



CHARLOTTE CHARBONNEL

✎ 1980 (FR)

Charlotte Charbonnel lives and works in Paris. She is a graduate of the Beaux-Arts de Tours (2004) and the École nationale supérieure des Arts décoratifs (2008).

Named 'Woman to Watch' in 2018 by the National Museum of Women in the Arts in Washington, D.C., she has exhibited in various institutions including *Le Centre d'art contemporain la Maréchalerie* in Versailles, *La Verrière Hermès* in Brussels, *Palais de Tokyo* in Paris and *MAC VAL* in Vitry-sur-Seine. She is interested in the energy contained in matter and probes our environment to bring out its natural forces and make us feel its flows.

Listening to the world, she has explored and transmitted the acoustic vibrations of the places where she has been invited to exhibit. Her multidisciplinary practice is linked to space and is nourished by science, collaborations and investigations in different fields and disciplines.



BARBARA DRAZKOV

↘ (PL/BE)

Barbara Drazkov is a modern music pianist, prepared piano composer and performer based in Brussels. She composes and performs her own music for original prepared grand and upright pianos.

Barbara Drazkov collects old pianos and gives them a new life by making them sound like many different instruments or electronic samples, mixing classical technique with experimental sound research. She took part in our first in-situ performance *Inner Lands & Scapes* in 2024 with three prepared pianos.





WILLEM HIELE

↘ 1981 (BE)

Willem Hiele is a Flemish chef renowned for his cuisine inspired by nature and rooted in his coastal heritage, as well as his commitment to sustainability. Born and raised in Ostend and Koksijde, Belgium, in a family of fishermen, Hiele maintains a deep connection to the sea, which has profoundly influenced his culinary journey.

In 2015, he transformed the family's 1832 fisherman's cottage into his first restaurant. In 2022, Hiele relocated his restaurant to a brutalist villa in the heart of the Grote Keignaert nature reserve, near Ostend. This move allowed him to further integrate his culinary philosophy into the natural environment, offering guests an immersive gastronomic experience celebrating the richness of the region.

Hiele's commitment to sustainability is reflected in his practices: daily fresh fish sourcing, support for local farmers, and a zero-waste cooking goal. His culinary excellence has been recognized with a Michelin star and a 16/20 rating in *Gault & Millau*.



TSUBASA HORI



✎ 1976 (JP)

Born in Kyoto, Tsubasa Hori began playing Taiko at the age of 11. In 1996, she joined the group *Kodo* on the island of Sado, where she performed, composed and arranged for 14 years. In 2008, she founded the women's project *Cocon* to explore female Taiko, and since 2010, based in Belgium, she has taken part in theatre, dance and fashion productions.

Her solo performances, based on improvisation, also include concerts for children. She plays several Japanese instruments, including the Koto, piano, Kyujo-orin and music box. Her style is based on her intensive research into music and dance throughout Japan. Highly respected in the music world, she has performed in over 40 countries.



ARNO FERRERA

📍 (BE)

Arno Ferrera's work explores touch and connection in the body-to-body. Trained in Physical Theatre at the *Accademia Dimitri* (CH), after ten years of gymnastics and six years of music at the *Conservatorio della Svizzera Italiana*, he moved to Brussels.

In 2015, he joined the company *Un loup pour l'homme*, touring with *Face Nord* and *Rare Birds*, before becoming artistic director and performer of the duo *Cuir*. Today he co-directs the *Armour* project with Gilles Polet, supported by *Les Halles de Schaerbeek*, where he is an associate artist (2023-2027) and takes part in the circus and dance programming.

At the same time, Arno is developing projects aimed at creating spaces for tactile encounters in closed environments (prisons, psychiatric hospitals), inviting abandonment, trust and a transformation of the relationship with oneself.



GILLES POLET



↘ (BE)

Gilles Polet studied theatre at the Lemmens-instituut in Leuven, then contemporary dance at the *Northern School of Contemporary Dance* in Leeds, before graduating from *P.A.R.T.S.* in Brussels in 2008.

His first solo, *Jack-in-the-Box*, was performed in Hong Kong, Tehran, Berlin and elsewhere. His trip to Iran, where he was introduced to Sufism, inspired his second solo, *Simurgh*, which recounts *The Conference of the Birds* by a GoGo Dancer.

Gilles Polet has worked with Troubleyn/Jan Fabre for 10 years, notably in *Het is theater zoals te verwachten en te voorzien was* and *De macht der theaterlijke dwaasheden*, in which he plays the Emperor, as well as in the creation of *Mount Olympus*, a 24-hour performance. In 2021, he joined the *Cuir* team.



HUGO ROELLINGER

↘ 1988 (FR)

Hugo Roellinger is a celebrated French chef and the driving force behind Le Coquillage, the three-Michelin-starred and green-starred restaurant in Saint-Méloir-des-Ondes. Son of legendary chef Olivier Roellinger, Hugo first pursued a career in the merchant navy, developing a profound bond with the sea before turning to cuisine in 2012.

Trained at CAP Cuisine and under renowned chefs like Michel Bras and Pierre Gagnaire, he joined Le Coquillage in 2014, where he crafted a sustainable and poetic culinary style rooted in the Breton coast. Eliminating meat from the menu in 2017, his cuisine focuses on seafood, seaweed, and vegetables from local producers. Named Cuisinier de l'année by Gault & Millau in 2022, Roellinger published *Correspondances* in 2024, a reflective book on his culinary philosophy. He represents a new wave of chefs blending ecological commitment, deep territorial connection, and creative renewal.

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