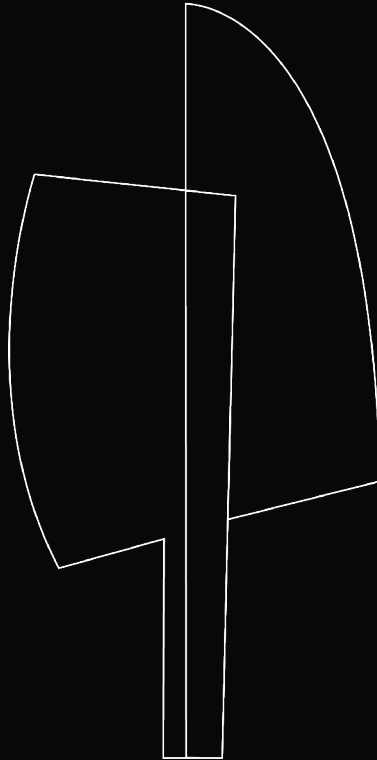


PRIVATE CHEF · CATERING · BRUSSELS



CHEF & CHIEF

AT YOUR TABLE

*"Partners in life, occasionally debating who's the Chef or
Chief of the day."*

WHO WE ARE

A PRIVATE
CHEF
AND A
chief,
AT YOUR
TABLE.

*"Partners in life, occasionally debating who's
the Chef or Chief of the day."*

We are Chloë Szpyt and Dax Geyskens — a chef and a butcher, a sommelier and a meat man, a couple from Anderlecht who decided to bring fine dining out of the restaurant and into your home.

Every booking is cooked and served by us, never sub-contracted. We design the menu around your evening, source the ingredients ourselves, cook in your kitchen, plate at your table, and leave it exactly as we found it. From eight people. Anywhere in the world.

You're not hiring a catering company. You're hosting the chefs.

CHLOË & DAX · CHEF · SOMMELIER · BUTCHER

WHAT WE DO

FOUR WAYS TO DINE WITH *US*

One team, two professions, and an entire kitchen brought to your venue. Every booking is bespoke — these are our four most-requested formats.

01 — Private chef

PRIVATE CHEF AT HOME

We bring the restaurant to your table. A custom multi-course menu, full service, wine pairings on request, and an immaculate kitchen at the end of the evening.

FROM 8 GUESTS · €70–€180 PP

02 — Weddings

WEDDINGS & EVENTS

From food truck to fine dining, communions to receptions. Built around your story, your guests, your venue — anywhere in Belgium and beyond.

CUSTOM PROPOSAL · 3–6 MONTHS AHEAD

03 — Corporate

CORPORATE & BRAND

Brand activations, content shoots, and corporate dinners. Restaurant-grade food, presentation built for camera, discreet service throughout.

APEROL · LAY'S · BACARDI · CARREFOUR

04 — Workshops

WORKSHOPS & TASTINGS

Cocktail-making, fresh pasta, butchery, wine and spirit pairings. Turn an evening into an experience — for teams, families, or close friends.

FROM 6 GUESTS · 2–4 HOURS

SMALL *plates*

Our full small-plates menu — choose freely or combine with one of our set menus. All hand-made, à la minute, with seasonal ingredients.

CRUDO / RAW

- Trio of oysters
- Oyster *yuzu & sake*
- Sea bass ceviche
- Scallop ceviche *leche de tigre, dashi*
- Scallop tartare *green salsa, lime*
- Salmon tartare *Asian-style green salsa*
- Tuna tartare *anchovy, capers, vitello tonnato*
- House-made salmon gravlax

VEGGIE

- Burratina *grilled green asparagus, pistachio gremolata*
- Burratina *pistachio gremolata, black garlic*
- Burratina *blood orange, lavender honey*
- Burratina *marinated tomato, basil consommé*
- Burratina *grilled pumpkin, hazelnut, pistachio*
- Crispy carrots *Middle-Eastern spice, labneh*

HOUSE-MADE CROQUETTES

- Arancini *squid-ink risotto, tarragon*
- Shrimp croquette *basil aioli*
- Cheese croquette
- Parma ham & parmigiano croquette
- Thai red curry croquette *scampi*
- Confit duck samosa
- Vegetarian curry samosa

MEDITERRANEAN

- Mi-cuit of tuna *herb crust, avocado dip*
- Pan-seared scallop *wild mushrooms, parmigiano foam*
- Pulled-lamb flatbread *black garlic, pickled greens*
- Grilled langoustine *celeriac-citrus cream*
- Vongole veraci *chorizo, vermouth*
- Vongole veraci *cherry tomato, fennel*
- Mini steak tartare *premium beef, anchovy, horseradish*
- Lamb arrosticini *black-garlic dip*
- Bruschetta *tomato, anchovy*
- Langoustine ravioli
- Truffle ravioli *wild mushrooms*
- Crab ravioli *verbena, shellfish sauce*
- Pluma Iberico *cauliflower cream*
- Premium steak *béarnaise / chimichurri, asparagus, hasselback*

INTERNATIONAL

- House-made Vietnamese spring rolls
- Grilled octopus *chilli, celery, avocado purée*
- Thai mussels *red curry, coconut*
- Mini poké bowl *wild salmon, chilli, pickled veg*
- Pan-seared yellowtail *parsley cream, broccoli, miso, salsa*
- Thai chicken satay *peanut dip*
- Ginger meatballs *honey-soy*
- Veggie taco *oyster mushroom, habanero-avocado*
- Taco al Pastor *spit-roast pork, green avocado salsa*
- Korean gyoza *kimchi*
- Smoked eel *beetroot mole, sour cream*
- Vietnamese bun *glazed pork belly*
- Peking duck summer roll
- Bun Cha *glazed pork belly, noodles, herb broth*
- Grilled pork belly *caramelised onion*

We always create a personalised and custom experience for our customers, but here are some examples of the menu we can propose for your event.

EXAMPLE *menus*

WEDDING
ANNIVERSARY · 50
GUESTS · OUTDOOR
· SUMMER 2026

WALKING DINNER — LIVE BBQ

€95,00 /PP

- Raw oysters *yuzu foam, citrus pearls*
- Scallop tartare *leche de tigre, pico de gallo, avocado cream*
- Mi-cuit of tuna *nori & sesame*
- Burratina *grilled green asparagus, pistachio gremolata (BBQ)*
- Grilled langoustine *yuzu glaze, celeriac-citrus cream (BBQ)*
- Pluma Iberico *chimichurri (BBQ)*
- Artisanal dessert buffet

CORPORATE EVENT ·
40-60 GUESTS ·
BRUSSELS · INDOOR

WALKING DINNER — INDOOR

€80,00 /PP

- Scallop tartare *leche de tigre, pico de gallo*
- Shrimp croquette *basil aioli*
- Burratina *marinated tomatoes, tomato-basil consommé*
- Korean gyoza *kimchi*
- Crab ravioli *verbena, shellfish sauce*
- Pluma Iberico *chimichurri*
- Optional *signature cocktails* — €10/pp

INTIMATE WEDDING
· 18 ADULTS + 10
KIDS · AT HOME ·
SUMMER 2026

WALKING DINNER — FAMILY EDITION

€80,00 /ADULT

€25,00 / kid

- Scallop tartare *leche de tigre, pico de gallo*
- Burratina *marinated tomatoes, tomato-basil consommé*
- Mi-cuit of tuna *herb crust, avocado dip*
- Pork belly & rice cake *sake-soy, caramelised onion*
- Pluma Iberico / premium ribeye *chimichurri*
- Kids menu *meatballs, house-made pasta*

APPROACH

Each menu is custom-built around your taste, venue and season. Choose freely from the small-plates list or build on a set menu.

ALSO AVAILABLE

Set menus from €52/pp · Walking dinners €62-€95 ·
Buffets from €38/pp · Kids menu €24/pp.

GOOD TO KNOW

Min. 20 guests · Min. €3,300 revenue · Drinks, equipment
& staff costed separately · VAT excl. 05 / 08

FROM OUR KITCHEN

SIGNATURE *dishes*

01

Grilled octopus, cherry tomato, herb broth

02

Scallop service, leche de tigre

03

The Meat Board · premium beef, avocado



04

Vietnamese spring rolls, herbs, dips

05

Green asparagus, poached egg, gremolata

06

Apricot cheesecake, vanilla ice cream

WHY CHEF & CHIEF

TWO PEOPLE .
ONE *complete*
TEAM .

01

HOSTED BY THE
FOUNDERS

Every booking is cooked and served by Chloë and Dax themselves — never sub-contracted. You're not hiring a catering company. You're hosting the chefs.

02

TRAVEL-INSPIRED
MENUS

Italian, French, Mediterranean, Peruvian, Thai, Middle Eastern, Hawaiian, Sicilian, Cameroonian. Your evening, your menu — bespoke, never a catalogue.

03

TWO PROFESSIONS,
ONE TEAM

A trained chef and sommelier and a butcher. Wine pairings and premium meat are part of the package, not an upsell. Chloë won VTM My Pop-Up Restaurant.

“ An extraordinary evening. Chloë and Dax transformed our living room into a restaurant — the food was stunning and the service impeccable. Our guests are still talking about it.

ANNE
PRIVATE DINNER
BRUSSELS, 2024

AS SEEN ON

VTM · APEROL SPRITZ · LAY'S · THE BOTANIST · BACARDI · CARREFOUR

READY TO PLAN YOUR MENU?

TELL US ABOUT YOUR *evening.*

*A custom proposal in 24 hours. No obligation, no pushy follow-ups.
From eight people, anywhere in the world.*

WRITE

chloe.szpyt@gmail.com

dax.geyskens@gmail.com

CALL

+32 476 54 96 49

Dutch · French · English

VISIT

Veeartsenstraat 45

1070 Anderlecht · Brussels · BE