Paris, May 4, 2026

Cuines 33 and The Jane are rewarded with Two MICHELIN Stars in the 2026 Belgium and Luxembourg MICHELIN Guide

- With their two MICHELIN Stars, Edwin Menue and Nick Bril rank among the very top of Belgian gastronomy.
- Ten restaurants have been added to the selection with one MICHELIN Star.
- Four MICHELIN special awards were presented.

Tonight, all eyes were on Antwerp. It was at the new Stock Exchange that the latest edition of the MICHELIN Guide Belgium and Luxembourg was unveiled. A prestigious event, once again filled with emotion. Two restaurants have been awarded Two MICHELIN Stars in the 2026 edition of the Guide, while ten establishments join the selection with their first Star.

The new 2026 edition of the MICHELIN Guide Belgium and Luxembourg features 764 restaurants, including 139 with at least one Star.

Gwendal Poullennec, International Director of the MICHELIN Guide, stated: *"The 2026 selection once again reflects the gastronomic dynamism of Belgium and Luxembourg. Our Inspectors have highlighted restaurants where technique is first and foremost placed at the service of flavour and the guest experience. From well-established institutions to ambitious young addresses, this culinary scene continues to evolve, driven by deeply committed chefs."*

Both restaurants in the selection retain their Three MICHELIN Stars

Viki Geunes of **Zilte** in Antwerp and Tim Boury of **Boury** in Roeselare are, and remain, iconic figures of Belgian gastronomy. The exceptionally refined signatures of these two masters are once again rewarded with Three MICHELIN Stars. Their ability to elevate their ingredients commands deep respect. These chefs create and inspire, while staying grounded. Their restaurants are places where unforgettable memories are made, and they are well worth a special journey.

Belgium now boasts two Two MICHELIN Star restaurants

Our inspectors noted that Edwin Menue has reached a new milestone as a chef. Together with his partner Fleur, he has shifted direction at **Cuines 33** in Knokke. From now on, the focus is turned resolutely to the guest experience, inviting diners on a true journey within the restaurant. But what impressed them most was the evolution on the plate. A greater sense of serenity now prevails. Chef Menue's cuisine is a subtle blend of Asian finesse, exquisite spices, and a passion for seafood. The exuberance that defines him is now expressed even more intensely through the depth of flavors. This cuisine is more than ever focused on the essentials.

Nick Bril has also taken a new direction with **The Jane**. Set in a converted former warehouse on the Eilandje in Antwerp, it is an elegant setting where design and music take center stage. Here, he can fully express his creativity. His style, always marked by great cosmopolitan creativity, is now presented in a more composed atmosphere. More than ever at The Jane, the focus is on the plate. His talent is refined and profound, turning each creation into a captivating story.

The MICHELIN Guide Belgium & Luxembourg 2026 includes a total of 22 restaurants awarded two MICHELIN Stars.

Ten new restaurants have been awarded a MICHELIN Star

At **La Table-Lasne by Alain Bianchin**, the chef of the same name demonstrates his ability to blend classic cuisine with world cuisine through refined techniques on a daily basis.

Moscou by Dany Horseele, in Gentbrugge, is the new playground of this experienced chef, proving that he remains attuned to the latest trends.

Meanwhile, **Stéphane Buyens** offers signature dishes such as turbot en croûte at **Subtiel** in De Panne, giving gourmets an additional reason to visit the coast.

Thomas Locus welcomes gourmets to Sint-Martens-Bodegem to discover **Agnes**, where the art of classic gastronomy is elevated by subtle reinterpretation.

In Heverlee, **EST** establishes itself as an essential address. **Abel Demeestere** and **Laurence De Smet** have made the former Arenberg restaurant their own, infusing it with a deep respect for tradition while embracing boundless creativity.

At **Vintage** in Kontich, a passion for exceptional products takes center stage, whether in the glass or on the plate. Chef **Cyril Moulin**'s cuisine – playful, refined, and bold – always prioritizes flavor harmony.

And why go to Wommelgem? To discover the distinctive cuisine of **Komaf**, with its made-to-order preparations, creamy sauces, and surprising inspirations. In Borgerhout, **Bloesem** invites guests on a captivating culinary journey – playful, creative, and original.

For a personal tribute to the product, head to **Atelier Noun** in Leefdaal, where great technical mastery lies behind apparent simplicity.

For the tenth new MICHELIN Star, head to Luxembourg. Located in the beautiful Hôtel Villa Pétrusse, **Le Lys** is the setting where chef Kim de Dood brilliantly combines Luxembourgish cuisine with rich Asian flavors, asserting a remarkable subtlety.

Overall, the MICHELIN Guide Belgium & Luxembourg 2026 lists 115 one-MICHELIN-Star restaurants.

Three new restaurants embody the gastronomy of tomorrow

These new establishments are helping shape the contours of a new approach to gastronomy. Through their choices – product selection, respect for micro-seasons, and relationships with producers – these restaurants offer a glimpse into a different way of cooking and considering hospitality. Together, they represent a rapidly evolving gastronomy: authentic, and a source of alternative models for the sector.

In Antwerp: **Instroom by Seppe Nobels**

In Rosières: **Màloma**

In Saint-Nicolas: **Nova**

Four special MICHELIN awards recognize professionals who excel in their field

This year, four awards are presented to talented professionals. Several categories are represented: Sommelier, Service, Young Chef, and Opening of the Year.

Abel Demeestere, from the Michelin-Starred restaurant EST in Heverlee, receives the **MICHELIN Young Chef Award**. Together with his partner, he took over the family restaurant Arenberg and brought a breath of fresh air to its classic style, adding a touch of vibrancy and exoticism.

The **MICHELIN Sommelier Award** goes to **Nicolas Campus** from Les Gribaumonts in Mons. He expertly curates a wine list in an ode to French terroirs.

Endlessly knowledgeable, he always knows how to guide guests toward the bottle that will elevate the moment. At Les Gribaumonts, wine is not just an accompaniment – it is a philosophy, a soul that deeply permeates the cuisine.

This year's **MICHELIN Service Award** goes to MAS in Antwerp. Behind this distinction are two women: **Viviane Plaquet** and her daughter **Gitte Geunes**, whose art lies in combining the gastronomic excellence of Zilte with a rare sense of human warmth. Their service, marked by flawless attention, achieves the remarkable balance of elegance and serenity.

La Villa Lorraine in Brussels wins the **MICHELIN Opening of the Year Award**. The establishment has reinvented itself several times since its creation and continues to do so today. It now embraces a slightly more relaxed elegance, driven by a cuisine that elevates both classic dishes and original creations.

Seven new restaurants have been awarded a Bib Gourmand

Offering exceptional value for money, regardless of cuisine or concept, the Bib Gourmand is the ideal companion for gourmet travelers. This year, seven restaurants join the selection.

The three new entries in Brussels are rooted in Asian cuisine, as illustrated by **Alley Mian**, which highlights Lanzhou-style cooking with its flavorful broths and homemade noodles. In Flanders, two new restaurants join the selection, including **Den Bourgondiër** in Wilrijk, which offers classic cuisine rooted in craftsmanship. In Wallonia, two establishments make their debut, including **Basta !**, whose Italian specialties are often enhanced with a Sicilian touch.

The full list of Bib Gourmand restaurants, including all new entries, is available on our website guide.michelin.com.

The 2026 Belgium and Luxembourg MICHELIN Guide in key figures:

764 restaurants, including:
- 2 three-MICHELIN-Star restaurants;
- 22 two-MICHELIN-Star restaurants (2 new);
- 115 one-MICHELIN-Star restaurants (10 new);
- 113 Bib Gourmand restaurants (7 new).

The 2026 selection of the MICHELIN Guide Belgium and Luxembourg is published exclusively on the website guide.michelin.com and on the free MICHELIN Guide app available on iOS:

Discover all the new restaurants in Belgium and Luxembourg at: Belgium (French-speaking): https://guide.michelin.com/be/fr/articles

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