



HAUT

Divine Dining

Femke Vandeveld

Randy Degroote

Dimitri Proost

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- A meteoric culinary rise – Haut earned a 15.5/20 Gault&Millau score and a Michelin star within eleven months, showcasing its exceptional quality and ambition

Restaurant Haut, the brainchild of chef Dimitri Proost and maître d' Randy Degroote, has all the makings of becoming one of Belgium's culinary hotspots. Perched on the 28th floor of the Oostende SKY Tower ONE, Dimitri Proost has been dazzling guests since May 2024. After a classical training and an in-depth exploration of Japanese cuisine, his santoku knife pointed him toward a new horizon on the Belgian coast.

Haut's pure cuisine seeks out and celebrates the essence of every ingredient, with the bounty of the North Sea forming the foundation of its gastronomic repertoire. The exquisite and expansive menu unfolds as a total experience, with every dish aspiring to signature status. The restaurant's bold culinary vision and breathtaking setting quickly earned acclaim, rewarded with an impressive 15.5/20 by Gault&Millau and a first Michelin star just eleven months after opening.