



# Biotope

Pastorale

Bart De Pooter

Robby Sallaets

Kris Vlegels

<b>ISBN</b>	9789401462655
<b>Publisher</b>	Lannoo Publishers
<b>Binding</b>	Hardback
<b>Territory</b>	USA & Canada
<b>Size</b>	9.06 in x 11.02 in
<b>Pages</b>	256 Pages
<b>Illustrations</b>	190 color, 30 b&w
<b>Price</b>	\$65.00

- Discover the top kitchen of two star Michelin chef Bart De Pooter from restaurant De Pastorale
- Delicious dishes with a focus on vegetables
- Coffee table book to celebrate the 25th anniversary of De Pastorale
- With sublime photography

Two-star Michelin chef Bart De Pooter – a pioneer of Flemish gastronomy at his elegant restaurant, Pastorale – pays homage to the adventures and discoveries that have shaped his culinary landscape over the past 25 years. Located in the small village of Reet, not far from Antwerp, Pastorale represents the best of Flemish culinary heritage while always looking to the future. Illustrated with striking photography by Kris Vlegels, and peppered with Bart's kitchen secrets, this book opens a window on a world of refined and creative cuisine driven by regional produce, classical techniques, innovation, and passion.

After attending a culinary school, **Bart De Pooter** began his career at Maison de Bouche with Pierre Romeyer, the founder of the Master Chefs of Belgium. In 1992 Bart opened the restaurant Pastorale in a presbytery in his native town of Reet, outside Antwerp. In 2003 he received his first Michelin star and in 2006 his second.

