

GEORG BAUCH • VEGETARIAN LIVE-FIRE CHEF

Where fire brings *people together.*

Georg Bauch, known as MR. BELLY, is a vegetarian live-fire chef based in Portugal. With the BBQ ALLSTARS he is German Vegan BBQ Champion 2026 and German BBQ Vice Champion 2025. He cooks, teaches and speaks across Europe, and serves as Ambassador Europe of the World Barbecue Association.

“Fire is the oldest reason people gather. I cook so they stay at the table a little longer.”

GEORG BAUCH • MR. BELLY



German Vegan BBQ Champion

2026 · with the BBQ ALLSTARS

German BBQ Vice Champion

2025 · with the BBQ ALLSTARS

Ambassador Europe

World Barbecue Association

Founder

European BBQ Union

FACT SHEET

NAME	Georg Bauch
KNOWN AS	MR. BELLY · Vegetarian Fire & Food
BASE	Portugal · working across Europe
CUISINE	Vegetarian live-fire: wood, charcoal, plancha, smoker
TITLES	German Vegan BBQ Champion 2026 · German BBQ Vice Champion 2025, both with the BBQ ALLSTARS
ROLES	Ambassador Europe, World Barbecue Association · Founder, European BBQ Union
BACKGROUND	Trained chef · decades in fine dining, hotels, catering · hospitality consultant
STAGE LANGUAGES	English · German
MEDIA	Experience in TV, radio and print

READY TO USE

Biography in three lengths

SHORT

48 WORDS

Georg Bauch, known as MR. BELLY, is a vegetarian live-fire chef based in Portugal. With the BBQ ALLSTARS he is German Vegan BBQ Champion 2026 and German BBQ Vice Champion 2025. He cooks, teaches and speaks across Europe, and serves as Ambassador Europe of the World Barbecue Association.

MEDIUM

105 WORDS

Georg Bauch, known as MR. BELLY, puts vegetables centre stage at the fire. A trained chef with decades in fine dining, hotels and catering, he brings the precision of a professional kitchen to open-flame cooking: wood, charcoal and plancha, with every menu vegetarian and built to be shared. With the BBQ ALLSTARS he won the German Vegan BBQ Championship in 2026, a year after finishing runner-up at the German BBQ Championship. From his base in Portugal he works across Europe as a guest chef, show cook, speaker and teacher. He is Ambassador Europe of the World Barbecue Association and founder of the European BBQ Union.

LONG

206 WORDS

Georg Bauch, known as MR. BELLY, cooks with one conviction: nobody should have to give anything up, and nobody should be left out. His cuisine is entirely vegetarian, cooked over wood, charcoal and plancha, and made for long tables where meat lovers and vegetarians eat the same food and ask for seconds.

Georg trained as a chef in a five-star hotel and went on to lead kitchens in fine dining, hotels, contract catering and events before working independently around the world. Alongside the fire, he advises hospitality businesses on structure, standards and profitability, which is why his events run as calmly as they look.

With his team, the BBQ ALLSTARS, he became German Vegan BBQ Champion in 2026, one year after taking second place at the German BBQ Championship. As Ambassador Europe of the World Barbecue Association he promotes plant-forward cooking, sustainability and young culinary talent, and he founded the European BBQ Union to connect the barbecue community across borders.

From his base in Portugal, Georg works as a guest chef for hotels and restaurants, on stage at trade fairs and festivals, in multi-day retreats and in masterclasses for culinary schools. He has experience in television, radio and print, and speaks English and German on stage.

SIGNATURE DISHES

- Smoked and glazed carrot hot dog
- Flame-glazed watermelon steak on white bean cream
- Aubergine schnitzel
- Smoked tofu hot dog with Greek spices, tzatziki and mustard caviar

RECENT STAGES

OCTOBER 2026

Masters of Barbecue, Rome, Italy
Stage and masterclass

NOVEMBER 2026

Patagonia Grill, Chile
Show kitchen

FOUR FORMATS

Ways to bring the fire *to you*

Guest chef

A signature live-fire dinner or a series of evenings for hotels, resorts and restaurants, from one night to a full week, for 20 to 250 guests.

Retreats

A culinary programme over several days: fire cooking, market produce and long tables for villas, estates and boutique hotels.

Show cooking

Show cooking, keynotes and live product staging for brands, trade fairs and corporate events.

Masterclass

Talks, masterclasses and hands-on training for culinary schools and industry stages, from apprentices to professional brigades.

FOR ORGANISERS

Planning an appearance

Every appearance is planned individually. These are the points we agree on together, well before the day:

Space and setup

Indoor or outdoor, stage or stand, and the space available for the fire station.

Utilities

Power, water, cooling and waste disposal close to the station.

Team

Kitchen support on site, briefed by Georg before service.

Travel

Travel from Portugal, usually arriving the day before.

Fire and safety

Whether open fire and charcoal are permitted, ventilation, and the venue's fire safety rules.

Produce

A shopping list in advance, sourced locally wherever possible.

Format and timing

Length and number of slots, language, and time for rehearsal and set-up.

BOOKINGS & PRESS

Let's talk about your event

CONTACT

Georg Bauch

EMAIL

georg@mr-belly.com

PHONE • WHATSAPP

+351 915 367 345

WEBSITE

mr-belly.com

INSTAGRAM

@mrbelly_official



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