



Chef Vilhjálmur Sigurðarson

Restaurant Souvenir

Brabantdam 134 – 9000 Gent - Belgium

www.souvenir.gent

***#Iceland #craftmanship #terroir #from root to leaf
#know how #innovative***

Vilhjalmur Sigurdarson is an Icelandic chef based in Ghent, Belgium. His restaurant Souvenir has made it to the top 100 European restaurants in the Opinionated About Dining list and is highly regarded among international foodies as a destination restaurant.

He works by the ‘from root to leaf’ principle. Every part of the vegetable is used and processed in a unique and creative way. Vilhjalmur has a huge respect for the farmers he works with. He only cooks with the ingredients provided by his vegetable and dairy farmers, his fishermen, his meat suppliers.

“We serve contemporary gastronomy in an innovative way.” Vilhjalmur finds inspiration from architecture which he loves as well as from music, art and the creative world. “I am particularly interested in brutalist architecture which exemplifies function over form. That is an integral part of my cooking.”

Souvenir serves contemporary cuisine with local, seasonal products that are grown in an honest and sustainable way. The degustation menus only feature vegetable and fish preparations. Only two meat options are offered in the à la carte menu.

The Souvenir family is built upon a small, young and close team. Become a part of the family and join the Souvenir team for an internship.

In November 2019, Souvenir was awarded its first Michelin Star!

References:

- * Chef and owner since 2014
- * [Michelin](#) *
- * [Gault&Millau](#): 15/20
- * Partner in Master Talent training programmes since 2019.

Training programmes offered:

1 to 6 months kitchen internships

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