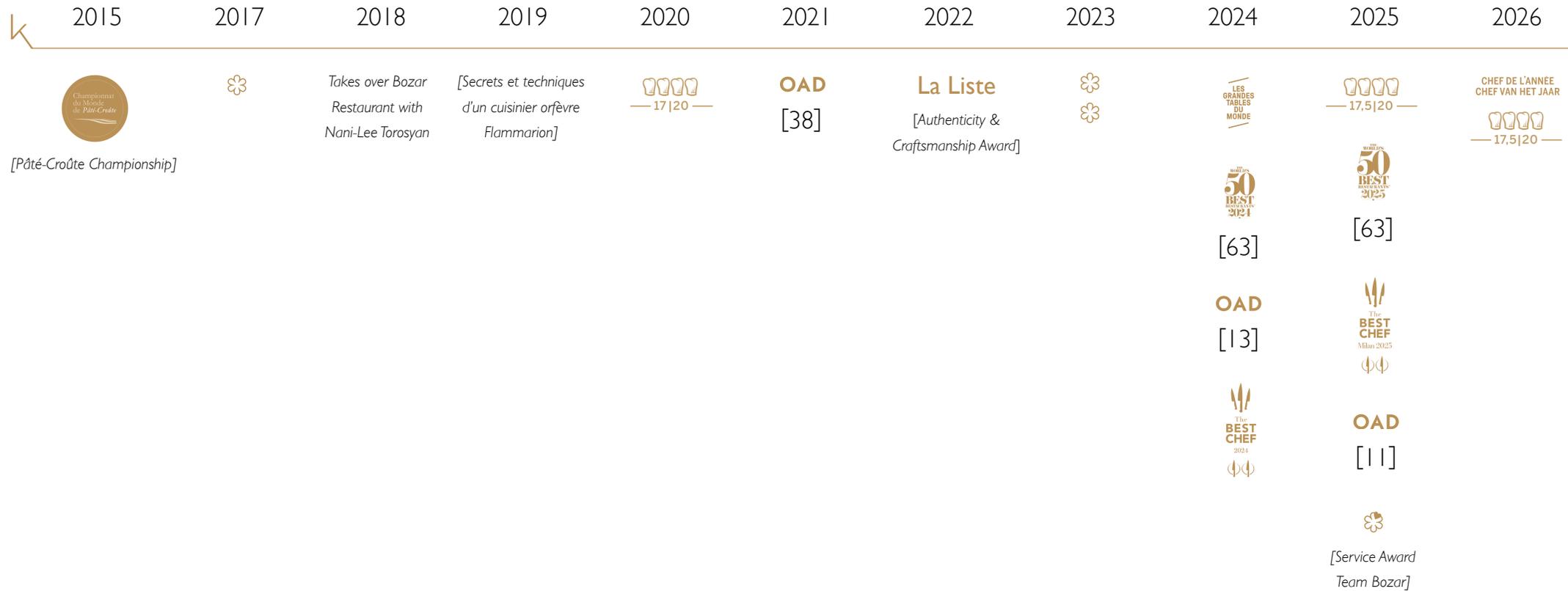


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KAREN TOROSYAN
BOZAR RESTAURANT



It all started in **2010**

when Karen Torosyan becomes Executive Chef at Bozar Restaurant, Brussels...



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2015

Wins the World Championship of Pâté-Croûte in Tain-l'Hermitage, France.

2017

Receives first Michelin star.
Receives the bespoke 'Artisan Chef of the Year' award from Gault&Millau Belux.

2018

Takes over Bozar Restaurant with his wife and business partner Nani-Lee Torosyan.

2019

Food writer Chihiro Masui publishes 'Secrets et techniques d'un cuisinier orfèvre' (Flammarion, France) about Torosyan.

Bozar Restaurant joins the World's 50 Best Restaurants' Discovery List.

2020

Bozar Restaurant awarded 17/20 and four hats by Gault&Millau Belux.

2021

Ranks 38th on the OAD Europe Classical list.

2023

Bozar Restaurant is awarded its second Michelin star.

2024

Joins Les Grandes Tables du Monde.

Ranked 63rd in The World's 50 Best Restaurants.

Places 13th on OAD Europe Classical list.

Bozar becomes part of The Best Chef community with the 'Best Chef Award', 2 knives.

2025

Bozar becomes part of The Best Chef community.

Gault&Millau Belux upgrades its rating to 17.5/20.

Ranked 63rd in The World's 50 Best Restaurants.

Bozar re-confirmed the 'Best Chef Award', 2 knives.

Places 11th on OAD Europe Classical list.

Received the 'Service Award 2025' from the Michelin Guide for the service team.

2026

Received the 'Chef de l'année' Award from Gault&Millau.

2022

Receives 'Authenticity and Craftsmanship Award' from La Liste.

KAREN TOROSYAN A CULINARY ARTISAN'S JOURNEY

Karen Torosyan, 45, was born in Georgia during the Soviet era to an Armenian family.

He once dreamed of becoming a jeweler, but life had other plans. Faced with the necessity to support his family, he had to abandon school. Political upheaval and the collapse of the USSR eventually led his family to Brussels, where they had relatives. At 18, Karen arrived in Belgium without speaking a word of French. He started from the bottom, washing dishes in restaurants—but his determination would take him far.

Fueled by passion, he enrolled in Brussels' INFOBO (now Espace Formation PME), where he studied cooking for three years. At 25, he joined the prestigious Jean-Pierre Bruneau restaurant, which held three Michelin stars for sixteen years. There, Karen developed a deep love for classical cuisine. "It's where my passion for fine dining truly began", he reflects.

He later joined Chef Pascal Devalkeneer's brigade at 'Le Chalet de la Forêt', a two-Michelin-star establishment. There, he refined his palate and technique—learning the elegance of balance and the importance of produce, especially vegetables. "Twenty years ago, Pascal already had a vegetable garden. Nobody talked about it then," Karen recalls.

At 30, he was appointed Executive Chef at the newly opened Bozar Restaurant, nestled in Brussels' historic Centre for Fine Arts.

*"It's where my passion
for fine dining truly began."*



FROM GREAT CLASSICS TO SIGNATURE CREATIONS

In 2015, Karen's culinary life transformed when he won the World Championship of Pâté-Croûte in Tain-l'Hermitage, France. His prize-winning creation—a 'Noble pâté de porc noir de Bigorre, canard et foie gras d'oie' (Noble paté en croute with Noir de Bigorre pork, duck and goose foie gras)—was a masterpiece. He had been perfecting it since 2013, serving it at Bozar Restaurant. The world took notice.

Karen became a leading figure in the renaissance of pâté en croûte and other intricate meat pies such as a savory Pithiviers and the legendary Oreiller de la Belle Aurore—a rich pie from the capital of French cuisine, Lyon, named by the towering figure of French culinary philosophy, Jean Anthelme Brillat-Savarin, after his mother Aurore. Karen's mastery of these classic highly technical French dishes placed him in the lineage of culinary greats—from Antonin Carême and Auguste Escoffier to modern master Eric Briffard whose Pithiviers he studied for more than six months. Not one to stop there, he also tackled the Russian classic Koulibiak—which Auguste Escoffier introduced to French cuisine around the end of the 19th century. Karen reimagined it with Russian kasha (buckwheat) instead of Escoffier's rice and baked it in pâte feuilletée (flaky pastry) to maintain a perfectly rare salmon fillet within.

In 2017, alongside his wife and business partner Nani-Lee Doehaerd, Karen took over Bozar Restaurant. That same year, he earned his first Michelin star and was named 'Artisan Chef of the Year' by Gault&Millau Belux—a title created just for him.

"I've always worked like crazy. The only person I can't keep up with is my father, a third-generation builder. Art as such doesn't inspire me but my father's work gives me goosebumps—it's pure emotion. That's what craftsmanship means to me," Karen shares.

Karen's cuisine is classic yet never predictable. His rigorous precision and deep respect for tradition are mesmerizing. In 2015, Japanese food writer Chihiro Masui discovered his work on Facebook and was so impressed she authored 'Secrets et techniques d'un cuisinier orfèvre' (Flammarion, 2019), a book now considered a culinary bible.

Signature dishes include 'Croûtes' (crusts) such as Beef Rossini, Beef Wellington, both flaky pastry pies, the above-mentioned Pithiviers and Koulibiak, as well as a Pigeon Granivore with foie gras and smoked eel in a sesame and grain laden crust. For dessert, the revolutionary light mille-feuille you can eat with a spoon. For enthusiasts, he offers a dedicated 'Croûtes' menu. Yet, Karen's culinary journey has only just begun.

"Innovation for its own sake doesn't interest me. I don't follow trends. A classic dish is simply a modern innovation that stood the test of time."

In recent times, Karen's cuisine has evolved into classic based creations, his modern personal touch becoming more visible albeit always built on solid classic cuisine's foundations. Dishes such as Oysters in dashi with simmered daikon and Marbré de volaille, poultry pressed with foie gras and poivrade artichokes, delight guests and gourmets of the world by their distinctive 'neo-classic' touch.



A TEMPLE OF TASTE

Bozar Restaurant is housed within Brussels' majestic Centre for Fine Arts (Palais des Beaux-Arts), perched on Coudenberg Hill.

Commissioned in 1913 by Queen Elisabeth and King Albert I, and designed by famed Belgian architect Victor Horta, the building fuses the grandeur of Art Deco with a reverence for the arts.

After a meticulous 2010 restoration, it provides the perfect backdrop for Karen's timeless cuisine.

a temple devoted to Music and the Arts

THE DREAM TEAM



STEPHANIE PIERRE

The 28-year-old Head Sommelier originally trained as an accountant but found a vocation in hospitality, enhancing the Bozar experience with thoughtful wine pairings.



VINCENT SIBOURG

Maître d'hôtel for seven years, his elegant and discreet service leaves a lasting impression.



NANI-LEE TOROSYAN

Karen's wife and business partner, she manages all operations—from bookings to payroll. "We're the best team—in life and in the restaurant," says Karen. They have two daughters.



CASSANDRE ERCOLINI

At 34, the Executive Chef has been Karen's right hand for 6 years. Trained in Namur, she honed her skills at Giovanni Bruno's 'Senza Nome' and at 'Le Chalet de la Forêt'.



KHALIL MEZNI

A friend and extraordinary pastry chef, Khalil joined in 2021 after an 11-year pursuit by Karen. The two first met at 'Le Chalet de la Forêt' when they were part of Chef Pascal Devalkeneer's brigade. Khalil now co-creates Bozar's exquisite desserts.



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Opening hours:
Lunch: 12:00 – 13:30 (closes at 17:00)
Dinner: 19:00 – 21:00 (closes at 00:30)
Closed: Sunday, Monday, Tuesday and Saturday lunch
Valet parking available

