

HOTEL DES  
GALERIES

PRESS KIT



**O**n the corner of the Galerie du Roi and Rue des Bouchers, the Hôtel des Galeries has opened. A *boutique-hotel* with classified frontages, the opposite of design stereotypes, and at the heart of an historic world monument, the Galeries Royales Saint-Hubert. Entrusted to the interior designers Fleur Delesalle and Camille Flammarion, the hotel, a cosy interlude with noble materials, and a contemporary stamp, has 23 rooms and suites to offer. The Comptoir des Galeries Restaurant, of the French Chef Julien Burlat, provides a gourmet interval.

# FLASHBACK

## **A Hotel With History: The Galeries Royales Saint-Hubert, Queen of Passages**

In 1847, King Leopold I laid the first stone of the Galeries Royales Saint-Hubert. In charge of the works, the architect Jean-Pierre Cluysenaar designed two distinct galleries, that of the Queen and that of the King, and the Passage of the Princes, in all 213 metres long, measured by Baudelaire, himself, a former regular of the place. Influenced by the Italian Renaissance, the structure is articulated around a sumptuous peristyle, at the corner of Rue des Bouchers, an immense glass roof in half-moon form, flats on the upper floors and shops framed with copper and marble.

Urbane promenade, centre of luxury and elegances, the Galeries Saint-Hubert quickly became the city's new attraction. Restaurants, the most beautiful shows, and the best stocked shops opened in them. In the evening, crowds of people arranged to meet there, workers in overalls and flat caps, gentlemen in frock coats, with flowers in their buttonholes, and women, with shawls on their heads, and with enormous baskets on their arms.

The Galleries attracted artists, intellectuals, and journalists. Victor Hugo and Juliette Drouet, Paul Verlaine - who bought, in the Galerie de la Reine, the revolver with which he wounded Arthur Rimbaud - the mischievous writer Willy Gauthier-Willars, Paul Fort, and Guillaume Apollinaire - all were regulars on the Galleries' terraces. The spirit persisted in the post-war period; actors come to play Vaudeville in the Théâtre des Galeries, Maurice Chevalier with his boater and lyric singers parading as starlets. A place where many artists, painters, composers, collectors and some lucky anonymity still lived.

Attracting more than six million visitors each year, the Galeries Royales Saint-Hubert have preserved their charm of yesteryear, with the best craftsmen of Brussels having shops in them - Neuhaus, the inventor of chocolates in 1912, the milliner Monsel, the Delvaux leatherware business, a royal warrant holder, lace-makers - and other more recent ones, the chocolatier Pierre Marcolini, the Meert waffle ...



# GUIDED TOUR

## L'Hôtel des Galeries - Rooms and Suites

Distributed on four floors, the rooms and suites of the Hôtel des Galeries benefit from an exceptional landscape with a view of the Galerie du Roi, the Cathedral or the roofs of the Brussels downtown area. In harmony with the decoration, the 23 rooms combine the memory of the Galleries with a contemporary and urbane decorative bias.

Parquet floors and interior wooden shutters are associated with the new names of Belgian design, Sylvain Willenz and his industrial Candy tables or the wall lights of the Zangra brand. Some references, such as the new version of the Charlotte Perriand wall lights for Cassina, blend with the ceramic night tables designed by Camille Flammarion and the carpets produced for the Hotel des Galeries, by Toulemonde Bochart. A mixture of unique pieces embellished by every day furniture and objects hunted down from the antique dealers of the Sablon district.

Each room also has a dressing room, a separate lavatory and a bathroom with bath and/or shower, decorated with ceramic wall tiles that are different each time.

Atypical, the Hotel's suites are just beneath the roofs. Three large two-storey suites, all of them spacious and intimate, are organised around some historical frames. One of them enjoys a view of the Cathedral, and another, accessible by a private footbridge, is a true love nest.









# THE ARTISTIC GESTURE

## The Hôtel des Galeries Ceramics by Camille Flammarion

Interested by the idea of the module and by the multiple combinations which can result from it, Camille Flammarion has invited her flagship material – ceramics – into various spaces of the hotel and the restaurant.

Produced by the Fauvel Workshops in Normandy, the stools, pots, benches, bedsides, and the coffee tables of the patio, rooms and little lounges, are all manufactured starting from four flat modules, differently combined, in order to create a series of unique pieces.

Each of the hotel's 23 bathrooms has been imagined with its own identity and with walls tiled in rhombuses and half-hexagons. In the restaurant, these tiles stand out a little and create new figures with greater geometrical complexity.





















## GUIDED TOUR (CONT.)

### Le Comptoir Restaurant

One enters it directly by the Galerie du Roi. In place of the former Hart workshops, supplier of the Maison du Roi, creator of the medal of the Belgian Constitution – for 175 years medals were struck here, and decorations, ribbons of order and luxury letterheads were produced – the doors of Le Comptoir open onto a 60-place restaurant.

Composing for four hands, the Delesalle-Flammarion duo have imagined a place with an open kitchen, inviting, luminous and comfortable, articulated as several rooms and on two levels around a patio teeming with plants. The wooden tables, the two bars adorned with ceramics and the ceilings with their geometrical coffers prolonged in the mirrors, give the place its identity. The immense beam and the pressing equipment of the former workshops have remained intact, and are given pride of place in the room's corners.

The chef Julien Burlat (Le Dôme, le Bistrot Dôme-sur-mer and La Boulangerie Domestic in Antwerp), deploys all of his experience, that acquired from certain great chefs – Pierre Gagnaire, Alain Ducasse, Bernard Pacaud – in designing a menu focusing on the taste of good, high-end products, adapting to the seasons, and to nature. A cuisine with instinct and emotion carried out by the chef Benjamin Lagarde, formerly of Le Chalet de la Forêt, La Brasserie des Bozar and Le Bowery in Brussels.

Together, they have developed a crude cuisine, “the idea of a certain simplicity and a constant search for perfection”, they explained. On the restaurant's menu, Benjamin Lagarde proposes the famous lobster of the Scheldt, cooks squid in the Basque way, will do one from Lake Lemon with Vadouvan curry, or twists frogs' legs with liquorice. The same delicacy when it comes to the meats: beautiful rib steak selected by the Basque Imanol Jaca (Txogitxu), and ham and black pudding. The dessert menu, – œufs à la neige, pain perdu or gaufre belge – prepared while you wait if you please, concludes the meal with a touch of nostalgia.









## IN LE COMPTOIR



With its direct access by the Galerie du Roi, Le Comptoir invites you to eat standing up or to take away sandwiches and some lovely titbits. On the menu, home-made buns, pastrami and sweet mustard, breast of pork, smoked eel or fresh goat's cheese. Also expected: Belgian croquettes, available in shrimp or lobster versions, pigs' trotters with Comté, Holstein beef matured and smoked for 50 days, pork pie with home-made black pudding, octopus cooked on a Plancha, slices of vintaged sardine..., to be accompanied by a natural wine, with about twenty references on the wine list.



# THE KITCHEN TEAM



## Julien Burlat

From Pierre Gagnaire, he learnt creativity. From Alain Ducasse, rigour and obsession with good products. At l'Ambroisie, with Bernard Pacaud, three Michelin stars, for whom he worked for three years, an exceptional culture. Nourished by great names, the chef originating from Saint-Etienne, then composed his own cuisine, crude and instinctive. With his partner Sophie Verbeke, former employee of the designer Dries Van Noten, they opened their first restaurant in Antwerp (2003), the Dome, in a 19<sup>th</sup>-century residence, starred two years later. Thereafter came the Dôme-sur-mer, the bistrot de fruits de mer, and the boulangerie-pâtisserie Domestic where one found pure butter croissants, mille-feuille pastries, éclairs, and so on and so forth. On the 22<sup>nd</sup> of July, the most Belgian of the French chiefs, with the complicity of Benjamin Lagarde, set up his kitchen in Le Comptoir of the Hôtel des Galeries of Brussels. The encounter with Nadine Flammarion, the magic of the Galeries Royales Saint-Hubert, and the wager of adapting his cuisine to the public at large, had definitively convinced him.

## Benjamin Lagarde

At the age of 32, the chief executive of the Hôtel des Galeries, trained in Switzerland, knows the Belgian cuisine well. At a good school with Pascal Devalkeneer, at the Chalet de la Forêt, he was poached by David Martin to the Bozar Brasserie in the Palace of Fine Arts of Brussels, before joining the kitchens of the Bowery, the capital's latest place-to-be. Sharing with Julien Burlat the same philosophy of crude, simple product and perfect cooking, it was completely natural for him to accept his post in the Hotel's restaurant. "The exceptional place, and the pleasure of sharing common values with Julien Burlat, immediately made me accept this bet", he explained. "A healthy cuisine, affordable and based on good products, with a French Touch in addition, that was the starting point of this new story."

# THE GALERIES BOOKSHOP



With its great woodwork and its apothecary libraries; where the former pharmacy used to be, where Juliette Drouet came, it is said, to get her medication; the Librairie Saint-Hubert opened in 1946. Meeting place for intellectuals, the bookshop offers the latest innovations from Paris and exhibits artists in vogue. Elle Magazine evoked in 1956 a place where “the lover of books, as well as of beautiful art books, can be sure of finding an incomparable choice (...), a shop where men and women alike love to linger”.

Bought fifteen years ago by Jean-Noël Flammarion, the Librairie des Galeries, today under the auspices of Daniel Pennewaert, is still proposing its selection of art books, guides and photographs.

# THE INTERIOR DESIGNERS AT THE ORIGIN OF THE HOTEL

## Les architectes d'intérieur

**Camille Flammarion**, interior designer, graduate of the Belleville School of Architecture in Paris, spent five years in the Jacques Ferrier architectural agency before returning to the school benches, teaching ceramics in London's Royal College of Art. "A logical detour", she explained, "which taught me how to work with a polymorphic and sensual material, and with the very latest technologies". Today on her own account, Camille Flammarion works on interior projects, such as the Caillebotte Restaurant in Paris, and has published, with the Norman Fauvel Workshops, her ceramic modular furniture line. For the Hôtel des Galeries project in Brussels, she got together with her friend Fleur Delesalle, reorganised and refitted the spaces down to their smallest detail, and designed a part of the furniture, dedicating the main decorative theme to ceramics. "A made-to-measure and coherent project, composed by four hands, which reveals the architecture of the place. A hotel where one can feel at home, and personal, where the furniture that is designed has to be practical, upgradable and functional."

**Fleur Delesalle**, interior designer, graduate of the Chelsea College of Art, and of the Penninghen Higher School of Graphic Arts, worked for six years by the side of India Madhavi (Thoumieux Hotel, the Hélène Darroze At The Connaught Restaurant in London), designs flats for private individuals, villas, and collectors' houses. For seven years at the head of her agency, Fleur Delesalle signs on behalf of private individuals, and designs the decorations of restaurants (Caillebotte with Camille Flammarion, Mipi in the 9<sup>th</sup>). Inspired by the Bauhaus movement, Charlotte Perriand or Eileen Gray, she has been collaborating on the Hôtel des Galeries project for a year and a half. "I'm obsessed with balance, sketching, alignment and detail. I like the

work of mirrors, those of volumes, perspectives, and plays of light, so the Hôtel des Galeries was the perfect place. An energetic project, where we worked in tandem: listening to one another, and ready to make concessions."

## PROJECT INITIATOR

**Nadine Flammarion**. Businesswoman, linguist and art collector, Nadine Flammarion is opening her third hotel today. Already in charge of the Hotel Arvor Saint-Georges in Paris, *boutique hotel*, ideal pied-à-terre of south Pigalle, and the Saint-Christophe semi-timbered villas in La Baule, the hotelier cultivates the art of receiving everywhere, invites as though at home, displaying in Paris her taste for art posters - those of Daniel Buren or Niki de Saint Phalle - and exhibiting, in Brussels, a hut by Buren, a piece from her collection. Nadine Flammarion fell under the spell of the Galeries Royales Saint-Hubert as soon as the Librairie des Galeries was acquired by Jean-Noël Flammarion.

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3 rooms including 3 suites  
From €200 for a double room  
Suite from €350

Free Wi-Fi  
Parking places on request  
Chauffeur service on request  
Caretaker Service

**COMPTOIR**

DES GALERIES

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1000 Brussels**

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**THE "A BOIRE ET À MANGER" BAR**

From Tuesdays to Saturdays:  
From 11.00 to 23.00

**THE RESTAURANT**

From Tuesdays to Saturdays:  
From 12:00 to 14:00  
From 18:00 to 22:30

From €9 to €3



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