



A new Chef at the Hotel Le Châtelain in Brussels...

Our new Chef Mr Martin Hagström was born in 1979 in Helsinki, Finland.

In the early years of his career, he worked in different restaurants around Helsinki. After finishing his head chef education in 2005, it was time for him to gain international experience, and he decided to head for Vienna, where he worked in an Italian restaurant “Barbaro”, awarded with two “Hauben” as a chef de partie. He then chose a beautiful place, offering raw nature and fresh products from the sea, in northern Norway, where he worked as sous chef at Hotel Sommaroy.

During the summer 2007, he returned back home to work as the head chef of an Italian gourmet restaurant “Serata”.

In 2009, he decided it was time for Brussels, one of the European food capitals.

He started as sous chef at the trendy restaurant “Smoods”. After that, he got the opportunity to work with one of Belgium’s greatest chefs, Pascal Devalkeneer, at the “Chalet de la Fôret”.

He is now looking forward to exciting new challenges at Hotel Le Châtelain, where he will share his vision and passion for the culinary scene of the hotel and its guests.

Martin describes his food philosophy as follows:

“Any kind of food from a hamburger to a lobster should be prepared professionally and from the best fresh ingredients, paying attention to the combination of tastes. And above all, to cook with one’s heart”.

We wish you a “Bon Appetit”...