



Chef Matthieu Beudaert – Sommelier Sofie Delbeke

Restaurant Beudaert

Sint-Maartenskerkhof 8, 8500 Kortrijk

**#passion   #autodidact   #local roots   #vision   #intellectual approach**

In 2009, Sofie and Matthieu opened their restaurant 'Table d'Amis' in Walle on the edge of the city of Kortrijk, both having no experience in the hospitality business. The concept is simple: gastronomic food in a friendly environment, in a framework free of all redundancies.

The restaurant quickly became a real reference in gastronomy in Flanders. In 2013, Matthieu achieves the title Young top chef of Flanders, the restaurant is awarded 17/20 in Gault Millau and a star in the Michelin guide. In 2014, Table d'Amis was named vegetables restaurant of the year.

After a decade of success, the restaurant changed its concept by serving the same quality food in a more informal manner and without fuss.

The restaurant offers a great working environment where personal development is highly encouraged. Interns get to see all parts of the kitchen with a personal approach due to the fact that we work in a very small team.

A renowned food critic described the new restaurant and the kitchen as 'a confident cooking style, pure, no nonsense, with regional products and balanced dishes with explosion of flavour. The chef is well on his way to become the best chef of Belgium.'

Matthieu and Sofie are both autodidacts. Their passion for fine gastronomy has resulted into cuisine of the best kind.

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#### **References:**

Chef since 2009

Former restaurant: Table d'Amis – Michelin star:\* - Gault&Millau: 17/20

Current restaurant: Beudaert – since September 2018

Partner in Master Talent training programmes since 2017

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#### **Training programmes offered:**

1 to 6 months Internships programmes: Kitchen (K) and Service (S)

[Appy here](#)