

RIZOM

Réserve alimentaire pour plantes vivaces

Rizom is the sixth project of chef Sang Hoon Degeimbre (L'air du temps**, Liernu).

This brasserie-style restaurant – and cafeteria – situated in the heart of the Musée des Arts Contemporains du Grand Hornu and the Centre d'innovation et du design, presents a cuisine on the crossroads of cultures.

The Walloon basin itself originated from various migrations. Today it is the home of age-old regional products and at the same time it is the cradle of modern thinking and technology. Rizom's cuisine sprouts from these contrasts, and reflects the idea of the contemporary regional cuisine of Sang Hoon Degeimbre.

Rizom presents a cuisine with diverse roots, and brings fresh, local and seasonal products on the plate.

The big classified building inside the museum will exhibit some sculptural work, that are part and parcel of the architectural universe of the restaurants of chef Sang Hoon Degeimbre, and conceived by studio Exsud.

MAC's & CID

Considered as one of the most beautiful sites of 19th century industrial archeology in Europe, the former Grand-Hornu colliery has been listed as UNESCO World Heritage of Humanity since 2012. Owned by the Province of Hainaut, it now houses two institutions which organise some 10 exhibitions each year: the CID, centre for innovation and design, and the MAC's, the Museum of Contemporary Arts.

With its park, neoclassical architecture, contemporary extension, documentation centre, bookshop, restaurant and even its terrace during the summer, Grand-Hornu owes its appeal to this combination of heritage tourism and contemporary culture.

Practical informations

RIZOM

Rue Sainte-Louise 82

7301 Boussu

[065 61 38 76](tel:065613876)

www.rizom-restaurant.be

open from Tuesday till Sunday

Cafeteria from 10 a.m. till 6 p.m.

Restaurant from 11.30 a.m. till 3 p.m.

Boooking via telephone or our website

À LA CARTE

3 starters : 12 – 16€

3 main dishes : 16 – 18€

2 desserts : 7 – 8€

Menu of the month :

STARTERS

Mons : Asparagus, ham, violet – 12€

Nakano : Soba, smoked trout, puffed buckwheat – 15€

Toscana : Snacké beef tartare, wild garlic, Parmigiano – 16€

MAIN DISHES

Sichuan : Poultry, bouillon, garlic condiment – 18€

North Sea : Catch of the day, citrus, bell pepper – 18€

Plant : Cauliflower, praliné, hazelnut – 16€

DESSERTS

Chocolate : Soup, apple, matcha tea – 8€

Season : Pineapple, coconut, sage – 7€

Media

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