



Chef Michaël Vrijmoed

Restaurant Vrijmoed

Vlaanderenstraat 22 – 9000 Gent - Belgium

www.vrijmoed.be

***#passion #perseverance #highly culinary skilled #professional
#solidarity #culinary future***

What's in a name. Vrijmoed – freely translated from Flemish as 'free and courageous',

Michaël Vrijmoed honoured his name by surprising everybody in the existing culinary scene after starting his own restaurant. Formerly he was the sous-chef of Peter Goossens, Flanders *** icon. He inspires a hardworking brigade and dedicated staff. They excel in the meticulous application of contemporary skills.

Only four years after he started his restaurant Michaël Vrijmoed already receives his second Michelin star. His vision and creativity are appreciated by his colleagues and by many culinary critics.

His approach secures the future of gastronomy and inspires many young chefs.

References:

Founder, owner and chef since 2013

[Michelin](#) **

[Gault&Millau](#): 17/20

Member of the [Mastercooks of Belgium](#)

Member of [The North Sea Chefs](#)

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