

B R U  
G G E

## Goesepitte 43

Jan Supply has worked in many Michelin-starred kitchens and is now doing his own thing at Goesepitte 43. It's not exactly a bistro or a brasserie; Goesepitte43 offers great contemporary fare, much of it cooked on a Mibrasa - a charcoal oven which brings out all the natural flavours of the ingredients used. In other words, a barbecue for gourmets!



### Time information

vanaf 01-12-2018

**Monday** 12:00 - 13:30 h / 18:30 - 21:30 h  
**Tuesday** 12:00 - 13:30 h / 18:30 - 21:30 h  
**Wednesday** closed  
**Thursday** 12:00 - 13:30 h / 18:30 - 21:30 h  
**Friday** 12:00 - 13:30 h / 18:30 - 21:30 h  
**Saturday** 12:00 - 13:30 h / 18:30 - 21:30 h  
**Sunday** closed

### Price information

Richtprijzen

**dagschotel (excl. drank)** from € 29.00

[Toon route](#)

## Locatie

Goezeputstraat 43 , Brugge

[directions >](#)

Labels



GaultMillau

**Chef:** Jan Supply

## Contact information

phone +32 50 66 02 23

e-mail [info@goesepitte43.be](mailto:info@goesepitte43.be)

website <http://www.goesepitte43.be>

## Tourist information

Tel. +32 (0)50 44 46 46

[visitbruges@brugge.be](mailto:visitbruges@brugge.be)

[Secrets of Bruges](#)

## Infokantoren

- Information office Markt (Historium)  
Markt 1 8000 Brugge Today closed
- Information office 't Zand (Concertgebouw)  
't Zand 34 8000 Brugge Today closed
- Information office Stationsplein (Station)  
Stationsplein 8000 Brugge Today closed

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