



FLANDERS BEYOND FRITES

WHY GO: For authentic **Flemish cuisine** in Belgium, head to **Ghent**, just 35 miles west of Brussels. Ghent's gabled houses and placid canals exude storybook charm, and its historic squares offer prime opportunities for eating and drinking.

In 2009, the city of Ghent declared Thursday "Veggie Day," encouraging residents to avoid eating meat one day a week.

Daily Candy

Some locals call *cuberdons* "priest hats" and others refer to them as "little noses." Hard on the outside and gooey on the inside, the conical, raspberry-flavored treats slow-cook for five days in a 131°F room. Stock up at Temmerman, Ghent's oldest sweets shop, which has been in the same family of confectioners for eight generations.

Kraanlei 79,
32/(0) 9-224-00-41



BOWLED OVER

Waterzooi (VAT-ter-zo-ey) is a traditional Flemish stew made with chicken, vegetables, cream, and egg yolks. (In years past, chicken was omitted in favor of fish plucked from the city's waterways.) In the trendy Patershol quarter, order a much-lauded version of *waterzooi* at Bij den Wijzen en den Zot, a restaurant housed in a guildhall built in the 16th century.

Hertogstraat 42,
32/(0) 9-223-42-30

Sleep Like a Count

Centrally located, the sumptuous *Hôtel Verhaegen* is a mine of local history. Formerly a private mansion inhabited by barons and counts, the five-room hotel has been carefully restored by its current owners, a pair of interior designers. Original details include ornate fireplaces and canvases by the 18th-century Ghent painter Pieter Norbert van Reijsschoot.

From \$240. Oude Houtlei 110,
32/(0) 9-265-07-60



BERRY BOOZE

What Scotch is to Scotland, jenever is to Belgium. A grain alcohol made with juniper berries, jenever is a potent cousin to gin. Try one of 200 varieties served in small glasses at 't Dreupelkot. Follow tradition and lean over the bar to slurp your first sip hands-free.

Groentenmarkt 12,
32/(0) 9-224-21-20