



Chef Kris De Roy

Restaurant Hofke van Bazel

Koningin Astridplein 11 - Bazel - Belgium

[www.hofevanbazel.be](http://www.hofevanbazel.be)

***#craftsmanship #vegetables #terroir #own produce***

***#biological #GreenChefs***

Chef Kris De Roy and his team take proud in the name of their restaurant. “*Hofke van Bazel*” is literally the little garden of Bazel, a village at the river Schelde just near the city of Antwerp.

In the polder area of 650 hectares alongside the river Schelde, they grow their own vegetables and herbs. What started as a dream of chef Kris De Roy, sous-chef Sylvester Schatteman and herborist Kevin Verdyck has become the “Green Chefs Hofke van Bazel” project.

This focus on fresh products, biological gardening results in a kitchen style that communicates with nature. No wonder this kitchen team won the award of Best Vegetable restaurant in Belgium, Netherlands and Luxemburg in 2017 and in 2018.

The service team offers an hospitality that transform a tasteful culinary pleasure in this restaurant into a unique experience for every guest.

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**References:**

founder and owner since:

[Michelin](#): \*

[Gault&Millau](#): 15/20

Best Vegetable Restaurant 2017 & 2018

Silver medal Belgian Championship Gelato 2018

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