



Chef Thierry Theys

Restaurant Nuance

Kiliaanstraat 6 & 8 - 2570 Duffel - Belgium

www.resto-nuance.be

***#focussed #creative #fine-tuning #high achiever #leadership
#teamwork***

Achieving two Michelin stars in two years' time made him the wonder boy of Belgian gastronomy. Chef Thierry Theys has a strong reputation for his focus on taste and quality, for his high performances in gastronomy and for his approach to lift up his whole team.

Chef Thierry Theys describes this style as "modern classic", or "the feeling of dining in Paris in a modern way". This describes exactly how the kitchen team at Nuance transforms seasonal products of the highest quality into a dining experience of the finest flavours, forms and colours.

This offers every student entering the kitchen or the restaurant at Nuance a unique learning opportunity. The chef translates his own work based learning experiences in famous brigades, such as the team of Alain Ducasse in Monaco, in perfection and guiding his team to excellence. Classical skills and new creative techniques lead to intense flavoured dishes.

There is a seamless cooperation between the kitchen and service in the collaboration with his maître and his sommelier. Sofie Willemarck leads the service brigade with an sensational elegance and an eye for every detail.

References:

- * Founder, owner and chef since 2008
- * [Michelin](#) **
- * [Gault&Millau](#) 17,5/20 – Young Chef of the Year 2010
- * Partner in Master Talent training programmes since 2015.

Training programmes offered:

1 to 3 months Work Based Learning programmes for chefs de partie & sous chefs

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