



PRESS RELEASE
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The Tram Experience unveils its programme

From September, the Tram Experience will be whisking food lovers off on an extraordinary culinary journey through the capital. On the menu, a procession of delicious dishes prepared by prestigious chefs. This year, Giovanni Bruno*, Samuel Sirois, Mallory Gabsi*, Andrea Larossa*, Tomoyasu Kamo* and Oxana Cretu* will be offering signature menus packed with subtle and delicate flavours.

For over 10 years, the Tram Experience has been taking food-loving passengers on a gastronomic tour of the capital. This year, it will be welcoming some of the world's leading chefs from near and far for a truly amazing experience. Six renowned chefs will be taking it in turns to showcase their culinary universe. From Japan to Italy and Quebec to France via Brussels, each of the menus will be an invitation to explore new taste sensations.

Giovanni Bruno* from the famous Senzanome restaurant in Brussels will be launching the season in September. Chef Bruno shares his undying love of Italian cuisine with us through a menu of traditional flavours, modernised with subtlety and indulgence.

Next stop: Montreal, the gourmet capital of North America, to meet prestigious chef Samuel Sirois, recent Canadian finalist in the international Bocuse d'Or competition. Sirois will be serving up a surprising menu, combining local Quebec produce with nods to Belgian gastronomy.

The festive season menu will see Mallory Gabsi* - well-known to all Belgian gourmets from the semi-finals of season 11 of Top Chef - back in the spotlight. Buoyed by the success of his Paris restaurant, which was swiftly awarded a Michelin star, Mallory has not forgotten his origins, and is returning to his beloved Brussels for this menu.

In January, the focus will turn to Northern Italy, with the participation of Andrea Larossa*. The Michelin-starred chef from Turin will be taking guests on a journey through the Piedmont region, with a menu that uses the comforting flavours of Italian cuisine to warm up those cold winter evenings.

Back to Brussels for early spring, with chef Tomoyasu Kamo* of the celebrated KAMO restaurant. The only Japanese Michelin-starred chef in the country, the sophisticated precision of his talent and the finesse in every mouthful guarantee you a complete change of scenery as you discover one of the world's most refined cuisines.

Last but not least, we close the season with a summer menu from Oxana Cretu* of the INIMA restaurant in the heart of Bordeaux. This Moldavian-born chef will delight your taste buds with her delicate floral and plant-based cuisine, nourished by the imaginative world of her culinary inspiration.

All the recipes are meticulously prepared on board by our caterer Thibault Granville (Taste Great) and his team.



More info at www.tramexperience.brussels

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