

## "Best Contemporary & Fusion in Brussels"

Created by: Cityseeker

📍 6 Locations Bookmarked



📷 by Laura Peruchi on Unsplash

### Belga Queen

"Oysters, Cigars & Beers"

The Belga Queen in Brussels is a perfect example of a typical Belgian brasserie. The restaurant is divided into four parts: the restaurant, the oyster bar, a beer bar and a cigar club in what was once the vault of a former bank. The entire building itself is truly a stunning edifice designed in the Belle Époque style. The menus are dreamed up by acclaimed executive chef Antoine Pinto and go far beyond ingredients used in typical brasserie dishes. The beer bar provides guests with real "trappist" beers: seven beers on draft and more than 30 regional bottled beers. The oyster bar offers scrumptious seafood, prepared on the spot. Post dinner, the Belga Club offers Cuban cigars as well as an extensive cocktail list. The Club decor pays homage to the colonial Belgian Congo with its cushy, leather chairs and an atmosphere that transports you.

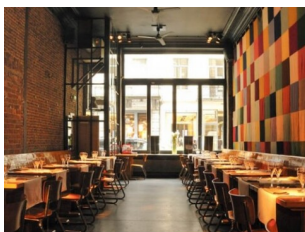


📞 +32 2 217 2187

🌐 [www.belgaqueen.be/](http://www.belgaqueen.be/)

✉ [info.brussels@belgaqueen.be](mailto:info.brussels@belgaqueen.be)

📍 rue du Fossé aux Loups 32, Brussels

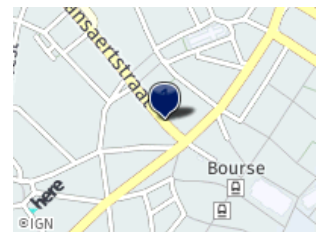


📷 by TheFork

### Bonsoir Clara

"Great Eclectic Restaurant"

This is a delightful restaurant with a young, convivial atmosphere in the heart of Brussels' small fashion district. The menu is rather hard to categorize since it's as varied as it can get. You can just as easily dine on French or Italian cuisine as you can on Asian. This is an excellent choice for groups whose members have varying tastes, and for those simply wanting a delicious meal in a pleasant atmosphere. The restaurant is spacious, the service friendly and the prices reasonable.



📞 +32 2 502 0990

✉ [info@bonsoirclara.be](mailto:info@bonsoirclara.be)

📍 Antoine Dansaertstraat 22, Brussels

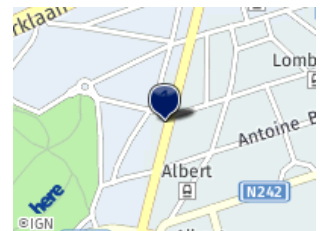


📷 by gifrancis

### La Buvette

"Contemporary Cooking"

This intimate restaurant in Saint-Gilles has been garnering rave accolades since it opened, for its ingredient-driven approach and highly creative cooking. The restaurant interiors are well laid-out, with minimalistic furnishings and decor choices. Black has a conspicuous presence in the design, from the table-tops and the banquettes to an entire wall. The mosaic-tiled floor and ceilings add a nice touch. The food menu is a straightforward eight course, regularly changing affair, and won't confuse you with too many choices. Artisanal ingredients, inventive cooking and impeccable presentation are the hallmarks of the kitchen, and are bound to delight. The wine list throws up excellent pairing options. Reservations are recommended.



📞 +32 2 534 1303

🌐 [www.la-buvette.be/](http://www.la-buvette.be/)

📍 Chaussée d'Alseberg 108, Brussels



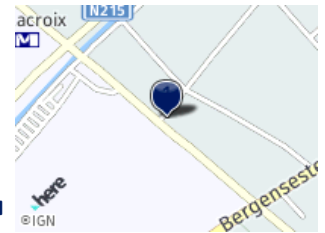
by TheAndrasBarta

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## Brasserie La Paix

"Top Rated Restaurant"

This Michelin-rated brasserie combines traditional Belgian cuisine with international aesthetics and modern techniques. True gourmands should partake of the tasting menu, for which the chef surprises and delights diners with a series of inspired dishes. This eatery is very much in demand so be sure to reserve a table very far in advance.



www.brussellife.be/en/address/brasserie-la-paix

Rue Ropsy-Chaudron 49, Brussels



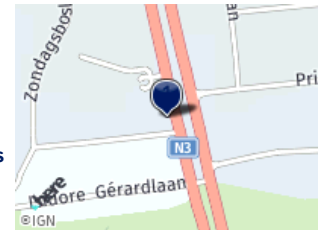
by Sponchia

+32 2 346 6615

## Bon Bon

"Market-Fresh Cuisine"

Bon-Bon's menu changes often, depending on what is currently available in the local market, allowing the chef to work with the freshest ingredients possible. The Michelin-rated restaurant takes pride in offering inventive main courses as well as whimsical twists on desserts. The friendly staff is happy to guide diners in choosing wines to complement their meals.



www.bon-bon.be/

Avenue de Tervueren 453, Brussels



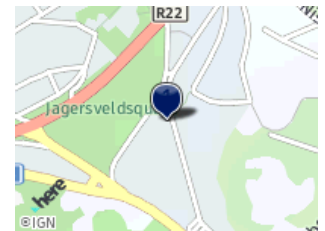
by nataliaaggiato

+32 2 672 4565

## Restaurant Le Coriandre

"Creative Gastronomy"

Bending tradition, quality and creativity, this little restaurant attracts locals and tourists alike. With Chef Damien Vanderhoeven leading the kitchen, the dishes are unforgettably fresh and the service won't disappoint you either! The menu changes every 2 months depending on the seasonality and availability of fresh ingredients. From foie gras, Breton Langoustine to delectable ice creams, rolls etc, you can try a variety of dishes and also an extensive wine list to go with it. A must-try, this gourmet restaurant is adored by critics and regular patrons.



www.lecoriandre.be

rue Middelbourg 21, Watermael-Boitsfort

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