

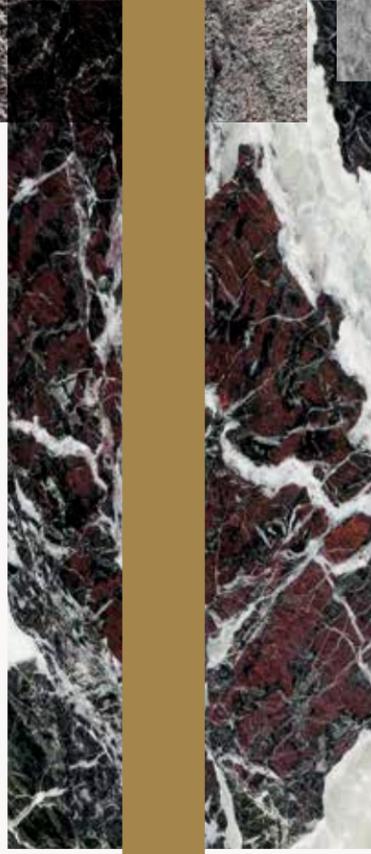
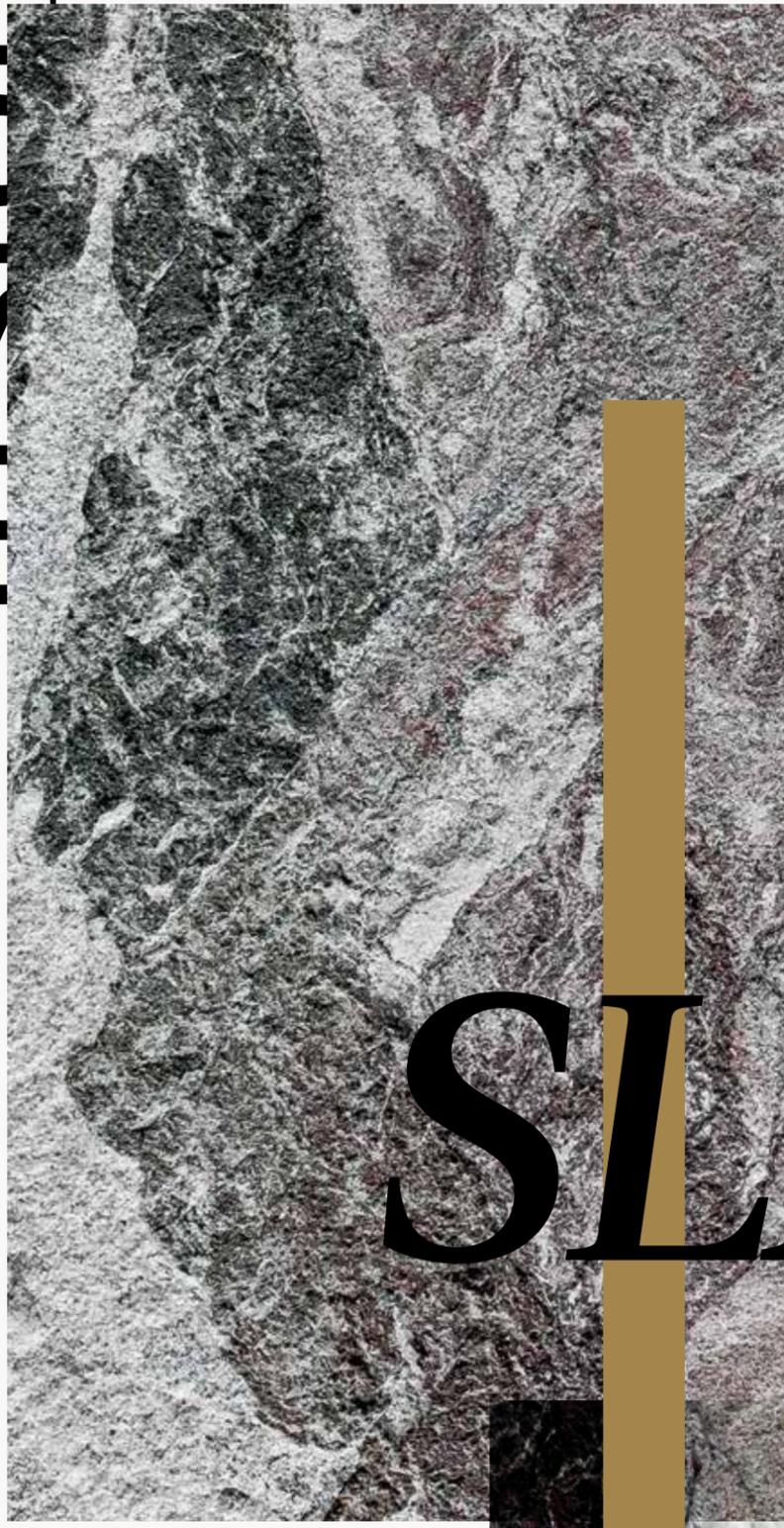
**hullebusch**

Brugsebaan 4a - 8850 Ardoorie - Belgium  
+32 (0)51 46 78 67 - [www.hullebusch.be](http://www.hullebusch.be)

@ hullebusch\_naturalstone

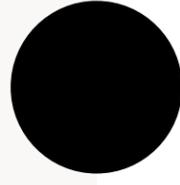
da GARNIS - PHOTOGRAPHIEBEL

# master in stone.



...e rock formed by al-  
...stone or dolomite, of-  
...colored by impurities,  
...specially in architecture  
...imestone that is more  
...ed by metamorphism,  
...granular to compact  
...is capable of taking  
...nd  
...ect

# SLAB 01



**HB**

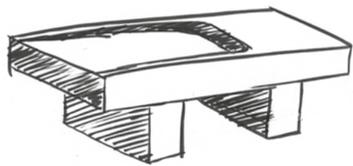
**SLAB 01**

a natural vision on beauty

master  
in stone.



# Michaël Verheyden



Belgian designer Michaël Verheyden and his wife Saartje Vereecke have been working together since 2009 on elaborating a complete collection of home accessories and furniture. This as a result of an ongoing quest for the right items for their own home, which were hard to find. Signature trademarks are the silent, archetypical shapes combined with natural and noble materials. Every piece has a calming, yet powerful spirit.

Over the years, a strong network of local artisans has been built to make the different parts of each object. These individual parts are then being assembled, finished, controlled and carefully packed in their own workshop. Thanks to this modus operandi, a high level of quality can be guaranteed. Michaël Verheyden's work is integrated in the most prestigious projects of internationally renowned architects and decorators. For these projects, a bespoke service is provided.

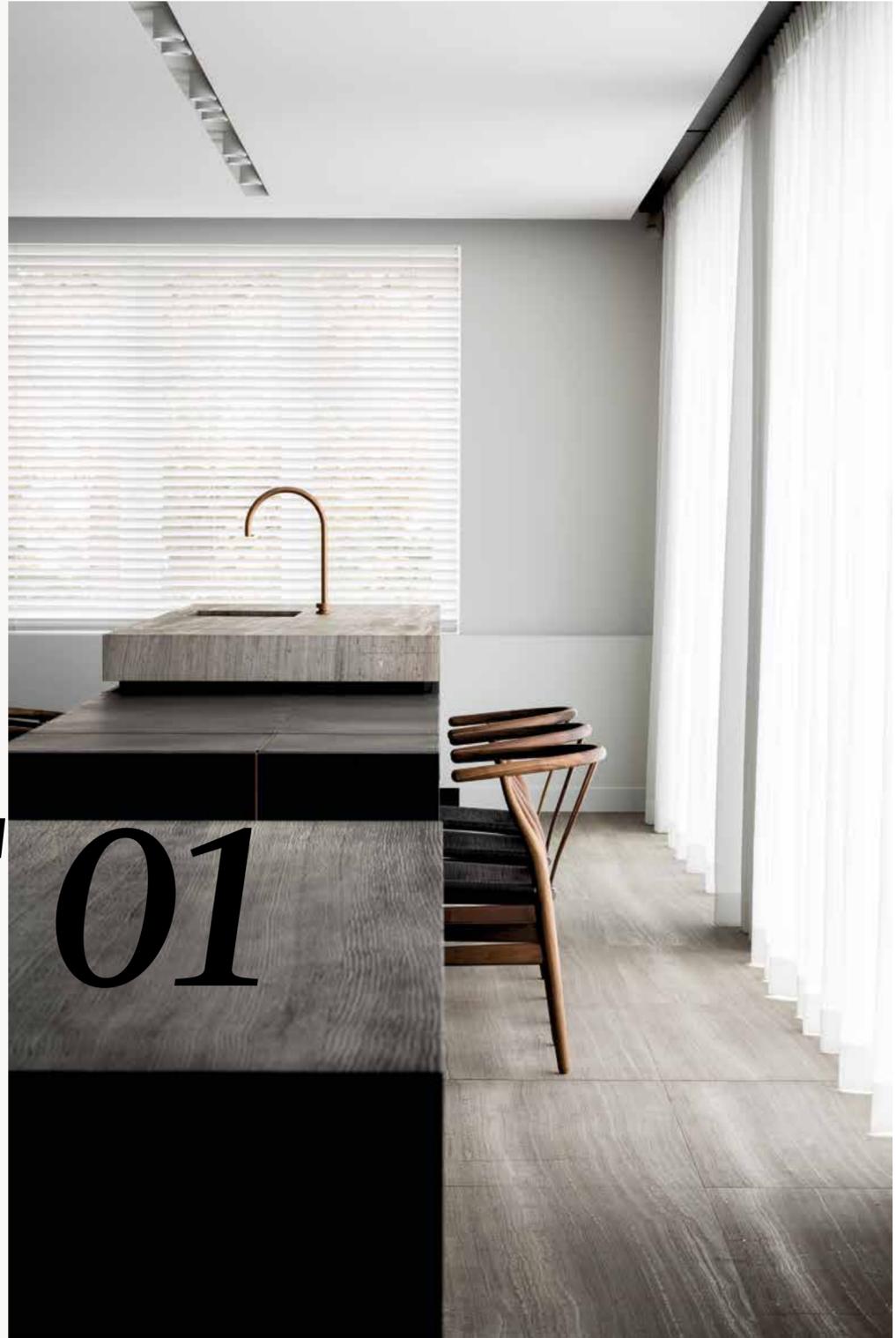


master  
in stone.



A metamorphic stone or dolomite, and its properties, and its texture. Limestone that is more or less crystallized by metamorphism, that ranges from granular to compact in texture, that is capable of taking a high polish, and that is used especially in architecture and sculpture.

# PROJECT 01



oak grey - woodstructure  
Kurt Dejaeger interieurarchitecten

# master in stone.



Café au Lait @ The Jane - Antwerp



## THE JANE

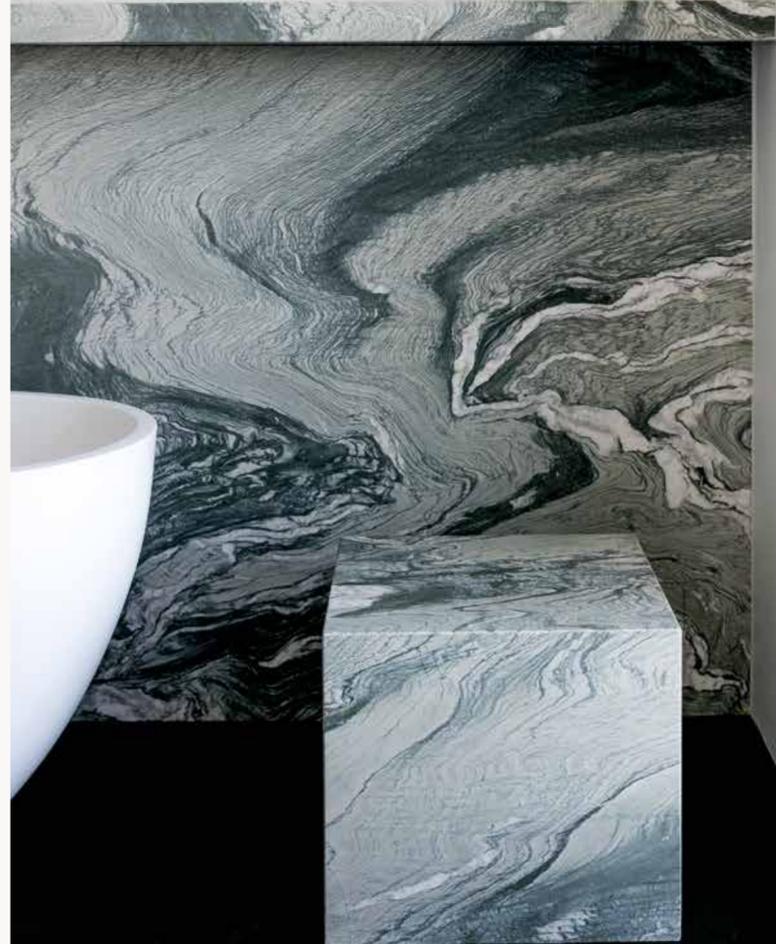
Word has been out for a while now, The Jane, the latest flagship restaurant from Dutch top chefs Sergio Herman and Nick Bril is proving to be the new culinary hot spot in Antwerp. The restaurant houses in the old chapel of the city's former military hospital.

The history of this unique location was respected as the new interior elements were carefully added to achieve an astounding result. A number of surprising features add to the feel and exciting vibe of the restaurant. One of the eye-catchers is the Upper Room Bar, only accessible by elevator, where the custom made Café-au-Lait marble top by Hullebusch seats the guests to taste uplifting foods and drinks.

# PROJECT 02



Verde st laurent - honed  
Interior-architect Merijn Degraeve  
©merijn\_degraeve

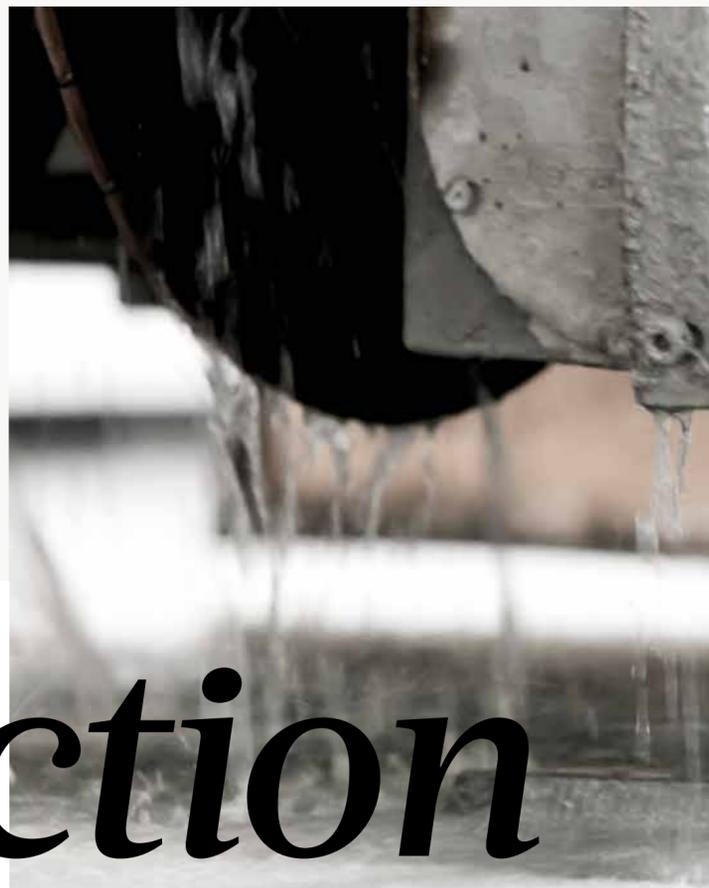


**master  
in stone.**

*transforming block into beauty*

Hullebusch is a trendsetter in the world of exclusive natural stone. Quarried blocks are being hand-picked worldwide and then transformed into slabs and tiles in our production plants.

Our own production facilities allow for unique, personalised finishes which result in extraordinary, characterful surfaces. Typical HB-finishes include poco vecchio, roulato, agripa fine, all of which translate into both contemporary as vintage designs.



***production***



***ardooie***

HB

**SLAB 01**

a natural vision on beauty

master  
in stone.

*aarsele*



*beringen*



Hullebusch focusses on the inherent beauty of natural stone. Key asset of this Belgian-based company is its power of integrating the latest design trends into its collections. Bold new applications of timeless materials are featured in kitchen designs, furniture, bespoke interiors, ...

HB

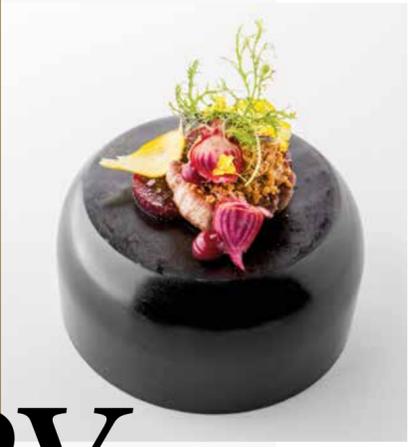
SLAB 01

a natural vision on beauty

# master in stone.



## BOURY



Oak grey - woodstructure @Boury - Roeselare

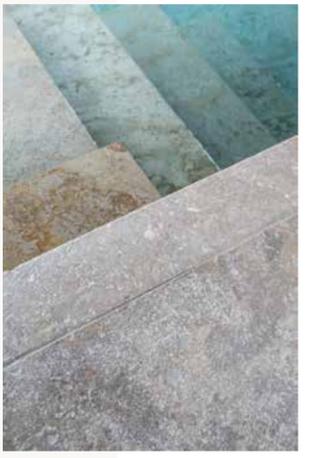
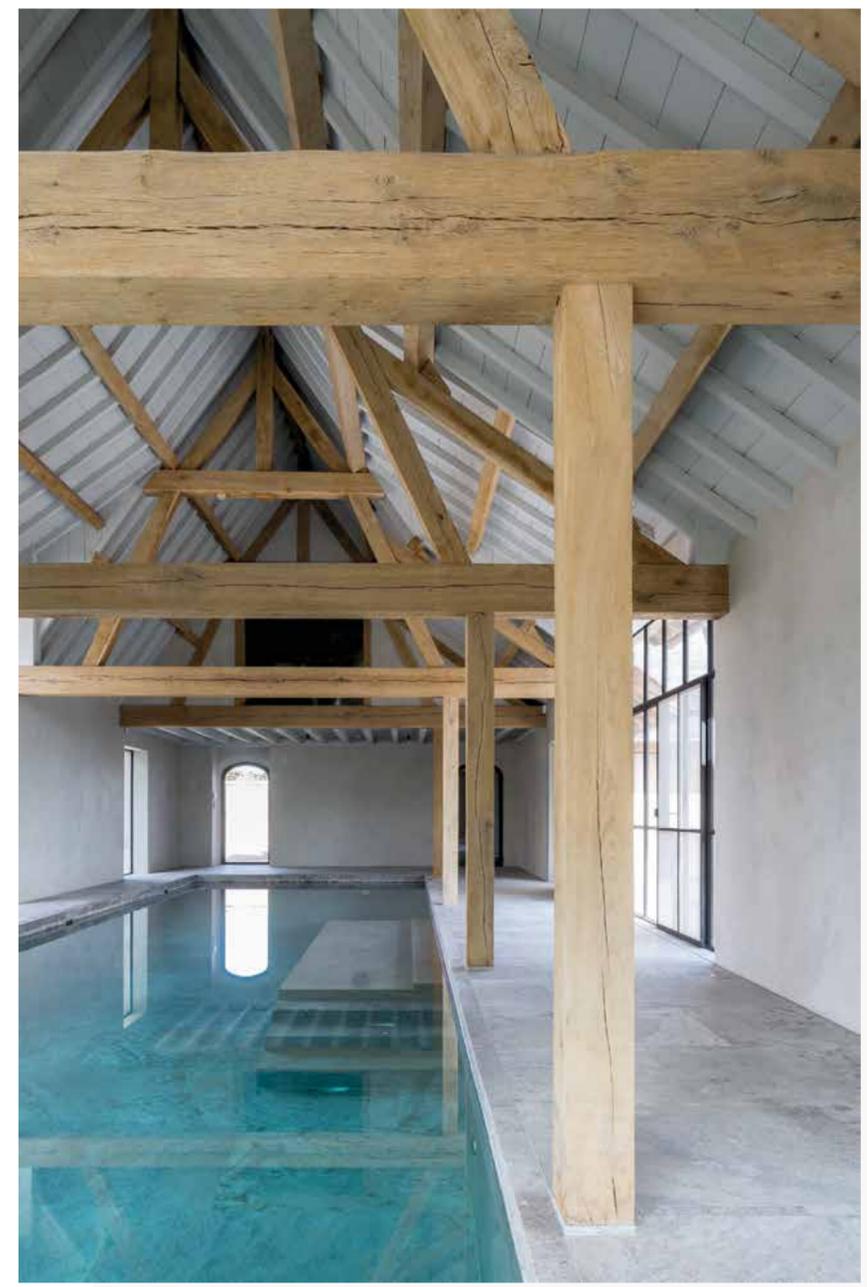


'Boury', founded by chef Tim Boury (1983 and his wife Inge Waeles, opened its doors in 2010 after a thorough renovation of an aristocratic townhouse in the city centre of Roeselare, 120km west from Brussels.

Tim and Inge met each other in the kitchen of 'Comme chez Soi', where they both worked as 'chef de partie'. Later, Tim was the left-hand and sous-chef (for 5 years) of the famous 3-michelinstar chef Sergio Herman (Oud Sluis\*\*\*, closed in 2014, whilst Inge worked with chef Peter Goossens at 'Hof van Cleve' \*\*\* Only one year after the grand opening, the Boury team was rewarded by Michelin with a first star. In 2014, Tim was elected 'Young chef of the Year 2014' by Gault & Millau who scores the restaurant 17/20. Very recently, the restaurant moved to another location (also in Roeselare) where guests have the possibility to stay in one of the guestrooms, enjoy drinks in the garden or in the bar, or to make use of the conference facilities.

**BOURY ROESELARE**

Rumbeksesteenweg 300 - 8800 Roeselare - Belgium  
www.restaurantboury.be



SLAB 01  
a natural vision on beauty

# PROJECT 03



Pierre de varennes - donsato  
Architect Bernard Declerck  
@bernard\_de\_clerck

master  
in stone.



A metamorphic limestone, characterized by its impure texture and sculpture. Limestone that is more or less crystallized by metamorphism, that ranges from granular to compact in texture, that is capable of taking a high polish, and that is used especially in architecture and sculpture.

# PROJECT 04



Caprina nuvolata - honed  
Obumex - Staden  
@obumex\_interiors



SLAB 01

a natural vision on beauty

# master in stone.



## NUANCE

Nuance revolves around quality and atmosphere. Here you will find the best dishes and the best ambiance, with attractive décor and faultless service. Nuance is a little bit of Paris with a personal touch.

Chef Thierry: "We want to keep on evolving both our cuisine and our service, which is why we have decided after seven years to create a new interior, a new house style and a new website. Our basic values are still the same!"

I still prepare my dishes the way I like them and my wife Sofie always serves them with a smile. She knows the importance of hospitality. She is my help and support and an asset in the restaurant."



**NUANCE DUFFEL**

Kiliaanstraat 6-8 - 2570 Duffel - Belgium  
[www.resto-nuance.be](http://www.resto-nuance.be)

HB

café au lait - agripa fin @ nuance - Duffel