

## Nominee 7: PB2

**Address:** 3 rue des Huissiers, 92200 Neuilly-sur-Seine - France

**Tel:** +33 (0) 1 47 22 87 24

**Creators:** Michel Van Houcke, Grégory Jaspar, Caroline Colson & Arnaud Thonon

**Website:** [www.pb2.fr](http://www.pb2.fr)

**Concept:** Unveiling the flavors in original containers with transparency in order to challenge the senses. Originality is present in many ways: the menu (LED tube with changing colors), the recipes, the service (tray with 2 dishes for lunch, and 3 dishes for dinner) and implementation (food combination as caterer).



### FIGURES:

- **Average ticket:** 25 €
- **Covers/day:** 80
- **Total Investment:** 850 000 €
- **Monthly sales:** 60 000€
- **Surface:** 400 m<sup>2</sup>
- **Number of seats:** 80
- **Opening days:** 5/7 (Monday to Friday)
- **F&B costs:** 33%
- **Labour costs:** 30%

## Nominee 8: TÊTE PRESSÉE

**Address:** Koningin Astridlaan 100, B-8200 Brugge - Belgium

**Creators:** Pieter Lonneville & Lien Vanrafelghem

**Tel:** + 32 (0) 470 21 26 27

**Website:** [www.tetepresse.be](http://www.tetepresse.be)

**Concept:** Tête Pressée is a gourmet restaurant during the day doubled with a delicatessen. However, this is neither a classic restaurant, nor a classic delicatessen. It is a maison de bouche with table d'hôte and a tasting shop. The maison de bouche comprises a restaurant with high chairs placed behind two long high tables which surround the open kitchen. The customers see the chefs preparing their chosen food in front of them from the menu comprising three starters, three main courses and three desserts. At all times, six different wines can be ordered by the glass. The table d'hôte is also available in the evenings but welcomes only private groups of at least 10 people. Therefore the evening is fully customised. The gourmet shop offers a vast choice of hot and cold homemade meals. One of the star items is the lunch box which offers an alternative to the classic filled baguette. The whole establishment exudes genuine passion for the products.



### FIGURES:

- **Average ticket:** 40 € (lunch) - 80 € (dinner)
- **Total Investment:** 500 000 €
- **Monthly sales:** 42 000€
- **Surface:** 300 m<sup>2</sup>
- **Number of seats:** 21 indoor + 9 outdoor
- **Opening days:** 6/7 (Tuesday to Sunday)
- **F&B costs:** 39%
- **Labour costs:** 19%