

Christophe Hardiquet was born in Waremme, Wallonia, on 20 October 1975, into a modest family. An average pupil in the traditional school system, he developed a passion for catering at an early age. In 1990, he entered the hotel school in Namur: «I was good in the kitchen, in the dining room and in oenology. I was finally one of the best students», he remembers in all honesty. Driven by a deep desire to learn, he then multiplied his training courses and went on to work in a series of Michelin starred restaurants. At the age of 17, Christophe Hardiquet finished hotel school and left Belgium for a French gastronomic restaurant in New York, in order to «discover another philosophy of cooking».

Back in Europe, he met Stéphanie, his future wife, and joined «L'Orangerie» for two years, before joining Yves Mattagne's brigade at the «Radisson SAS» hotel in Brussels for a year. Then he decided to go back to the United States to work in a Provençal restaurant, Christophe Hardiquet was then 23 years old.

Back in Brussels, he got a job at the «Conrad». For two years, he learned the culture of the product alongside Pascal Silman, «a modern, very creative chef». It was finally at the age of 27 that he landed his first position as a chef at the «Voyage à travers les sens». Alone in the kitchen, he sent out a three-course menu every evening that was a hit. «That's when the people of Brussels got to know me,» recalls the Belgian chef. Christophe worked there for a year and a half, before setting up his first restaurant, «Bon Bon», in 2001. His restaurant project took off in 2003 when he moved into a former bistro in the Rue des Carmélites in Uccle. The following year, he was awarded his first star.



In 2010, he became chef of the year at Gault&Millau and moved to a larger restaurant that matched his ambitions: a plush villa on Avenue de Tervueren in Woluwe-Saint-Pierre. In 2013, he was awarded a second Michelin star. In 2017, he invented the «Belgian Journey» menu, a creative turning point in the chef's career in which he asserts the Belgian identity of his high-flying cuisine.

After many years behind the stove at Bon-Bon, Christophe decided to close the doors of his two-star restaurant. Resolutely open to the world, his ambition is to work in several countries.

He works currently as a consultant chef at La Mère Germaine in Châteauneuf-du-Pape in the south of France and at Chetzeron in Cran Montana, Switzerland. Christophe is also preparing the opening of his new gastronomic concept, which will open at the beginning of February in Brussels. The story has yet to be written.