



Flavors of Flanders: Guest Chef Olly Ceulenaere

Chef Olly Ceulenaere is regarded as one of the best and most unpretentious young chefs on the continent Europe. He spent years perfecting his craft in some of the most well-known kitchens in Europe, including Michelin 3-Star Restaurants La Maison Troisgros in France and Hof van Cleve in Belgium, before receiving a Michelin Star for his work at Kasteel Withof, which he founded with Chef Peter Cockuyt.

In 2013, after leaving the highly praised Volta, which he had headed for three years, Olly started his own Restaurant PUBLIEK in Gent, Belgium. It was an instant sensation with locals and visitors for its masterful utilization of local fresh produce to create a cooking style that is both heart-warming and unpretentious.

