

## **ACHIEVEMENTS/AWARDS HOF VAN CLEVE**

Start of the gastronomic restaurant	1992
Golden Delta – Best Young Chef in Belgium	1993
Culinary Award – The Most Delicious Table in the Country	1994
Best Winelist – more than 1000 references worldwide	1994
The Greats of Tomorrow – Gault&Millau	1996
Best Champagne List and Médoc	1997
Zwiesel Trophy – Best Table	1997
Knight in the Order of the Black Truffle	1998
Friends of Seasonal Cuisine – Les Amis Saisonniers	1998
Master Chef of Belgium	2000
Relais & Châteaux – relais gourmand	2000-2004
Gosset-Célebris Trophy (best champagne list)	2002
Best Italian Wine List Trophy (non-Italian restaurant)	2003
Traditions & qualité – The Great Tables of the World	2003
Assistance to the book “Kaas en Wijn”	2003
Best Award of Excellence – Wine Spectator	2003
Five Star Diamond Award – The American Academy	2003
Hof van Cleve “Best Sommelier of Belgium 2004” – Stijn Van der Beken	2003
Disciples of Auguste Escoffier	2004
Cookbook “Koken en Wijn”	2004
Chef of the Year– Gault&Millau Benelux	2004
Golden whisk – Knack	2004
Golden whisk – Chef of the Year – Knack restaurant guide	2005
Assistance to the book “Havanna’s – grand cru uit Cuba”	2005
Chef meals in supermarket Delhaize	2005-up to now
Meals of the Year – Robert Parker – The Wine Advocate	2005
Assistance to the book “Sterrenchefs van bij ons” – Caudelier	2005
San Pellegrino World’s 50 Best Restaurants	2006-up to now
Museum brasserie and Museum café – Brussels	2007-2008
Tv programme “Mijn Restaurant 1”	2008
Cookbook “België – Wereldkeuken”	2008
Advisor for the campaign of “blanc-bleu” beef – VLAM	2008
Assistance to many international cookbooks	2008-up to now
Weekly culinary page in “Het Laatste Nieuws”	2008-2011
Golden whisk set with diamonds – Knack restaurant guide	2008
Restaurant Personality of the Year – Leaders’ Club	2008
Assistance to the book “Truffels – ‘s werelds zwarte goud”	2008

Culinary advisor “Unilever”	2008-up to now
Foundation of MNU: with Belgocatering, Sergio Herman and Roger van Damme	2009
Tv programme “Mijn Restaurant 2”	2009
Award for “Best Reality” – Mijn Restaurant 2 / VTM	2009
Tv programme “Beste Hobbykok van Vlaanderen 1”	2009
Assistance to the book “Een Belgisch kookboek”	2009
Man of the Year – Knack magazine	2010
Assistance to the book “De Essentie” – Unilever	2010
Tv programme “Mijn Restaurant 3”	2010
Tv programme “Beste Hobbykok van Vlaanderen 2”	2010
Monthly column “Cheese and Beer” and “The Product” in Culinaire Ambiance	2010-2011
Assistance to the book “Food & Wine”	2010
Tv programme final “Masterchef”	2010
Chairman of the jury for Belgium “Bocuse d’Or”	2010-up to now
Chocolate ambassador “Callebaut”	2010-up to now
Cookbook MNU: with Sergio Herman and Roger van Damme	2010
Foundation of the television channel Njam! with Studio 100	2010
Assistance to the book “De Alchemie van Liefde en Lusten” – Bo Coolsaet	2010
4 cookbooks “The Seasons” in cooperation with ‘Het Laatste Nieuws’	2010
Culinary Personality of the Belgian gastronomy – Horeca Expo	2010
Homage medal of East-Flanders	2010
World Expo Shanghai – Head Chef on the Belgian, Flemish and Royalty days	2010
Tv programme “Meesterlijke Klassiekers”	2010-2011
Tv programme “ De keuken van de Meester”	2011
Advisor for the campaign of ‘porc chop’ – VLAM	2011
Cookbook “Meesterlijke Klassiekers” in cooperation with Njam!	2011
Cookbook MNU:2 with Sergio Herman and Roger van Damme	2011
Hof van Cleve “Best Sommelier of Belgium 2012” – Pieter Verheyde	2011
Knight of the Leopold Order	2011
Guest Chef for Redbull in Salzburg “Hangar 7” – month of July	2011
Private china “Geometry by Ann van Hoey”	2011
Chef meals in business class – KLM	2011-2012
Assistance to the book “Chefs van België”	2011
Honorary citizen Kruishoutem	2011
Project “Cook2celebrate” for Delhaize	2011
Cookbook “Passie voor Product” in cooperation with Njam!	2012
Trophy Gault&Millau – 10 years 19.5/20 – Best Chef of Belgium	2012
Trophy Gault&Millau – Best Hostess of the Year / Lieve Goossens-Fermans	2012
Top 60 Best Restaurants in the World – wbpstars.com	2012-up to now

Elite Traveler's Top 100 Restaurants in the World – sole Belgian restaurant in top 100	2012-up to now
Opinionated About Dining Top 100 European Restaurants	2013-2016
Development of table knives together with Antoine Van Loocke	2013
Development of the restaurant's furniture together with André Verroken	2013
Ambassador for the Prosper Montagné competition	2013-2014
Featured in "Must Eat" from Luc Hoornaert & Kris Vlegels	2014
Cooperation with Gent Jazz for tailor-made soundmix	2014
Assistance to the book "M.E.P." – Unilever	2014
Assistance to the book "Koken-Het Handboek" – Hotel School 'Ter Duinen'	2014
Foodtaster.be 92/100 – Belgian online restaurant guide	2014
Third Best Restaurant in the World – FOUR Magazine	2014
Foundation of Flanders Food Academy	2014
Creation of sandwich filling for Pistolet Original	2015
Provost of the Mastercooks – Prosper Montagné Club	2015-up to now
Participation at event Good France	2015
Top result 100/100 from elizabethonfood.com	2015
Top 25 Best Restaurants in the World –French magazine 'Le Chef'	2015
Assistance to The Makers – Unizo	2015
Promotion video in cooperation with 'Toerisme Vlaanderen' (Flanders' Tourism)	2015
World Expo Milan – Godfather of the food experience	2015
Assistance to the book "Where Chefs Eat – A Guide to Chefs' Favourite Restaurants"	2015
Filmshoot in cooperation with The Staff Canteen	2015
N° 2 Top 60 Best Restaurants in the World – wbpstars.com	2015
N° 1 Top 10 Belgium: 94/100 – Foodtaster.be (Belgian online restaurant guide)	2015
Guest Chef for Tomorrowland – Secret Restaurant	2015
Result 19,5/20 from Be-Gusto	2015
Participation at Stockmans Blue Days	2015
Guest Chef for 'KookEet Brugge' (cooking event in Bruges)	2015
Classic Event XPO Kortrijk – Dolce	2015
Result 75.39% from La Liste (laliste.com) – 1000 best restaurants in the world	2015
Hof van Cleve "Best Sommelier of Belgium 2016" – Mathieu Vanneste	2015
Chef meals in business class – SN Brussels Airlines	2015-2016
N° 1 Top 60: awarded as "Best Restaurant of the World" by wbpstars.com	2016
New York/March: '4 hands' with Chef Daniel Boulud / representative for the Van Dyck exhibition in the Frick Collection and to promote the Flemish gastronomy	2016
N°1 Top 10 Belgium (Belgium's Culinary Patrimony): 95/100 – Foodtaster.be	2016
Member of the jury in TV-programme 'Het Goeie Leven' – Wim Lybaert	2016
Ambassador for the Hotel Management School Ter Duinen, Koksijde	2016
Filmshoot Z-Mastercooks (Channel Z) in cooperation with La Casa Del Tabaco Kortrijk	2016

Cooperation with magazine 'Culinaire Ambiance' – column 'Pit met Peter'	2016-2017
Top 30 Best Restaurants in the World – French magazine 'Le Chef'	2016
Top result 97.75% from La Liste (laliste.com) – 1000 best restaurants in the world	2016
Exhibition artist Tine Guns in our restaurant – in cooperation with Kris Martins & Jan Hoet jr.	2016
Makeover of the restaurant, our china and housestyling – with subtle golden touch	2017
Opinionated About Dining Top 100 European Classical & Heritage Restaurants	2017
Assistance to the video 'Handmade' – Scabal	2017

## THE GUIDES

### Michelin

1 star	1994
2 stars	1998
3 stars	2005-up to now

### Gault&Millau

15/20	1993
17/20	1995
18/20	1998
19/20	2000
19,5/20	2004-up to now

### Knack Restaurant guide

4 whisks	1995
5 whisks	1997-up to now

### De Markt / Gastronomica

16/20	1998
19/20	2002
Best Restaurant in Belgium	2005-up to now

### Delta gids

4 chef's hats	2001-up to now
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### Foodtaster ([www.foodtaster.be](http://www.foodtaster.be))

92/100	2014
94/100 (n° 1 Top 10 Belgium)	2015
95/100 (n° 1 Top 10 Belgium)	2016

### Andy Hayler's Restaurant Guide ([www.andyhayler.com](http://www.andyhayler.com))

19/20	2014- up to now
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### ElizabethOnFood ([www.elizabethonfood.com](http://www.elizabethonfood.com))

96/100	2012
100/100	2015

**Be-Gusto** ([www.be-gusto.be](http://www.be-gusto.be))

19,5/20

2015-up to now

**La Liste** ([www.laliste.com](http://www.laliste.com)) – 1000 best restaurants in the world

75,39%

2015

97,75%

2016