

A perfect small luxury boutique hotel

TEXT: BERTHE VAN DEN HURK | PHOTOS: HOTEL ORANGERIE

The historic centre of Bruges is home to the truly unique and luxurious boutique Hotel de Orangerie. The interior of the hotel reveals its speciality: friendly, warm and with an excellent eye for detail.

Hotel de Orangerie is a true family business. Father Jan Vermast and his two daughters Julie and Manon have been running it for over a year. They kept the hotel spirit and foundation as it was; warm, homely and with a personal touch. Jan Vermast: "We wanted to preserve the soul of the hotel, but it must remain up-to-date." Everything is focussed on the homely feeling, but with a luxurious touch and service. They arrange everything themselves, including the interior, decoration and services.

With 20 rooms, Hotel de Orangerie is a small-scale hotel, but everything they of-

fer is perfectly arranged, this includes the cosy, large fireplace with a crackling fire and soft classic couches everywhere. The detailing is exquisite and well taken care of. The staff makes sure guests only have to worry about enjoying their stay at the hotel and the city of Bruges. Manon Vermast: "We want people to feel at home while getting pampered."

Even though the hotel is located in the middle of the city centre, it is peaceful and tranquil. It has a versatile history; in the 15th century the building was a monastery, then it became a family home and 40 years ago it transformed into a hotel. This background gives every stay an extra dimension. To top things off, there is an idyllic waterfront terrace, which is open during the summer months, and the sightseeing boats stop right next to the hotel, ideal for a wonderful city tour on the water.



www.hotelorangerie.be

Superfoods, good coffee and great service

TEXT: MYRIAM GWYNNED DIJCK | PHOTOS: TRUE BEANS



There is a place in Ghent where you can truly kick start your day. From super juices to tasty yoghurt jars, homemade ice teas, vegan fudge bars and healthy salads, True Beans offers guests a delicious boost in a stylish and homely setting.

"Everything we serve is fresh and home-made by Stefanie, from our soups to our soft drinks. You will not find any major brands here, apart from our sparkling water," says Kristof Verheuge, who runs True Beans together with his wife Stefanie Mehauden.

The café and superfood bar specialises in superfoods, such as their home-pressed goji berry juice, acai smoothie and oatmeal

bowl with chia seeds. "Superfoods pack loads of vitamins, anti-oxidants and other nutrients. They give you a real boost; you will not feel stuffed and they keep you going the whole day," they say.

Verheuge, a still-active interior designer, styled the coffee bar as a trendy and welcoming living room with white, gold, wood and pistachio colour detailing. "It is easy on the eyes, so people feel at home. We want guests to be comfortable and not cram in too many tables. Good service is paramount."

Aside from offering breakfast, lunch and pastries, True Beans also hosts an Aperó Friday cocktail nights and High Tea Sundays. To celebrate Valentine's Day, the coffee bar will transform into 'True Love' for a romantic day.

www.truebeans.be



This month, True Beans will officially launch its superfood label 'Superside' at two major expos in Belgium; at BAD Belgian Art and Design fair on 19 February and at Essential Fit on 20 and 21 February.