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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](#)

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Locatie

Goezeputstraat 43 , Brugge

[directions >](#)

Labels



GaultMillau

Chef: Jan Supply

Contact information

phone +32 50 66 02 23

e-mail info@goesepitte43.be

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

Tourist information

Tel. +32 (0)50 44 46 46

visitbruges@brugge.be

[Secrets of Bruges](#)

Infokantoren

- Information office Markt (Historium)
Markt 1 8000 Brugge Today van 10:00 tot 17:00
- Information office 't Zand (Concertgebouw)
't Zand 34 8000 Brugge Today van 10:00 tot 17:00
- Information office Stationsplein (Station)
Stationsplein 8000 Brugge Today van 10:00 tot 17:00

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