



## The Perfect Balance - Guest Chef Koen Verjans

*Extremes are easy, balance is what we should strive for,* such philosophy can be applied to many things, our lifestyle, our career choices, our emotions and in the case of **Chef Koen Verjans** (1-Micheline Star, Restaurant Innesto, Houthalen,Belgium) , his approach towards gastronomy.

**Chef Koen Verjans** spent years in training in the prestigious yet extremely demanding kitchens of Oud Sluis (3 Michelin-star), De Librije (3 Michelin-star) and 't Zilte (2 Michelin-star) before presenting his own vision on gastronomy in Restaurant Innesto, where he strikes the perfect harmony in tastes by employing the essence of both classic and contemporary cuisines and combining the two into surprisingly light, but complex, dishes. Koen and his team' talents and dedication are not only enthusiastically received by gourmets but are also ben noticed by the coveted **Michelin Guide**, whereby they awarded the restaurant with the honor of **One-star in 2017**.

Many preach about balance being the key to a joyous life, in the case of **Chef Koen**, it is also the formula of an exceptional meal.

