



Chef Ralf Barendsen

Restaurant Ralf Berendsen

Paalsteenlaan 90 – 3620 Lanaken - Belgium

[Labutteauxbois.be](http://Labutteauxbois.be)

***#Sophisticated tradition #Passion #Teamwork #Innovation  
#International gastronomy #Service #Craftsmanship***

The gourmet restaurant holds two Michelin stars and a Gault&Millau score of 17 out of 20 points, and is one of Belgium's 40 best restaurants. Chef Ralf Berendsen serves the finest haute cuisine creations to prove that opposites attract. His menus reflect his vision that global culinary influences can come together in perfect harmony. Gourmets make regular pilgrimages to the two Michelin star restaurant in Lanaken to indulge in the chef's signature dishes such as Trio of Langoustine with Tandoori Masala, Miso and Couscous, and French Foie Gras with Chinese Yuzu Tangerine and Belgian Ginger Beer.

The ambitious service team at the two Michelin star restaurant in Lanaken is led by Gert Wiltvank as Maître. He has a passion for hospitality, quality and innovation.

Restaurant Ralf Berendsen exquisite wine list currently features around 400 wines. Sommelier Thijs van Sambeek is the man responsible for the superb selection of fine wines. With great passion, Thijs advises on the specific selection of wines that have been chosen to accompany Ralf's dishes.

---

**References:**

[Michelin](#) \*\*

[Gault&Millau](#) 17/20

Partner in Master Talent training programmes since 2019.

---

**Training programmes offered:**

1 to 3 months Work Based Learning programmes for kitchen and pastry.

[Apply here](#)