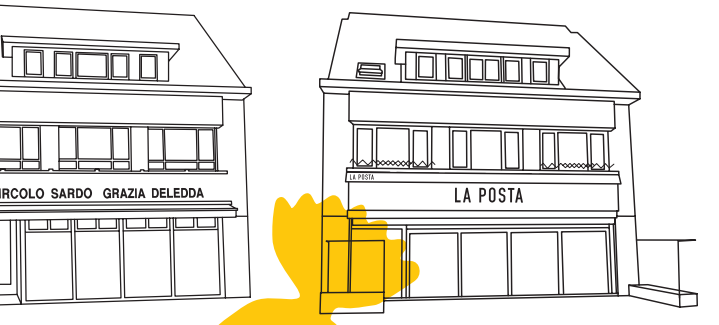


Bakery of indulgences

At GOIRIS PATISSERIE it's hard to know where to start. A wealth of delights await you at this bakery which is especially renowned for its walnut cake, blueberry pie and frangipane. At weekends you can buy specialities such as Italian bread made from both regular dough and sourdough. You'll also find Genk cookies here, our city's emblematic multicultural regional product, which is a collection of Greek Kourabiethes, Italiane Cantuccini, Turkish Findikli, Belgian Pallet des dames and Polish Pierniki. You'll not find a tastier treat anywhere!



183 **C.A.R.S. G.D.**

(Circolo Sardo Grazia Deledda)
Stylish Italian club

It's a well-known fact that Italians love to drink coffee. In this Italian club you can get the best espresso or ristretto, 'corrected' with a shot of grappa for those who enjoy it. Or give Mirto, a Sardinian liqueur, a try. The 'G.D.' in the name refers to Grazia Deledda, an Italian writer who won the Nobel Prize for literature in 1926.

185 **LA POSTA**

Eatery with a dash of nostalgia

In the past, you would have gone into LA POSTA to send a package to your homeland. Today, you come here to dine in traditional Sicilian style. The whole family makes a culinary contribution. The cook only uses high quality ingredients and the pasta is made fresh each day. Meat lovers can feast on Bistecca alla Fiorentina, a centuries-old dish from Tuscany. And if you fancy something sweet to finish with, try the surprising home-made Cannoli, a rolled-up biscuit filled with ricotta, candied fruit and chocolate.

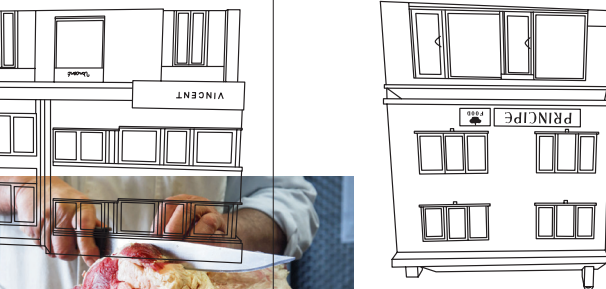
187 **GALLERIET.FINSE**

Scandinavian design

The driving force behind this gallery of Scandinavian furniture and 1950s objects is interior architect and furniture designer Gilberte Claes, who draws inspiration from multicultural Genk as well as the High North. 'Cirklen', her collection of objects for use at the table, including the bread totem, are displayed and sold here.



KRISTOF VRAENKEN



134 **VINCENT DELICATESSEN**

Butchers and fresh delicatessen

A fixture in Genk for three generations, this butcher's shop was opened by François Vincent in 1938. It was later taken over by his son Robert, whose 'cannibal' remains one of the business's best loved products. Alongside the home-made preparations in this combined butchery and deli, you'll find a broad assortment of foods that are free of gluten, preservatives, lactose, allergens and colourings. The impressive in-house quality can also be experienced through its 'dry aged' meat.

03 **PRINCIPE FOOD**

Italian culinary tradition

A little piece of Italy in Genk. The charming Italian owners surprise customers every month with an exceptional offering of cheeses and meats, supplied directly from small Italian villages.

195 **CARBONE**

Viva Italia

The chef serves authentic regional Italian dishes such as Vitello grigliato, Linguine agli scampi con salsa rossa and Gamberoni arrostiti. In summer, you can enjoy these on the wonderful south-facing terrace. Take a bite, close your eyes and sit back. This is Italy, in Genk.

22 **CORFU**

Greek diner

For many, souvlaki is synonymous with Greece. So it's good you know this diner serves the very best meat skewers, home-made from neck end of pork. Also be sure to try the gyros here, or a fresh seafood platter. Or how about a Greek mezze appetiser? CORFU serves up tasty, generous portions.



LUC VLEUGELS



23A **ROSENDAL.MARKED. — ROSENDAL.BRØD**

Shelter for deceleration

The masterminds behind this enterprise? Gilberte and Kris Claes in association with Luc Vleugels. Freshly baked bread, organic vegetables and fruit, plus an *embarras de choix* of artisanal cheeses, honey, hummus, pickles and soup! ROSENDAL.BRØD serves breakfast and lunch, simple but not simplistic. On Saturdays there's also an organic market and an edible garden where slowly leavened dough is baked in the Bakeriet bakehouse.

23 **RESTAURANT U**

Know what you're eating

RESTAURANT U looks as if it might have escaped from a metropolis like New York or Paris. Behind the U-shaped counter is the open kitchen, aka chef Jo Lemmens' stage. He wants to know what he's eating and so he only cooks with local, seasonal products: vegetables from the organic farmer and fish from Belgian fisheries. So you know what you're eating too. And how does the food taste? You should know!



LUC VLEUGELS



199 **BREED**

Taking a broad view of art

What was once the parental home of legendary fashion designer Martin Margiela is now appropriately enough an artistic hub for creative entrepreneurs, artists and art-lovers. Based here are the F.O.M.A gallery, VIA architecture, visual artist ELSE's studio and glass workshop DOORZIGT. The regular culinary evenings organized at BREED by DA VINCI catering are a feast for the eyes as well as the taste buds.

253 **PYRGOS**

The sun on your plate

When the weather's good, it's really nice to sit out on this Greek restaurant's terrace. Enjoy succulent meat and fish dishes based on regional products from their country of origin.

333 **WINEPLUS**

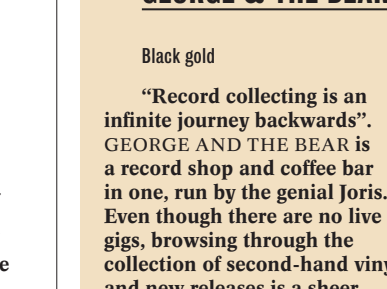
The wondrous world of wine

WINEPLUS selects and imports wines direct from producers in France, Italy and Austria and is the exclusive supplier of these wines for Limburg. Owner Koen Claes aims to make the wondrous world of wine accessible to everyone. The advice and the story behind the wine are thrown in for free!

353 **GEORGE & THE BEAR**

Black gold

"Record collecting is an infinite journey backwards". GEORGE AND THE BEAR is a record shop and coffee bar in one, run by the genial Joris. Even though there are no live gigs, browsing through the collection of second-hand vinyls and new releases is a sheer delight. If you don't know what to choose, advice is at hand... as is a cup of coffee. Sometimes things can be that simple.



246 **CREME LE LIS & NOSTALGIE**

Sweet sincerity

Here you can enjoy more than 24 different flavours of ice cream, as well as milkshakes, smoothies, organic ice lollies, cakes, etc. Be sure to try the Stiemer ice cream with honey from the Stiemer valley and the Genker Mijnhooortje ice-cream cone, which derives its black colour from activated charcoal. Fine local products made with love and served by people on the autism spectrum.

03 **DA FAUSTO**

Italian trattoria

Fragrant Mediterranean ingredients incorporated into authentic Italian dishes, with respect for the country's traditions. Voilà – here is the original recipe for this lively eatery. It for good reason that DA FAUSTO has become an established fixture in Genk.

Visit Genk accepts no responsibility for any changes to information once this brochure has been published.

Evence Coppélaan 84

DA FAUSTO

