



Chef Franky and Michael Vanderhaeghe  
Hostellerie Saint Nicolas

Veurnseweg 532 - 8906 Ieper-Elverdinge - Belgium  
[www.hostellerie-stnicolas.com](http://www.hostellerie-stnicolas.com)

## ***#passion #perfectionism #modesty #local produce #professionalism***

The motto of Chefs Franky and Michael Vanderhaeghe: “Respectful work with self-selected local products, is the basis. Appropriate, various preparation techniques with thoughtful, original taste combinations, result at the end, in dishes which we are proud of.”

Father and son Vanderhaeghe are cooking together at restaurant St.-Nicolas in Elverdinge (Ieper - Belgium). Awarded two stars in the Michelin Guide, it represents the top of the Belgian gastronomy.

Not surprising, as father Franky is also ambassador of the “Order of 33 master chefs” of Belgium, “Les Jeunes Restaurateurs d’Europe”, “Les étapes du Bon Goût”, “Disciples Escoffier Benelux” and “Master Chefs of Belgium”.

A beautiful recognition for a story full of passion, where, Franky and his wife Sandra, have been working diligently for more than 25 years. And from now on son Michael is also at the stove of the renewed business.

Michael worked in the Bruges three-star restaurant ‘De Karmeliet’, in restaurant ‘Castor’ (Beveren-Leie) and in ‘In de Wulf’ by star chef Kobe Desramauts. In 2017 he was also honored as the winner in the cooking competition ‘Jeune Talent Disciples Escoffier’.

The chefs make use of delicious local products, typical of the region. Not surprising that only the best of each season is in the creations. That makes a lunch or a dinner in restaurant St.-Nicolas so special.

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### ***References:***

\* Founder, owner and chef since 1990

\* [Michelin](#) \*\*

\* [Gault&Millau](#) 16,5/20

\* Partner in Master Talent training programmes since 2013.

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### ***Training programmes offered:***

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