

## THE HOTEL – The restaurant

The Restaurant designed by Pierre Balthazar, takes you on a ride to the most delicious of French, Italian, Thai and Belgian culinary experiences.

“ I work with nine ingredients ( beef tenderloin, pigeon, sweetbreads, sole, bream, St. Jacques, egg, mushrooms and organic cereals ) in three gastronomic cultures ( France , Italy and Thailand ). As a mark of respect, I work with an ambassador for each of them. ”

Our current ambassadors are **Michael Fulci** ( 1 \* French chef , Terrailleurs Biot ), **Luigi Taglienti** ( 1 \* Italian chef , Trussardi in Milan) and **Oth Sombat** ( Thai chef, Les trois nagas in Paris ). The dishes are real works of art created in. An ingredient is changed every month. From 2015, one of these three gastronomic cultures will be replaced each year by a new one.

We try to surprise our customers by diverting some dishes such as beef tartare with oysters , beef “tonnato” sweetbreads “milanaise” style.

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