



Program idea Belgium

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Lunch Around in the The Sablon combined with the Marollen Area

A pleasant, original and unique way to experience Brussels! Each place has its own unique feel and atmosphere, its particular character and specialities... We suggest you take time out to enjoy an aperitif, a meal or a dessert at any of these places that give our capital its unmistakeable character. A guided walk offers a unique opportunity to discover or rediscover the typical delicacies of our region and, accompanied by one of our guides, to explore the history of Brussels... An original way to combine a cultural and gastronomic walk with different people sitting at your table at each stage of the tour! And if you want to add even more spice to your evening, then quizzes can be organised or a fake waiter or a general entertainer can come along to embark your guests on a journey into the universe of your choice. Café, restaurant, private house, period house, castle,... Brussels opens its gastronomic doors to you!

The Sablon & Marollen area

So close and yet so different, the Sablon and the Marolles districts are a real gold mine for art lovers, collectors or bargain hunters. They're also overfl owing with an infectious "joie de vivre".

The antique and modern art galleries of the Sablon constitute a chic museum in themselves, where (almost) everyone can chance on that rare and elusive pearl thanks to its eclectic mix. The nearby Law Courts were wittily re-baptised "the large inkpot" by Victor Hugo.

Guided Walk with beer tastings (2,5 - 3 hours)

No country in the world boasts a brewing tradition as rich and diverse as Belgium. Brussels and its region offer a large variety of traditional brews. The most traditional brew is Lambic, of which the Gueuze beer is the most popular. Within the many varieties of Lambic beer there is Kriek, a cherry beer and Framboise, a beer made with raspberries. Faro is a



sweet beer with a short shelf-life.

Several bars with fascinating names like A la Mort Subite, "L' Imaige de Notre Dame", A La "Bécasse" (meaning "the snipe") and many others around the Grand Place serve exquisite beers like Trappist beers from six different monasteries and abbey beers, often served with Brussels' typical sausages and cheese.

The visit includes two pubs with beer tasting.

Walk to the restaurant Belga Queen.

Antoine Pinto's desire to create getaway spaces which offer a gastronomic trip throughout Belgium is the foundation of the Belga Queen brasserie adventure.

In a landmark building dating from the 18th century (previously housing the Hôtel de la Poste and then the Crédit du Nord bank) Antoine Pinto created an establishment breaking away from the traditional brasserie, elbow-to-elbow style. Contemporary architecture and gastronomy meet each other in an amazing way.

At Belga Queen the Belgian cuisine is adapted to today's taste, lightened and given a very national touch through the addition of beer to numerous dishes. Original, high-quality products are chosen with care from Belgian artisans who still have respect for the soil. The wines come from Belgian producers and the Ponti coffee is from a selection of 'pure Arabica' coffee beans from various continents and roasted locally.

All these characteristics make the brasserie Belga Queen the ambassador of "made in Belgium". A brasserie where, either for a business dinner or for a meal shared with friends and family, all your senses are stimulated: taste, touch, hearing, sight and smell