

EATING OUT | CAFÉ CANELÉ, ANTWERP

Sweet and petite

A lifelong friendship brought Antwerp’s first canelé shop to life (*writes Rossella Frigerio*). Café Canelé founder Ellen Bultinck grew to love Bordeaux’s signature pastry during annual trips to the city to visit a childhood friend. After refining her craft and learning recipe secrets from a traditional canelé baker, Bultinck opened her own pâtisserie in Antwerp dedicated to the delectable treat and speciality coffee from local roasters Normo.



When you step through the doors of Café Canelé – an inviting space featuring geometric floor tiles in a retro palette designed by Antwerp-based firm Ono Architectuur – you’ll savour the finest canelés outside France.



Made using ingredients sourced in Belgium, there are four flavours: the classic vanilla and rum, a jam variant and two seasonal offerings including chocolate, coffee, coconut and pistachio. Favouring a no-frills approach, Bultinck’s sweet and petite pastries are crunchy on the outside and pillow-soft on the inside.

cafecanele.be