

KATHLEEN BILLEN
KRISTIN VAN DE VOORDE-HEIDBÜCHEL

be our guest

THE AMBASSADORS
OF BELGIAN HOSPITALITY

 LANNOO

Comme Chez Soi, housed in a superb Art Nouveau building in the centre of Brussels, is a safe bet. In 1979, it was the first restaurant outside of France to be awarded three Michelin stars. Chef Lionel Rigolet is the fourth generation of chef to make this restaurant stand out. His strong contemporary cooking is respectful of the prestigious culinary heritage handed down by his illustrious predecessor, his father-in-law, Pierre Wijnants. He is a brilliant chef who manages to remain humble in spite of a world famous clientele which includes the Belgian royal family and many famous sports stars. – www.commechezsoi.be

First class with a great respect for heritage

Chef Rigolet dedicates some of his classics to the **Embassies of Belgium in Washington** (USA), **Moscow** (Russia) and **The Hague** (Netherlands).

Lionel
and Laurence
Rigolet



Serves 4

Filet Américain 'Comme chez nous'

Steak tartare with basil and garlic

400 g (14 oz) beef shank or shoulder // 30 g (1.1 oz) large white onion // 12 g (0.4 oz) parsley without stalks // 15 g (0.5 oz) basil leaves // 2 egg yolks // 32 g (1.1 oz) medium strong mustard // 6 g (3.3 dr) alcohol vinegar // 45 g (1.6 oz) corn oil // 0.7 g (11 gr) Worcestershire sauce // 8 g (4.5 dr) vinegar capers // 4 g (2 dr) garlic clove // 30 g (1.1 oz) small cubes of young parmesan // salt and pepper

Chop the onion and parsley and cut the basil leaves into small 7 mm (0.3 inch) squares.

In a bowl, mix the egg yolks and mustard, add a little vinegar and season. Whisk well and gradually add the corn oil, then the rest of the vinegar and finally the Worcestershire sauce. Mix everything well.

Cut and chop the meat with a knife to obtain small dice. Use a fork to add the chopped onion and parsley, capers, garlic, basil, parmesan and meat to the sauce, until you obtain a homogeneous mixture. Season and keep in the fridge.

Assembly

90 g (3.2 oz) Royal Belgian Caviar // 4 cherry tomatoes with stalk, poached and slightly pickled // 4 parmesan shavings // small basil leaves // fleur de sel // some basil oil

Place a round cutter in the centre of each plate. Divide the tartare between the different rounds, press down and smooth the surface. Put the caviar on top and gently press into place. Remove the cutters and garnish with cherry tomatoes, parmesan shavings, basil ...



This truly Belgian dish is entitled to a classic amongst the Belgian beers: **Duvel**. This world famous beer is seen as the reference among strong golden ales. It tickles the nose with peppery aromas of European hops and a beautiful yeast flavour. Duvel is known for its high carbonation and its clean and crisp mouthfeel that cuts right through the more oily components of a dish.

www.duvel.com

