

Food market

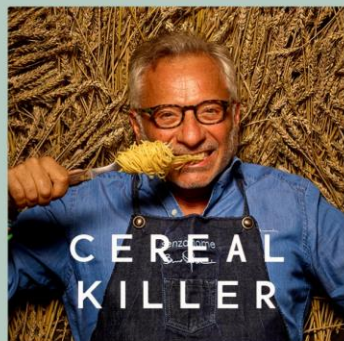


GARE MARITIME
POWERED BY victoria

opening 18h30
26 / 11

WWW.GAREMARITIME-FOODMARKET.BE

@GAREMARITIME_FOODMARKET



by Giovanni Bruno



by Xavier Pellicer



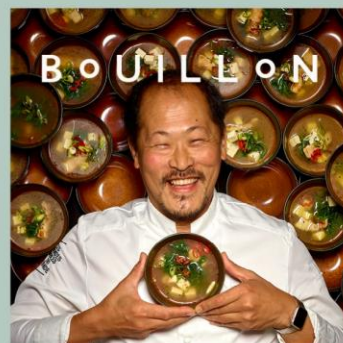
by Adrien & Mallory



by Bart de pooter



by FisHHeads



by San



by Mauro Colagreco



Food Market Selection



by Patrick Aubrion
& Friends

10 top
chefs

10 new street
food concepts

1 iconic venue
& bar experience

CONTENT

1. CONCEPT
2. VENUE
3. FOODCONCEPTS
4. PRACTICAL INFORMATION



1. THE CONCEPT

The Gare Maritime Food Market is an ode to Belgian gastronomy; as well as a playground for events, and a platform for our chefs and food start-ups.

In just one day, you can taste and live the Belgian terroir melting pot. This is “Gare Maritime Food Market”. The Gare Maritime food market is an exclusive, qualitative food project with a social impact. This is “*Dare to be Good*”.

We expect you to eat well, drink well, party, share and discover. But also expect the unexpected.



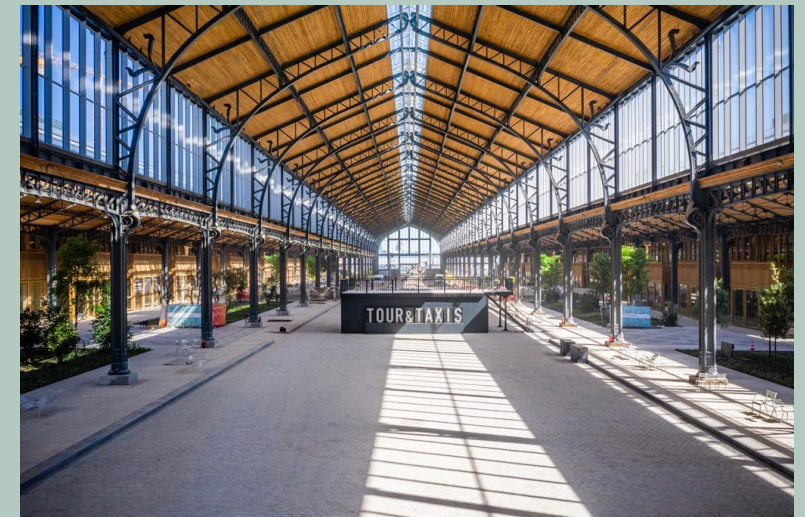
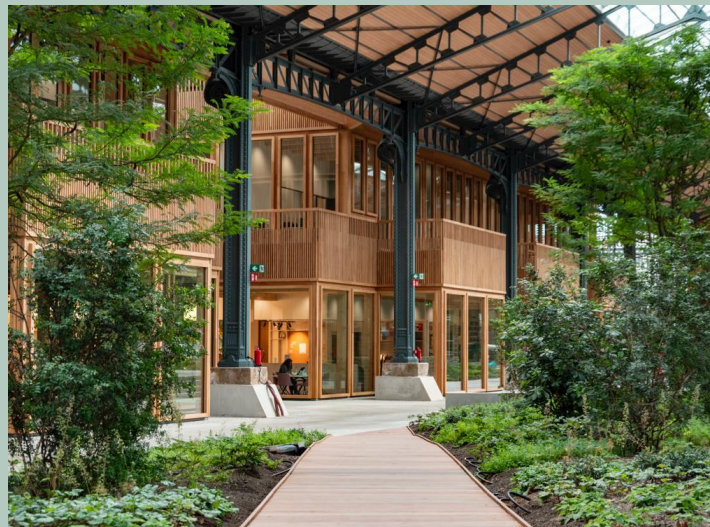
2. THE VENUE: GARE MARITIME

From industrial goods station to energy-neutral urban hub.

Gare Maritime was once Europe’s biggest goods station. but by the 1990s the imposing station halls stood vacant. after complete renovation, the complex is now the go-to circular city destination in brussels. this one-time commodities hub has been transformed into an impactful idea platform.

Tour & Taxis is a go-ahead neighbourhood in the dynamic brussels canal district. a home for trailblazers: creative forward-looking people and businesses who are focused on making a positive difference. at Tour & Taxis they find an inspiring place to live, work and play. a place where doers and dreamers feed and accelerate each other’s ideas to take them to the next level. Gare Maritime is a new, ground-breaking tour & taxis destination: an indoor village – covering more than six football pitches – with plenty of space for innovative, sustainable retail concepts.

More information can be found [here](#).



XGreen

CHEF
XAVIER PELLICER



If there is one chef to convert you to vegetables, it's Xavier Pellicer...
As an expert in biodynamic agriculture and a fan of Ayurvedic
cuisine, he is bound to surprise your taste buds!

CONCEPT

Here, vegetables are not considered as side dishes, they are the real
stars of the show... A paradise for all veggie lovers!





CHEF GIOVANNI BRUNO (SENZA NOME) ★

Cooking is a family affair for Giovanni Bruno, who likes to draw inspiration from his Sicilian roots to reinvent, twist and modernize the great classics of Italian gastronomy!

CONCEPT

A favourite meeting place for those who can't imagine life without pasta, not to mention gluten-free options!





CHEFS MALLORY GABSI & ADRIEN CACHOT

As former candidates of "Top Chef" and good friends in real life, Mallory Gabsi and Adrien Cachot are two rising stars of Belgian and French cuisine who are always up for a crazy challenge! Their speciality? Fries of course, but that's not all...

CONCEPT

140! is the right temperature to begin to cook perfect, golden and crispy fries. Enjoy the famous Belgian fries that make us proud all over the world. Croquettes, gratins and potato buns are also on the menu.



BART

BELGIAN
CULINARY
ART

CHEF

BART DE POOTER (PASTORALE) ★★



Creative and avant-garde, Bart De Pooter has been continuously reinventing himself over the last 30 years... Once you've tasted one of his dishes, you will understand why it is said that cooking is an art!

CONCEPT

A new way of discovering classic and traditional Belgian specialities in a street food style... On the menu? Chicken, vol-au-vent, or shrimp stuffed tomatoes like you've never tasted before.



JUST GRAZE

CHEF FOOD MARKET SELECTION

The best cheesemakers, butchers and bakers in Belgium invite you to discover a selection of exquisite gems and special artisanal cheeses and cured meats, served on sharing platters or in individual cones.

CONCEPT

A gourmet counter where you will experience 'grazing', sharing with your friends a wonderful selection of the most refined cheeses and cured meats... All on one plate. Savour every bite and share happy moments!



BOUILLON 
By Sang

CHEF
SAN (L'AIR DU TEMPS) ★★

Born in Korea and raised in Wallonia, Sang Hoon Degeimbre is not only a magician of flavours and a double-starred chef, but he also guides us towards the cuisine of tomorrow, growing his own seasonal fruit and vegetables.

CONCEPT

The place to go when you need the ultimate comfort food, inspired by rural cooking and childhood memories... A festival of flavours with a kick of exotic spice!



CARNE

CHEF

MAURO COLAGRECO ★★★



Mauro Colagreco not only won three Michelin stars but also launched the first innovative burger chain having the B-Corp certification and committed to making the world a better place!

CONCEPT

Carne's burgers feature nothing but layers of natural goodness: 100% Belgium pasture meat, fresh vegetables from local sustainable farms, organic mushrooms and so much more...





CHEFS FISHHEADS

Born in the streets of Dublin, the story of Bia Mara began with a simple idea: take fish and chips to the next level! And when you combine this dish with Belgian beer, you get a perfect match... At Humphrey's, the other "Fish head", Chef Glen is not afraid to surprise you with his Filipino inspired-cuisine.

CONCEPT

Welcome to our pop-up fish bar dedicated to the delicious products of the North Sea! Every three months, different chefs will take you on a journey to the dunes of our small (but very popular) Belgian coast...



Sugarlandia

CHEF

PATRICK AUBRION & FRIENDS



Patrick Aubrion, the chocolate magician, known for his passion and balanced combinations, will bring you some surprising dessert combinations together with Chefs&Shakers friends.

CONCEPT

Every year Don Papa Rum brings Sugarlandia, a majestic place, where not everything is what it seems, to Belgium in a Chefs&Shakers competition. And for the first time everyone can enjoy some of the exuberant desserts created by the best Belgian pastry chefs!





4. PRACTICAL INFO

- 450 seats available
- Opening hours

Our Food Concepts welcome you

Sunday & Wednesday : 12h00-22h00

Thursday to Saturday : 12h00-23h00

Our Victoria bar welcome you

Sunday & Wednesday : 11h00-22h00

Thursday to Saturday : 11h00-01h00

Closed

On Monday & Tuesday

Annual closures

24/12/2021 & 25/12/2021

01/01/2022 & 02/01/2022

- Ordering via app Mobile Menu

- Parking Park Lane via Rue Picard 13
- Parking Esplanade via Avenue du Port 86C
- Several bike parkings & Villo Station at Gare Maritime
- Several bus & tram connections nearby
- metro Simonis, Pannenhuis, Ribeaucourt, line 2 and 6

