

Bruno Timperman (BE)

Bristo Bruut

June 23rd



Born and raised in Bruges, Bruno has 39 years old. He studied to work in a laboratory, and he never went to a culinary school, but at the age of 24 he decided to follow his passion: cooking!

His first internship was in one of the greatest restaurants in Bruges - the Hotel Die Swaene (4 stars). After that, for 3 years, he worked in the famous restaurant "Den Gouden Harynck" (*Michelin), followed by another year in the most famous bistro in Bruges called "Rock Fort".

After that he was invited to join the team of "Danny Horseele", a 2 Michelin stars restaurant, where he worked for three years plus 2 and half years as Head Chef. However, Bruno knew something was missing on his life: he needed a space of his own, and so "Bistro Bruut" was opened!

Bistro Bruut is a Bruges néobistro with gastronomic values focused on local produce and a territory philosophy. After one month opening, Bistro Bruut was the highest climber in the Gault Millau guide in Flanders. With a natural vision, Bruno Timperman stole the hearts of the locals, and is now one of the most respected chefs of his home town.