has devised the menu that will be served on board the tram until **11 October**.

Other renowned chefs have been announced. **Olly Ceulenaere**, from **Michelin-starred Ghent restaurant Publiek***, will be designing the menu to be served from **2 February to 21 March**. His exciting and unpretentious approach is sure to leave a lasting impression on diners.

From **23 March to 9 May**, the spotlight turns to **Ricarda Grommes**, head chef at another Michelin-starred establishment, the highly acclaimed **Quadras*** in Saint-Vith. Famous for her creativity, which

draws on influences from a wide range of sources, she will be serving up cuisine as inspired as it is innovative.

100 years of Comme Chez Soi

December and January will be marked by the **100th anniversary of Michelin-starred restaurant Comme Chez Soi***. A true institution on the Brussels gastronomic scene, the restaurant on place Rouppe has held Michelin stars without interruption for over 70 years. To celebrate this exceptional anniversary, **Pierre Wynants**, the godfather of Belgian gastronomy, will join forces with his son-in-law and current head chef, **Lionel Rigolet**, as well as his grandson and future head chef, **Loïc Rigolet**, to create a unique festive menu.

New lunch menus

Every year, the Tram Experience serves around 8,500 guests. In light of the concept's growing success, an additional set menu will now be available on weekdays. In addition to the 6- or 7-course dinner menus, a **4-course lunch menu** is being introduced. This option is exclusively for **large groups booking the entire tram for private use**.

More information

The menus are prepared on board, with the utmost care, by **Thibault Granville (Taste Great)** and his team.

Bookings for 2 or 4 people: **www.tramexperience.brussels**

It is also possible to book the entire tram (36 seats) or a single carriage (16 or 20 seats) for an event or a team-building activity.

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