



Chef Gert De Mangeleer & Pieter Lefevere

Bar Bulot

Torhoutse Steenweg 479 – Brugge - Belgium

www.barbulot.be

***#seafood #gastronomy #Mediterranean touch #contemporary
#bistro #oysters #lobster #fish***

Never change a winning team and concept! Bar Bulot was a temporary and very successful restaurant in the summer of 2019 organised by Chef Gert De Mangeleer, former chef/owner of three Michelin starred restaurant Hertog Jan and sommelier Joachim Boudens.

Also Pieter Lefevere and Maxime Depreitere joined to make this concept a success.

Because of the tremendous success, Gert and Joachim decided to make it a permanent restaurant.

In Bar Bulot great seafood is served in combination with delicious bread and butter. Only the best seafood is selected and the best techniques are applied. The menu also presents some delicious fish preparations and traditional North Sea fish dishes. On the menu you also find some “classics” of the French/Belgian cuisine. For these preparations the chefs add a contemporary twist to signature dishes such as shrimp tomato and tournedos beef in pepper sauce. These are combined with mainly French and European wines and for those who want that little bit extra there’s the exclusive selection of “trésors de la cave” by Hertog Jan***.

The mentors in the restaurant guide the interns in all aspects of the products and the kitchen. Each intern is a key member of the team, given duties, responsibilities and also the freedom to voice their opinion and approach, which is always taken on board. If an intern shows a specified focus on one section we do our best to accommodate their wishes.

References:

Gert De Mangeleer: chef and co-owner since 2005, Best European Chef 2014

Joachim Boudens: host and co-owner since 2005, First Sommelier of Belgium 2005, Belgian Beer Ambassador 2013

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