

program

11:30 AM – Welcome and an introduction of the event by Tom Van Damme, marketing manager Bang & Olufsen Benelux

11:50 AM – Felipe Reinoso Carvalho explains the build-up of the experiment, and the effect of the quality of sound on our daily lives

12:00 AM – Start experiment: a toasting with 4 surprising courses served by topchef Wout Bru

12:40 PM – Q&A, interviews



Four surprising dishes served by topchef **Wout Bru**, known worldwide for his inventive work in the kitchen, restaurants and tv-shows



Leader of the experiment: **Felipe Reinoso Carvalho**, specialized in auditory and multisensory perception

playlist

Spanish

1. Paco Peña, John Williams, Inti-Illimani – Alondras
2. El Pollito de California – Quiero Volar
3. Rafael Riqueni – Mañana por la Mañana
4. Camaron de la Isla – Volando Voy
5. Marisol – Estando Contigo
6. Sabicas, Dolores Vargas, Los Compañeros del Flamenco – Gitana te Enamoraste

Asian

1. Asian music masters – Cantonese melody
2. Ryuichi sakamoto, Alva Noto – Uoon 1
3. Ryuichi sakamoto, Alva Noto – Uoon 2
4. Rafael Anton Issari – Voigt - Kampf

Dessert

1. Frédéric Chopin, Vladimir Feltsman – Nocturne in E-flat Major, Op. 9, Nr. 2
2. Jessica Curry – Mors Draematura
3. Alvaro Pierri, Niccolò Paganini, Angèle Dubeau – Cartabile for violin and guitar
4. Modest Mussorgsky, Leonard Bernstein – Night on Bald Mountain

the menu



Cheviche van omber vis met zoete aardappel
en passievruchten

Ceviche d'ombre aux patates douces et fruits
de la passion



Hamashi gemarineerd met sesamolie, krokante
rammenas en pindanootjes

Hamashi mariné à l'huile de sésame, raifort croquant
et cacahuètes



Kroepoek van paprika, gelakeerd buikspek en
espuma van gerookte tomaat

Beignets de poivrons, lard laqué et espuma de
tomate fumée



Praline van bittere chocolade

Pralines au chocolat amer