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UnBOXed: Four chefs, one dinner



Cyril Molard, David Martin, Nick Brill and Tim Boury (Photo by Pieter D'Hoop)

BRUSSELS: Cédric Allard, a story teller and foodie has created unBOXed, a way to reinvent gastronomy at home. He has brought together four chefs from two Michelin star restaurants in Belgium and Luxembourg to create a unique menu that will be served on three separate days May. The four chefs are Tim Boury of Boury Restaurant, Nick Brill of The Jane, David Martin of La Paix and Cyril Molard of Ma Langue Sourit have worked together to create different dishes for the 'box'.

Artist Denis Meyes is also part of the project.

The unBOXed concept aims to not be just a dinner but rather an experience that combines gastronomy, art, pleasure and excellence at home. It is bringing a restaurant at home in your comfort for a unique experience. Everything has been thought to create a restaurant experience down to the smallest details. All it takes for the dishes is just some time in the oven and the dishes are ready to be served.

The dishes are dressed in the same way they would be at the restaurant in plates that have been designed by Denis Meyers. They have been designed to be able to withstand the oven heat and hence to be used as plates. Every dish will be accompanied by a video tutorial from the chef who will explain what needs to be done to enjoy

the dish at home.

The aim of unBOXed is also to create a special relationship between the customers and the chefs. Apart from a welcome video, there will be four videos to accompany clients throughout the evening as well as a surprise video.

The pre-orders will ensure there is no food waste because the chefs will know exactly how many dishes they need to prepare. They will be using local producers and working with seasonal ingredients. The box has been designed with recycled cardboard and produced in Belgium. Moreover, all the containers are biodegradable with no plastic or aluminium used.

This is not going to be a one-off concept but one which will continue with further editions. More information [here](#). The first boxes will be delivered on 21, 22 and 23 May at a price of EUR 140 per person. The box is for two people.

Each box contains two cocktails, bread and butter, four amuse-bouches by Cyril Molard, two starters by Tim Boury, two main courses by Nick Brill and two desserts by David Martin. There is also a wine-pairing prepared by the chefs, a bottle of water as well as a playlist prepared by Nick Brill (who apart from being a chef is also a deep house DJ).

