
Brussels Airlines teams with Chef Thierry Theys

By **Rick Lundstrom** on January, 24 2019 | Catering



French haute cuisine through the year on Brussels Airlines

Belgian Star Chef Thierry Theys from two-star restaurant Nuance in Duffel, Belgium, presented his Business Class menu on Brussels Airlines' intercontinental flights last week until December of this year.

"With its 10th Belgian Star chef, Brussels Airlines continues to promote the Belgian gastronomy on board of its flights to the U.S., Canada and Africa," said a release from the Lufthansa Group airline.

Every year, Brussels Airlines with a Michelin starred chef, each one promoting a different region of Belgium. By incorporating local ingredients, the Brussels Airlines Star Chefs bring Belgian cuisine to the skies with their Business Class menus on long-haul flights. In 2019, Brussels Airlines will serve Business Class passengers, on their way to the U.S., Canada or Africa, culinary experience created by Theys from Michelin-starred restaurant Nuance.

Together with his wife, Sofie Willemarck, Theys opened the restaurant Nuance, located in Duffel

(Antwerp), in 2008 built upon French haute cuisine. Thierry Theys was previously chosen as 'Inventive Chef of the Year' and 'Top Young Chef in Flanders'. Nuance has been awarded two Michelin stars and Gault&Millau, the French restaurant guide, consistently awards the restaurant marks of 16 and 17 out of 20.



Theys has designed an exclusive menu for every quarter of this year, using Belgian seasonal products supplemented by international ingredients. The first menu contains a truffle and pecorino biscuit, a starter of crispy duck salad, grapefruit and crispy rice or king crab, potato, citrus and Japanese curry. For the main course, guests can choose among beef cheek "à l'orange", carrot, spinach and garlic, salted cod, celery, miso and yuzu or feuilleté, sunroot, silver skin onion and plum with cabernet vinegar. To round off the menu a fine selection of cheese is followed by a dessert of sable shortbread biscuit, lemon cream and kaffir lime.

As an ambassador of its country, Brussels Airlines brings the best of Belgium to the world. In fact, the airline offers its guests a choice of eight Belgian beers on board, whereof one 'beer of the month' is always chosen by the Belgian Star Chef and has its roots in the chef's region. For the first two months, the François Grand Cru Beer and 888 Tripel Eight are chef Theys' choice.

"We continue to invest in the experience for our guests on board, as well as on the ground. Together with Thierry Theys, we are able to offer our Business Class guests on the long haul, a premium culinary experience. It is a great challenge for a chef to bring his meals to the air as many restrictions

apply and tastes change at higher altitudes. It was an intense collaboration, but we are proud of the result," said Gregory Baillet, Head of Product at Brussels Airlines.