

IN BRIEF



The drinks store at Selecto

FOOD & DRINK

Selecto

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It all starts with the bread at Selecto, which was opened in June by chef Olivier Morland of Le Pain et le Vin fame. Homemade, the crust is salty, the inner fluff still warm. It tastes essential, like something your grandmother ate.

Selecto serves comfort food, though you wouldn't know it to look at it. It's a bright, open space with attentive, formal staff. But as Rue de Flandre's latest homage to slow food and 'bistronomy', the restaurant uses fresh, seasonal ingredients to serve up creative, French-inspired food meant to warm the body and soul. Its meats are dressed in rich, creamy sauces, the pork proudly dons its fat and the chef is not shy about using salt or butter. At times it lacks refinement, but then your beef carpaccio and foie gras entrée arrives, or the Montélimar nougat dessert, and you forget your doubts.

Selecto lacks a decent beer list, but makes up for it with its interesting and well-priced wine list which focus on small producers of organic and natural wines. As an aperitif, the prosecco *méthode zéro* is thoroughly recommended.

The concept is simple: you choose your two- (€32) or three-course (€38) meal from a short menu of entrées, mains and desserts that change regularly. You can enjoy all the best sides of Selecto, including a glass or two of a surprising and delicious house wine, for around €50 per person. But for those on a tighter budget, they offer a daily two-course lunch for €18.00. KD
95-97 Rue de Flandre, Brussels, tel 02.511.40.95
le-selecto.com

Westvleteren

The 'world's best beer' goes on sale

Colruyt has teamed up with Westvleteren XII, a beer widely considered to be the world's best, to release a special-edition gift box. Previously, the monk-brewed beer has only been available by pre-ordering directly from the abbey via an oversubscribed telephone reservation system. But for the first time ever, 93,000 units of the gift pack have been put on sale to anyone with a special voucher from the November 2 edition of *De Standaard*, *Knack* and *Le Vif*. Westvleteren has decided to take part in the promotion in an attempt to raise money for the renovation of the Abbey. The gift packs will be sold for as long as stocks last, but don't worry if you're not able to get your hands on any; that oversubscribed phone line will probably be a little bit quieter.

www.sintsixtus.be

Vander A

A box of tricks

A contemporary jewellery gallery opens in Ixelles on November 17. Françoise Vander-aumera's Vander A Gallery will showcase the work of young talent, designers who often fall between the two stools of fashion and art. The new space on Avenue des Saisons opens with an exhibition by Patrick Marchal called *It is not because you AA*, which offers a satirical look at everything from Belgian politics to the politics of violence. The picture below is of a piece called *Solidarity*, taken from the exhibition which runs until January 7. For more on contemporary Belgian jewellery, see page 58.
www.vanderagallery.be



Bonnie et Jane

Everything must go

Bonnie and Jane is a new concept store on Rue Darwin. As well as clothes and accessories, it sells books, furniture and other trinkets from Brussels, Paris and beyond in a rather poetic apartment cum boutique. Brands such as My Demoiselles, Fine Collection, Charlotte Sometime, Roos Vanderkerckhove, Kiboos, Alix de Mous-sac, L'Atelier des Dames, Louise Hendricks and This ILK are all exclusively available in Brussels at this store. With Christmas just around the corner, it's a great place to browse and of course, buy.

Bonnie et Jane, 34 Rue du Darwin