



# kookeet

28-29-30 SEPTEMBER 2013  
'T ZAND BRUGES

BRUGGE  
WALLONIA

BRUGGE  
PLUS

This year is the third edition of Kookeet, the gastronomic event. Michelin-star chef Geert Van Hecke of De Karmeliet\*\*\* is the sponsor of Kookeet and together with top chef Patrick Devos and chocolatier Dominique Persoone stands guarantee for the event's quality. Each of the 29 participating chefs from Bruges without exception is at the very top of the culinary art. This year the guest chef is Wout Bru.

## OPENING HOURS

Saturday 28, Sunday 29 and Monday 30 September starting from 11:00.  
Food is available until 21:00. The bar will close at 21:30.  
Access to the tent village is free of charge.

## TENT VILLAGE ON 'T ZAND

In the stylish tent village on 't Zand there is room for thirty food stalls, two wine stalls, a central, covered zone, a Champagne bar and a tent for the free cooking demonstrations. There are also toilets (not free) on 't Zand.

## PRICES

The dishes cost 4, 6 or 8 Euros. Tokens cost 2 Euros each and can be used for both food and drink. There are cash desks at 't Zand. We accept cash, Bancontact (Maestro), Visa and MasterCard. Tokens will be sold from 11:00 until 20:30. Purchased tokens will not be reimbursed.



## PARTICIPATING RESTAURANTS

<b>1</b>	<b>La Tâche</b>	Croquette of Zeebrugge shrimp, parsley balm, lemon gel and crunchy shrimp-head biscuit	€ 6
<b>2</b>	<b>Assiette Blanche</b>	Hand-shelled grey shrimp, creamy potato mousse with a hazelnut butter, farmhouse egg poached at 64° C	€ 6
<b>3</b>	<b>Sans Cravate*</b>	Chicken Run: crunchy chicken wings, Thai crème fraîche and tiger milk	€ 6
<b>4</b>	<b>De Mangerie</b>	Fusion noodle salad with farmhouse chicken from Damme, mango and papaya, skewer with Flemish langoustine	€ 6
<b>5</b>	<b>Guillaume</b>	Scallop, risotto, truffle and smoked duck Or vegetarian: round croquette of champignons, risotto, truffle and Rodenbach cheese	€ 6
<b>6</b>	<b>Zeno</b>	Cold, minced smoked veal, sorrel, radish and steakhouse chips	€ 6
<b>7</b>	<b>Patrick Devos</b>	Mackerel and young herring, buttermilk mousse, basil flan, tomato jelly, confit vegetables Vegetarian: quinoa with a mixture of herbs instead of fish.	€ 6 € 4
<b>8</b>	<b>Pâtisserie Academie</b>	Luke-warm red fruit and rhubarb clafoutis, soft curd cheese sorbet, vanilla espuma and a crunchy biscuit	€ 6
<b>9</b>	<b>D's Deldycke Traiteurs</b>	Fish Bun, raw minced beef in the Flemish way, Oud Brugge Prestige cheese and rocket	€ 6
<b>10</b>	<b>Servaas Van Mullem</b>	Chocolate brownie with pecan nuts, apricots in a vanilla syrup, almond ice cream, mango and passionfruit coulis	€ 4
<b>11</b>	<b>Chez Olivier</b>	Vitello tonnato confit lemon and caper jam	€ 6
<b>12</b>	<b>Bistro Refter</b>	Lacquered belly of 'Duke of Berkshire' pork with an Oriental salad	€ 6
<b>13</b>	<b>De Karmeliet***</b>	King crab, smoked chicken and goose liver in rice paper with marinated aubergines	€ 8
<b>14</b>	<b>Tanuki</b>	Okonomiyaki: Japanese savoury vegetable pancake filled with North Sea crab and ginger Vegetarian: Japanese savoury filled vegetable pancake	€ 6
<b>15</b>	<b>Chez Bru*</b> <i>Guest chef</i>	Croquette of cod brandade with mature Parmesan and olive oil from the Provence, emulsion of southern tomato and chorizo	€ 6
<b>16</b>	<b>Kok au Vin</b>	Quail legs, lacquered and crunchy, with mango chutney and refreshing cabbage	€ 4
<b>17</b>	<b>Bhavani</b>	Aloo tikki chole: North Indian spicy potato pasty with chole (chickpea curry) and tamarind and date chutney and mint and coriander chutney with a fresh yoghurt from Zerkegem	€ 4
<b>18</b>	<b>The Chocolate Line</b>	A slice of chocolate: yeast ice cream, brown bread crumble, chocolate sandwich and caramel sauce	€ 6
<b>19</b>	<b>De Jonkman**</b>	North Sea noodles with tomato, onion and a choron sauce	€ 6
<b>20</b>	<b>Rock-Fort</b>	Royal 'Dog' with cheese: bun, farmhouse chicken, Mangalica pork, salted oxheart cabbage, mustard caviar, Oud Brugge cheese	€ 6
<b>21</b>	<b>Tête Pressée</b>	The forgotten parts of the Holstein cow: the bacon, boiled meat and the tail	€ 6
<b>22</b>	<b>'t Zwaantje</b>	Fried scallops with parsnip and an exotic butter sauce with chocolate from the Dominican Republic	€ 6
<b>23</b>	<b>Goffin</b>	Minced, raw salmon smoked by the house, cockles, dill cream, tarragon, avocado and red sorrel granita	€ 6
<b>24</b>	<b>Hertog Jan***</b>	Cream of Brugse Blomme with crunchy onions, polder potato and autumn truffle	€ 6
<b>25</b>	<b>Aneth</b>	Oyster from Grevelingen, grey shrimp and shrimp jus, baby spinach and new potatoes	€ 6
<b>26</b>	<b>Lieven</b>	Razors Lieven's way: tomato, courgette, basil cream, breadcrumb, garlic and olive oil crunch	€ 6
<b>27</b>	<b>Den Dyver</b>	Spring chicken smoked over Rodenbach barrels, marinated cucumber and roasted sesame, chicory in Geuze, cocktail of Kriek beer and Campari	€ 4
<b>28</b>	<b>De Visscherie</b>	Goose liver, crab and langoustine	€ 6
<b>29</b>	<b>Den Gouden Karpel</b>	Halibut marinated and smoked over oak and an oyster from Grevelingen Asian style (without the oyster: € 4)	€ 6
<b>30</b>	<b>Traiteur Geers</b>	Yin Yang deluxe: roast tomato salsa, crumble of entrecote and crispy blood pudding on the teppan-yaki, Fresh farmhouse cheese with pickled courgette and a micro salad	€ 4