



Chef Roger van Damme

Restaurant Het Gebaar

Leopoldstraat 24 – 2000 Antwerpen - Belgium

www.rogervandamme.com

***#multifunctional #godfather of the molecular pastry #innovation
#social media influencer #broadminded #culinary researcher***

His recipes are masterly and very well thought through. This unique feature made him one of the most famous TV chefs of the region.

He began his career as a pastry chef and was coached by Albert Adria – El Bulli. His personal and unusual approach – from pastry chef to Michelin star chef- and his constant quest to refinement makes him not only the best pastry chef of the region but also a leading culinary researcher.

References:

Founder, owner and chef since 1994

[Michelin](#) *

[Gault&Millau](#): 18/20 & Chef of the Year 2010

Member of the [Mastercooks of Belgium](#)

Belgian Pastry team Coupe du Monde Lyon 2007 Gold

World's Best Pastry Chef Award 2017

Partner in Master Talent training programmes since 2015

Training programmes offered:

1 to 3 months Work Based Learning programmes for chefs de partie & sous chefs

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