



Lady Chef Anne-Sophie Breyssem & Chef Jaume Soler Benguerel
Restaurant Ansoler

Maastrichtersteenweg 41 – Hasselt - Belgium

www.ansoler.com

***#creative #inspiring #perseverance #moving boundaries
#passion #tradition***

Lady chef Anne-Sophie Breyssem was Lady Chef of the year 2015 in Belgium. She is the youngest lady chef ever to win this prestigious award. Chef Jaume Soler Benguerel has a lot of international experience. On his CV you find two of the World's Best Restaurants, Eleven Madison Park in New York (2018) and the famous El Celler de Can Roca in Girona – Spain (2013 & 2015) among other Michelin starred restaurants. Together with Maître Daan De Maerteleire they started Restaurant Ansoler in the summer of 2018.

The creative atmosphere is a key element of the guest experience at Restaurant Ansoler. The chefs present sparkling menus with different flavours from all around the world. The innovative approaches and revelatory ideas of these two chefs result in refined culinary creations. They have a unique collaboration with ceramist Riet Claes who designs unique plates for each new seasonal menu. The ceramic atelier is on the top floor of the restaurant. Culinary arts and ceramic art combined bring a new aspect to the restaurant experience.

Anne-Sophie Breyssem has been a mentor for many international students who discover European cuisine during an internship at Restaurant De Kwizien. Students appreciate her engagement and her passion to help them in their learning journey. This same engagement you will experience in an internship at Restaurant Ansoler.

References:

Chef since 2014

Belgian Lady Chef of the year 2015

Gault&Millau: 14/20

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