



Chef Stéphane Buyens

Hostellerie Le Fox

Walkierstraat 2 – 8660 De Panne - Belgium

www.hotelfox.org

***#North Sea #knowledge sharing #vision #mentor
#craftsmanship #elegance***

Culinary critics all agree on the core qualities of Hostellerie Le Fox: elegance, craftsmanship and superb quality. Chef Stéphane Buyens and his team have built their reputation on this foundation. At this restaurant, located in a small boutique hotel, you experience Gastronomy with a capital “G”.

“*The sea is my garden*”. This leitmotiv expresses his devotion to seafood. The classical repertoire on the menu combines seasonal produce from the North Sea and terroir specialities. Only local products of the best quality are selected. The personal touch of the chef with each preparation results in an extraordinary culinary experience. Each dish radiates elegance.

The craftsmanship of Stéphane Buyens is unique. He has an exceptional knowledge of products. He masters both modern and traditional preparation techniques and applies them with a fine eye for detail. He is a true mentor, who is renowned for his vision and his willingness to share his knowledge.

He is jury member of the “Flanders Kitchen Rebels”. He is often consulted in projects to foster new culinary talent and to support chefs in their culinary development. No wonder Stéphane Buyens also has a large experience as a television chef.

References:

Chef since 1984

[Michelin](#) **

[Gault&Millau](#): 16,5/20

President of the [Order of 33 Masterchefs](#)

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