



PRESS RELEASE

MICHELIN GUIDE

Paris, April 29th 2025

Léa Linster and Maison Colette receive two Stars in the 2025 MICHELIN Guide Belgium & Luxembourg

- 13 new restaurants receive their first MICHELIN Star.
- Three new establishments are awarded the MICHELIN Green Star.

The best of Belgian and Luxembourgish gastronomy gathered today at the Handelsbeurs in Antwerp to discover the new 2025 MICHELIN Guide Belgium & Luxembourg. Among the highlights of this edition, two new restaurants receive two MICHELIN Stars, 13 new establishments have earned their first MICHELIN Star, and 3 venues were recognized for their commitment to more eco-responsible gastronomy with the MICHELIN Green Star. In total, this new selection includes 790 restaurants, of which 151 are starred, across Belgium and Luxembourg.

"The 2025 selection for Belgium and Luxembourg shines a bright light on a constantly evolving culinary scene," says Gwendal Poullennec, International director of the MICHELIN Guide. "We are witnessing the emergence of a new generation of talents, the culinary assertion of established establishments, as well as the launch of new projects led by already well-known chefs. Together, they form a mosaic of gastronomic expressions that are both unique and decidedly unrestrained. Whether they rely on tradition or are driven by innovation, the distinguished establishments surprise, delight, and inspire. Our inspectors thoroughly enjoyed rediscovering these tables, whose creativity and commitment make this selection especially remarkable."

Zilte and Boury retain their three MICHELIN Stars

As a testament to their immense talent, **Viki Geunes and Tim Boury**, along with their teams, have once again retained their three MICHELIN Stars for their restaurants **Zilte** in Antwerp and **Boury** in Roeselare. This distinction, reserved for the most exceptional establishments in the world, illustrates the level of refinement of two unique culinary signatures crafted by these talented artisans. Whether through the quality of the ingredients, technical mastery, or the generosity and depth with which each dish is conceived, these two tables alone justify a true culinary journey!

Two new establishments earn two MICHELIN Stars

The inspectors of the MICHELIN Guide have awarded this year to two new entries in their selection: **Léa Linster in Frisange**, Luxembourg, and **Maison Colette in Tongerlo**, Belgium.

At **Léa Linster, Louis**, who took over the kitchen from his mother **Léa** a few years ago, has taken the quality to a new level. The classic finesse and elegance that made this establishment's reputation for decades have subtly evolved under



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his leadership, giving way to plates that are more minimalist, contemporary, and delicately spiced with exotic flavors. The chef's high-level sauces add another dimension to each dish. By earning two MICHELIN Stars, **Louis Linster** further enhances the gastronomy at this particularly heartfelt family-run establishment.

Well-known for his restaurant **Colette – De Vijvers**, where he reached gastronomic heights, Thijs Vervloet has successfully launched a new project, earning two Stars for his new Maison Colette, now located in Tongerlo. In a former doctor's house that he transformed into a luxurious setting, this lover of fine products creates traditional and generous preparations. In this intimate house, guests are invited to experience an exclusive journey, enhanced by exquisite wine pairings and small thoughtful details that extend to the finest touches.

The 2025 MICHELIN Guide Belgium & Luxembourg now includes a total of 22 restaurants with two MICHELIN Stars.

13 new restaurants receive their first MICHELIN Star

Luxembourg is not left behind when it comes to new restaurants awarded a MICHELIN Star. **At Fields by René Mathieu** in Findel, **René Mathieu** continues his passionate vegetable-based culinary journey. Although he has left La Distillerie behind, he continues to impress with his way of elevating vegetables, herbs, and fruits. In his eponymous restaurant in Lauterborn, **Archibald De Prince** follows in his mentor's footsteps, offering high-level creative cuisine that highlights vegetables, while still keeping some excellent animal protein dishes. Also in Luxembourg City, **Clovis Degrave** and his team offer an explosive experience at Grünewald Chef's Table, enjoyed at the counter.

In Brussels, **chef Kobe Desramauts** shows remarkable creativity at **Eliane**, where he creates intense dishes that make the most of the quality ingredients he works with, such as a creamy risotto enriched with yellow wine and paired with oysters.

In Flanders, many of the new Stars went to restaurants helmed by renowned chefs. At **La Botte** in Genk, **Giuseppe Giacomazza** continues to refine the cuisine at this family-run restaurant. His ode to Sicilian terroir is both authentic and original. **Wouter Van Tichelen** has relocated to the luxurious De Tuilerieën hotel in Bruges, where he showcases his talent at **Mémoire**. In Ostend, **Dimitri Proost** honors the reputation of **HAUT** with meticulous creations that emphasize the best North Sea seafood, enhanced with subtle Japanese touches. At **Modest** in Opglabbeek, guests experience a delicate blend of French tradition and modern Asian influences, created by **chef Sander Spreeuwers**. **Davy Devlieghere** continues to impress at **Julien** in Lotenhulle with his tribute to French gastronomy. In Wallonia, the talent of young chefs is highlighted in this new selection. **François-Xavier Simon** at **Bistrot Blaise** in Marche-en-Famenne has established himself as a generous artisan, blending the indulgence of French cuisine with excellent modern techniques. **Curtis Maquet** at **Beau Rivage by**



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Curtis in Dave expertly carries on this Namur institution with finesse. His expressive, delicate, product-driven cuisine is both recognizable and elegant. In Comblain-au-Pont, **Maxime Zimmer** of **Un Max de Goût** shines with his focus on local artisans and producers, showcasing products with careful creativity. Finally, **Quentin Gallopyn** of **La Vicomté** in Roucourt creates precise and delicate dishes that impressed the selection team.

In total, the 2025 MICHELIN Guide Belgium & Luxembourg includes 127 one-Star restaurants.

Three new restaurants receive the MICHELIN Green Star

The MICHELIN Green Star promotes the initiatives of pioneering tables fully committed to a genuine gastronomic transition.

Three new restaurants have been awarded the MICHELIN Green Star for their remarkable and varied actions and commitments.

At **Fields by René Mathieu** in Findel, the eponymous chef continues to champion plant-based cuisine in Luxembourg and the surrounding areas. He swears by local fruits and vegetables, often foraged, and is guided by nature's rhythms.

At **Sophie & Nicolas** in Comblain-la-Tour, **Sophie Gigot and Nicolas Septon** are true ambassadors of their environment. The products of local artisans are used from A to Z and are at the heart of their celebration of the Liège region.

At **'t Gasthuis by InstroomArt in Mechelen, Seppe Nobels** combines vegetable preparations with social employment and culinary exchange. He emphasizes local partnerships and shows how important the human aspect of a restaurant can be.

MICHELIN Special Awards

Dining at a restaurant recognized by the MICHELIN Guide is often an experience that goes beyond just the plate. Through their Special Awards, the Inspectors celebrate professionals who bring their talents to serve unforgettable dining moments.

Quentin Gallopyn from the starred restaurant **Vicomté** in Roucourt receives **the MICHELIN Young Chef Award**.

The MICHELIN Sommelier Award goes to **Laurent Dierickx** of the recommended restaurant **Les Frères Louise** in Ellezelles. A history enthusiast, this professional captivates clients with his knowledge and his ability to offer bottles or pairings that break the mold.

The team at the **Bozar restaurant** is awarded the **MICHELIN Service Award**. Well-dressed, smiling, and attentive to every detail, this team provides a top-tier and attentive service.

15 new restaurants receive a Bib Gourmand

The Bib Gourmand has become the faithful companion for food lovers seeking the best value for money. With no fewer than 15 new addresses, 2025 is a fantastic year for this special distinction, awarded to a total of 126 restaurants.



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This year's newcomers are as varied as they are generous, from the Thai cuisine at Lune Siamoise in Ixelles, to the traditional flavors at Table et Vin in Mont-sur-Marchienne, or the pintxos at Taberna Bask in Ledeborg. Brussels alone has three new Bib Gourmand restaurants, Wallonia seven, and Flanders five.

The complete list of Bib Gourmand restaurants, with all the newcomers, is available on our website guide.michelin.com.

The 2025 MICHELIN Guide Belgium & Luxembourg recommends 790 restaurants, including:

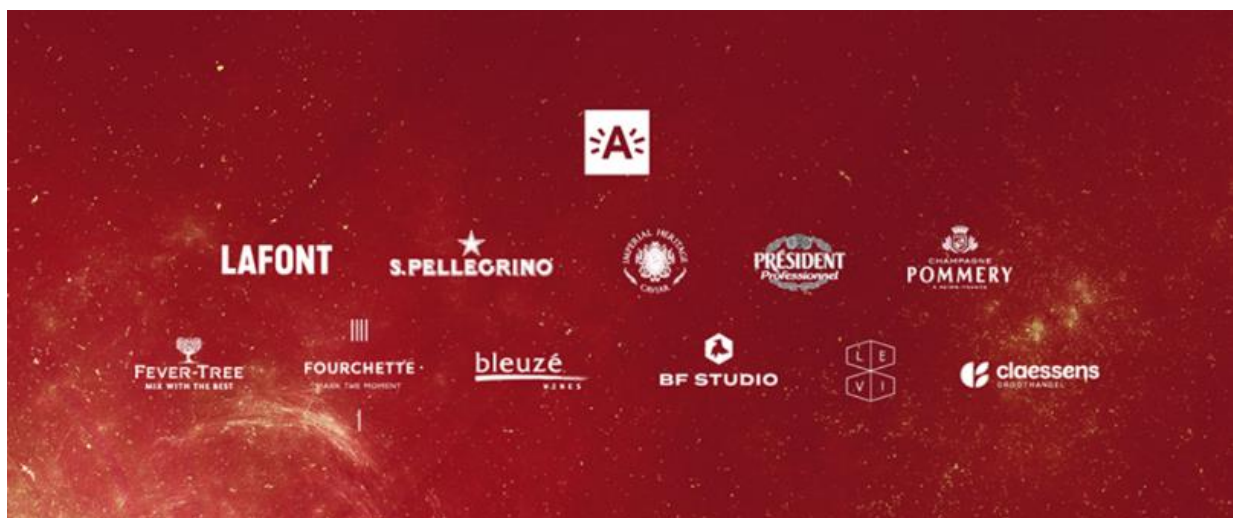
- 2 restaurants with three MICHELIN Stars
- 22 restaurants with two MICHELIN Stars (2 new)
- 127 restaurants with one MICHELIN Star (13 new)
- 14 restaurants with a MICHELIN Green Star (3 new)
- 126 Bib Gourmand restaurants (15 new)

The 2025 selection of the MICHELIN Guide Belgium & Luxembourg is exclusively published on the website guide.michelin.com and the free MICHELIN Guide app available on iOS.

Discover all the new restaurants in Belgium and Luxembourg at:

- Belgium (French): <https://guide.michelin.com/be/fr/articles>
- Luxembourg: <https://guide.michelin.com/lu/fr/articles>
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