

Brussels Airlines continues association with Tim Boury



Tim Boury will develop four menus in 2021 for Brussels Airlines Business Class

In 2021, [Brussels Airlines](#) will continue its collaboration with Belgian chef Tim Boury of [Restaurant](#)

[Boury](#) in Roeselare. Throughout 2021 he will again create gastronomic experiences for the Business Class customers of Brussels Airlines on its long-haul flights.

Boury will create four menus throughout 2021 for Brussels Airlines' Business Class passengers on intercontinental flights.

"After a turbulent year, we are delighted to be able to work with Brussels Airlines once again. With the experience we accumulated this year, we have the unique opportunity to make the Business Class dining even better in 2021. This will undoubtedly enhance the experience of their guests. We are grateful to Brussels Airlines for its confidence in us," said Boury in last week's announcement.

When Brussels Airlines collaborates with Belgian Star Chefs or its in-flight cuisine, the chef works with local and seasonal produce to promote Belgian gastronomy.

For the first months of the year, the Boury developed a menu composed of an apéro bite made of Gougères Brokkeloud Roeselare cheese, a choice of brioche with smoked eel and chicory or braised veal tenderloin served with rocket and stuffed tomato as a starter, followed by three choices for the main course: Veal cheek with fondant potatoes, cauliflower and Brussels sprouts or cod fish with pumpkin, vadouvan spices and wild rice or a vegetarian lasagne with parsnip, celeriac, Jerusalem artichoke and porcini mushroom. Boury's dessert is white chocolate, banana and blackcurrant.

Together with his wife Inge Waeles, Tim Boury founded the restaurant Boury in Roeselare in 2010. One year after the opening, Boury restaurant was awarded a first Michelin star. In 2016, restaurant Boury moved to a new location in Roeselare where guests can now also spend the night in one of the guest rooms. After the move, Boury was elected by Gault & Millau as 'Chef of the Year 2017' and the team received a second Michelin star.