



Chef Filip Claey's
Restaurant De Jonkman

Maalse Steenweg 438 – Brugge Sint-Kruis - Belgium
www.dejonkman.be

#NorthSeaChef #creativity #sustainability

#perseverance #fisch #bycatch

Chef Filip Claey's honours fine dining, without making compromises. In his creative process he thinks easily outside the box, or maybe like there is no box. His kitchen can be described as original, true authentic and not certainly mainstream.

As one of the founding fathers of the **North Sea Chefs** he advocates the use of unknown and unloved North Sea fish and he makes a case for respectful and sustainable fishing. His knowledge about fish is legendary. An internship at De Jonkman gives a unique insight in the world of fish and fishermen.

Filip Claey's started his restaurant in 2006 together with his wife Sandra Meirlevede, who changed a career in haute couture for a career in haute cuisine. They made restaurant De Jonkman an instant success. In 2008 the restaurant received a first Michelin star. Only three years later, in November 2011 the second Michelin star followed. Filip Claey's won an award for the "best dessert card" (2011) "Best Chef of the Year" (2015).

References:

Owner and chef since 2006

[Michelin](#) **

[Gault&Millau](#): 18/20

Chef of the year 2015

Member of the [Mastercooks of Belgium](#)

Co-founder of the [Nort Sea Chefs](#)

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