

Belgium & Luxembourg

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Best Places to Eat

- » De Stove (p132)
- » Salon des Lumières (p139)
- » House of Eliott (p126)
- » L'Ogenblik (p110)
- » In 't Nieuwe Museum (p132)

Best Places to Stay

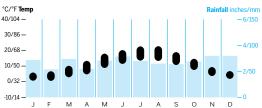
- » Guesthouse Nuit Blanche (p130)
- » Chambres d'Hôtes Verhaegen (p125)
- » Hotel Julien (p117)
- » Hôtel Parc Beaux-Arts (p141)

Why Go?

Stereotypes of comic books, chips and sublime chocolates are just the start in eccentric little Belgium; its self-deprecating people have quietly spent centuries producing some of Europe's finest art and architecture. Bilingual Brussels is the dynamic yet personable EU capital, but also sports what's arguably the world's most beautiful city square. Flat, Dutchspeaking Flanders has many other alluring medieval cities, all easily linked by regular train hops. In hilly, French-speaking Wallonia, the attractions are contrastingly rural - castle villages, outdoor activities and extensive cave systems. Independent Luxembourg, the EU's richest country, is compact and hilly with its own wealth of castle villages. The grand duchy's capital city is famed for banking but also sports a fairy-tale Unesco-listed old town. And from the brilliant beers of Belgium to the sparkling wines of Luxembourg's Moselle Valley, there's plenty to lubricate some of Europe's best dining. Welcome to the good life.

When to Go

Brussels



Pre-Easter weekends Belgium hosts many of Europe's weirdest carnivals. Feb-Mar Both countries symbolically burn the spirit of winter on the first weekend after Carnival. Jul-Aug Countless festivals, hotels packed at the coast but cheaper in Brussels and Luxembourg City.

AT A GLANCE

- » Currency euro (€)
- **» Languages** Dutch, French, German, Lëtzebuergesch
- » Money ATMs common; credit cards widely accepted
- » Visas Schengen rules apply

Fast Facts (Bel/Lux)

- » Area 30,278/2586 sq km
- » Capitals Brussels/ Luxembourg City
- » Country code 232/352
- » Emergency ≥112

Exchange Rates

Australia	A\$1	€0.82
Canada	C\$1	€0.77
Japan	¥100	€0.83
New Zealand	NZ\$1	€0.65
UK	UK£1	€1.18
USA	US\$1	€0.78

Set Your Budget

- » Budget hotel room under €60
- » Two-course meal €25
- » Museum entrance €5-10
- » Beer (in a bar) €2
- » City transport ticket €1.20-2

Resources

- » Belgium (www.belgium.be)
- » Flanders (www.visit flanders.com)
- » Wallonia (www.visit wallonia.be)
- » Luxembourg (www.ont.lu)
- » Lonely Planet (www. lonelyplanet.com/belgium)

Connections

Amsterdam, Paris, Cologne and London are all under 2½ hours from Brussels by high-speed train. Liège, Luxembourg City and Antwerp are also on high-speed international routes. Go via Tournai to reach France by train if you want to avoid such lines and their compulsory reservations. Budget airlines offer cheap deals to numerous European destinations particularly from Charleroi (an hour south of Brussels) and Frankfurt-Hahn airport in Germany (two hours from Luxembourg City).

ITINERARIES

Four Days

Just long enough to get a first taste of Belgium's four finest 'art cities': Bruges, Ghent, Brussels and Antwerp, all easy jump-offs or short excursions while you're train-hopping between Paris and Amsterdam. Bruges is the fairy-tale 'Venice of the north', Ghent has similar canal-side charms without the tourist hordes, and Brussels' incomparable Grand Place is worth jumping off any train for, even if you have only a few hours to spare. Cosmopolitan Antwerp goes one further, adding in fashion and diamonds. If you're overnighting make sure to hit Brussels on a weekend and Bruges on a weekday to get the best deals on accommodation.

Ten Days

Add an extra night in each of the above and consider stops in the moving WWI sites of historic Ypres, hopping to Antwerp via Leuven, Mechelen and Lier, or possibly adding a day or two in Luxembourg en route to Koblenz, Germany.

Essential Food & Drink

Classic, home-style dishes include the following:

- » Chicons au gratin Endive rolled in ham and cooked in cheese/béchamel sauce.
- » Filet Américain A blob of raw minced beef, typically topped with equally raw egg yolk.
- **» Mosselen/moules** In-the-shell mussels, typically cooked in white wine and served with a mountain of *frites* (chips).
- » Paling in 't groen Eel in a sorrel or spinach sauce.
- » Stoemp Mashed veg-and-potato dish.
- **» Vlaamse stoverij/carbonade flamande** Semi-sweet beer-based meat casserole.
- » Waterzooi A cream-based chicken or fish stew.
- » Judd mat gaardebounen Luxembourg's national dish; smoked pork-neck in a cream-based sauce with chunks of potato and broad beans.
- **» Kniddelen** 'Dumplings'; often gnocchi-style balls served in various sauces, but the term can also refer to meatballs, which are known as ballekes/bouletten in Belgium.