



Chef Sander Van De Walle

Restaurant Caillou

Knokkestraat 282-284 - Knokke- Heist

www.restaurantcaillou.be

***#gastronomy #desserts #seasonal produces #eye for detail #food
#drinks #soul***

Chef Sander Van De Walle used to be sous-chef at Restaurant Sel Gris* in Knokke. But it was time to move on and chef Frederik Deceuninck of Restaurant Sel Gris* made it happen... Together they build a new project. Caillou was born and Chef Sander Van De Walle is now Chef at Caillou.

Chef Sander understands the importance of doing internships. He interned at 't Hof van Cleve***, De Lijsterbes, Den Oosthoek, Tribeca** (The Netherlands), Zaranda** (Spain) and Likoké* (France).

At Restaurant Caillou the chef serves a contemporary cuisine which reflects the result of the experiences gained in his internships and work in Michelin starred restaurants. Making desserts was his first love, that is why he has a great eye for detail.

In 2016 he won second place at the prestigious competition 'Saisonnier Patisserie Benelux'.

In October 2018 he won the title 'First chef of Belgium Prosper Montagné'.

Caillou is a fine-dining restaurant in Knokke, a small city at the Belgian coast with an international reputation for its music and cartoon festival. Many tourists visit this side of the coast for its exclusive golf, tennis and equestrian sport or to visit the unique Zwin nature parc.

References:

Chef since at Caillou since 2019

Sous-chef at Sel Gris* since 2014

Partner in Master Talent training programmes since 2020

Training programmes offered:

1 to 3 months Internships programmes: Kitchen (K)

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