

# BRUSSELS WELCOMES: EMILY RISTORANTE

*by Degand*

**I**n order to extend the refined experience that Pierre Degand is so fond of, the Brussels tailor will be inaugurating a new space this May. The family tradition perpetuated by Mimi and Pierre Degand is expanding. The house located at No 4 rue de l'Abbaye has been fully renovated and refurbished into an exceptional setting which will include three exclusive spaces:

- ☛ On the ground floor and 1st floor: An Italian restaurant that seats 45 with an exceptional gastronomic cuisine, run by the chef Vincenzo Regine, known for having worked for almost six years in the kitchen of Ristorante Bocconi (Hotel Amigo).
- ☛ On the 2nd floor: a private function room that seats 15, reserved for conferences, private lunches or any prestigious dinner or other event.
- ☛ On the 3rd floor and underneath the eaves: an elegant guest house, a haven of luxury at the heart of the city, a unique, romantic, chic and very private little gem.

## WHY EMILY?

Because it is Mimi and Pierre Degand's daughter Emily who is behind the project. She provided the impetus, she wanted to offer her highly perfectionist take on gastronomy here and this place bears her mark. She is passionate about fine dining and is studying hotel management at Vatel business school. Pierre Degand, on the other hand, took care of the concept. He does not have a culinary background, but creating exclusive and refined atmospheres is one of his talents. Today Emily Ristorante is a place that cultivates the same values as the other Maison Degand premises: a welcoming interior featuring noble materials and private spaces.

Emily might have referred to Emilia, this magnificent region in northern Italy whose capital is Bologna, but this would be misleading as Vincenzo Regine is a unique chef who wants to create dishes that reflect his culinary discoveries.

This place is a haven of peace, a space in perfect communion with Italian gastronomy of which it is the ambassador. It has a



fountain, a hanging garden, Italian frescos and Saint Laurent marble (black marble veined with gold). The furniture was chosen from a set of chairs that belonged to the restaurant at the Hotel Crillon in Paris, a beautiful link to the most luxurious accommodation establishments.

The project turned out to be quite an undertaking, as it required extensive renovation and refurbishing works. It was assigned to the architectural practice A3 Development, managed by Raphaëlle Jonckheere, Arnaud Meuwis and Christophe Legrand. They implemented the concept which Pierre and Emily Degand wanted; a project filled with passion and dedicated to excellence, which mirrors the cuts, precious fabrics and made-to-measure service offered by Maison Degand.

A cuisine that mirrors the world of Degand: Vincenzo Regine will be the conductor of this gastronomic symphony. His experience and talent need no introduction; but this is still a great challenge for him. The aim is to offer the epitome of fine Italian gastronomy and to reproduce the world of Degand in your plate. "A refined and subtle setting where every detail counts, it's a classic philosophy, in that it is linked to a certain idea of elegance, based on excellence and on respecting traditions."

In culinary matters, as in any discipline, this becomes an art as soon as we choose to highlight the most beautiful materials, the most authentic flavours, and the expertise of the most passionate artisans. This is why the menu at Emily Ristorante will change according to the seasons, depending on the harvests and inspirations from the market.

On the ground floor, the bar offers a cuisine improvised according to the chef's mood and diners' wishes, on the first floor a menu with 15 dishes, not one more, revisits the most subtle and sincere aspects of Italian gastronomy.

The wine cellar is a delight to discover, with small productions from wine-makers who are passionate about their traditions.