

Epicurean BRUSSELS

THE CAPITAL COUNTS NUMEROUS RENOWNED ESTABLISHMENTS WHERE ONE FEELS AT HOME LIKE AT A FRIENDS' PLACE AND WHERE ONE CAN REINVENT THE WORLD WHILE HAVING A MEAL OF GOOD QUALITY. IN THIS ISSUE, WE FALL IN LOVE WITH AN AUTHENTIC BAR, AN ELEGANT RESTAURANT AND AN ITALIAN OSTERIA.

LA CAPITALE REGORGE DE BONNES ADRESSES OÙ L'ON SE SENT ACCUEILLIS COMME DES AMIS POUR REFAIRE LE MONDE AUTOUR D'UNE CUISINE DE QUALITÉ. DANS CE NUMÉRO, ON CRAQUE POUR UN BAR AUTHENTIQUE, UN RESTAURANT ÉLÉGANT ET UNE OSTERIA ITALIENNE.

CATHERINE RASSE

BAR DU GASPI

Somewhere in Schaerbeek there is a place with an authentic, open and food-loving atmosphere worth being discovered. The bar's decoration is made up of apparent bricks and wooden tables. The pleasant owners, Xavier and his son Stéphane, organize many cultural activities, concerts, theme evenings, karaoke events and exhibitions. In the kitchen you can find Michel Fabry, who worked previously as a cook for Shanti. Among his creative specialties are the excellent gaspas, a kind of reinvented tapas with Gaspi sauce. On the menu: wild cream soup with cinnamon, smoked mackerel mousse with gooseberries, chicory roulade with smoked salmon served on watercress, Eastern chicken salad...

PRICE RANGE: gaspas between €3.50 and €4.50

There are 2 options: one at noon at €10,90, one in the evening at €15.50

Open from Monday through Saturday from 11:30 till 2:00.

Closed on Sundays. The kitchen is open from 12:00 till 14:30 and from 19:00 till 22:00.

BAR DU GASPI
Chaussée de Haecht 309
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Il existe dans un coin de Schaerbeek un endroit à connaître, où se cultive une ambiance ouverte, authentique, gourmande. Dans un décor entre briques apparentes et tables en bois, s'organisent de nombreuses activités culturelles, concerts, soirées à thèmes, karaokés, expositions, le tout, sympathiquement géré par Xavier et son fils Stéphane. Et derrière les fourneaux, la créativité est de mise avec les excellentes gaspas, sortes de tapas réinventées à la sauce Gaspi, concoctées par Michel Fabry, qui a fait ses armes au Shanti. Au menu : velouté forestier à la cannelle, mousse de maquereaux fumés aux groseilles, roulade de chicons au saumon fumé dans sa petite nage de cresson, salade de volaille à l'orientale...

LES FRÈRES ROMANO

Trained in the most famous restaurants of Brussels, the Pascal and Tony Romano brothers manage the restaurant that bears their name since 1985. It's an elegant, welcoming and pleasant establishment that favors seasonal products. 'Cocotte' eggs with truffle and its crunchy little toasts with goose liver (€26), roasted wild partridge (€40), delights of sole with fresh champagne and tagliatelli (€33), pan-fried Irish beef filet with morel mushrooms (€36)... The 2 brothers' cuisine can be considered traditional but at the same time inventive and definitively high-end. It is inspired by French tradition but also by the Italian origins of the two brothers. We recommend you try out the divine Tortellini alla crema di tartufata (tortellini with truffle cream)(€15).

PRICE RANGE: €50 – €60

Open from 12:00 till 14:00 and from 19:00 till 21:30.

Closed on Saturday at noon, Sunday evening and Monday.

LES FRÈRES ROMANO
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© LES FRÈRES ROMANO



Formés dans les plus grandes maisons bruxelloises, les frères Pascal et Tony Romano dirigent le restaurant qui porte leur nom depuis 1985. Une maison élégante, accueillante et agréable qui fait la part belle aux produits de saison. Œufs en cocotte à la truffe et ses petits soldats croquants au foie d'oie (26 €), perdreau sauvage rôti (40 €), délices de sole au champagne et tagliatelles fraîches (33 €), filet de bœuf irlandais poêlé aux morilles (36 €)... La cuisine, à la fois classique et inventive, définitivement haut-de-gamme, pioche dans la tradition française mais aussi dans les origines italiennes de deux frères. On vous conseille les divines Tortellini alla crema di tartufata (15 €).

CAFFÈ AL DENTE

The exotic Caffè al dente is an *osteria* (restaurant), a *negozio* (shop) and an *enoteca* (wine cellar and wine bar), all at the same time. It gives us a slice of real and epicurean Italy which surely appeals to gourmets and wine enthusiasts. The restaurant proposes a spontaneous and local cuisine, reinvented each day according to the deliveries: vongole (clams), pasta, seasonal vegetables... The small store, as with many of the transalpine groceries, offers a wide array of tasty products of real exceptional quality. Last but not least, the wine bar offers excellent bottles and discloses advice like nowhere else. At noon, you can enjoy the menu *del giorno* there, with appetizers, pasta *al dente* of the day, and a glass of wine for €14.90. And when it's time for the *aperitivo*, you can enjoy a Spritz or a Prosecco.

PRICE RANGE: €40

Closed on Saturday at noon, Sunday and Monday.



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