

Brussels Airlines and gategourmet partner with chef Glenn Verhasselt on Business Class menus



Business Class passengers on long-haul flights will be treated to exclusive culinary creations by Glenn Verhasselt, chef and co-owner of the two-Michelin-starred restaurant Sir Kwinten in Lennik

[Brussels Airlines](#) is celebrating Belgian excellence at altitude. From this month, the airline and [gategourmet](#) will bring exclusive culinary creations by Glenn Verhasselt, chef and co-owner of the two-Michelin-starred restaurant Sir Kwinten in Lennik, to Business Class passengers on long-haul flights. With this new collaboration, the airline continues its long-standing commitment to showcasing the very best of Belgian gastronomy on board.

Verhasselt becomes the sixteenth chef to join Brussels Airlines' renowned *Star Chef* program, succeeding Arabelle Meirlaen. Known for his refined yet creative interpretation of Belgian cuisine, the young chef places strong emphasis on seasonal ingredients, local products and innovative techniques, a philosophy that aligns seamlessly with the airline's culinary vision.

Sir Kwinten is widely regarded as one of Belgium's gastronomic flagships, holding two Michelin stars and earning consistent praise from critics and guests alike. Verhasselt's personal accolades further underline his status as one of the country's most exciting culinary talents, including Young Top Chef of Flanders (2020) and Gault&Millau Chef of the Year 2025. Since November 2025, he has also served as Provost of the Chefs of the prestigious Gastronomic Club Prosper Montagné.

"Traveling is so much more than going from point A to point B, it is a true experience," said Philip Mortier, Inflight Product Manager at Brussels Airlines. "We are proud to collaborate once again with a great reference in Belgian gastronomy. Glenn's vision and craftsmanship perfectly reflect our values. With him as our new Star Chef, we continue to show the world the best of Belgium."

For Brussels Airlines, translating fine dining into an in-flight experience is both an art and a science. Over a carefully structured development process spanning several months, Chef Verhasselt worked closely with the airline and gategourmet's Executive Chef Raymond Slosse to adapt his dishes to the unique conditions of flying at 10,000 metres. The result is an exclusive Business Class menu that balances culinary elegance with technical precision.

The menu will feature a rotating selection of starters, main courses and desserts, refreshed every three months. Each dish combines Verhasselt's signature style with subtle nods to Belgian classics, ensuring both innovation and familiarity on the plate.

"It is an honour to bring my cuisine to the skies," said Verhasselt. "We have developed dishes that truly reflect our identity while being perfectly suited for the onboard environment. My goal is to offer passengers a genuine taste of Belgian haute cuisine during their journey."

As always, the experience extends beyond the plate. Award-winning wines have been curated by Master of Wine Jan De Clercq, while Belgian beers were selected by beer sommelier Sofie Vanrafelghem. Passengers will also enjoy Bruut Festive 2022 from the Bruut Winery in Gooik, alongside cheeses carefully chosen by renowned affineur Van Tricht.

Since its launch in 2013, the *Star Chef* program has become a defining element of Brussels Airlines' long-haul Business Class offering. With Verhasselt's creations now ready for take-off, the airline continues to elevate the inflight dining experience, bringing authentic Belgian gastronomy to the clouds.