

Willem Hiele (BE)

Gastentafel & Lunch
(Bélgica)

June 28th, wednesday



Willem Hiele, born on the 1st of december of 1981 and married with Shannah Zeebroek, started his education as Pastry Chef (Bakery) and followed it with an education as a chef at Hotelschool Ter Duinen Koksijde.

He opened his own restaurant with his wife, Shannah Zeebroek, in August of 2012. From 2012 till 2015 they did a lot of homecooking, which was the core business. They were also already running their restaurant but more like a private concept.

Since June of 2015 they began focusing completely on their restaurant, Willem Hiele. Together they do 20 covers per service.

The restaurant is in an old fisherman's house and they are the 8th generation who lives there.

They have a garden where they grow a lot of their own vegetables and herbs, including asparagus, which they are really proud of.

In November 2016 they were elected by Gault Millau as "Discovery of the Year 2017". Chef Willem Hiele says they are still growing and want to bring their restaurant to the next level with 'the food and wine experience' as key model.