



Chef Davy Schellemans

Restaurant Veranda

Lange Lobroekstraat 34 – 2060 Antwerpen - Belgium

www.restaurantveranda.be

In 2010, Chef Day Schellemans and his team started Restaurant Veranda with one clear goal: create a total experience for each guest, as they would do when they invite their best friends. Then, not only food, drinks and service are important, but also the music, the whole atmosphere becomes crucial. The atmosphere must create the right “vibe” for a fine gastronomy experience among friends.

The feeling of the whole must be right, for the guests and for the team of Veranda. Strong communication is key in this concept. An open kitchen along the pathway for the service strengthens the connectivity of kitchen and service as one team.

The kitchen works with what the season has to offer. Preparations can change on the from one day to the next when a supplier offers some new fresh and tasteful vegetables or herbs. This leads to surprising combinations of products and tastes on the plate, always well balanced and thought through. The intuitive approach of Chef Davy Schellemans aims to create experiences of tastes. He brings creative combinations of tastes on a plate with 3 to 4 ingredients that become a new and surprising unity.

This love for pure products and tastes you will also find in the chef’s sourdough bread and home-made charcuterie. These items have become two fixed values that define the typical character of Veranda in the gastronomy scene.

Here they seek for pure tastes. Stepped paths are left behind to look at gastronomy with another approach. At Veranda, vegetarian dishes were on the menu long before this was a standard in contemporary gastronomy. Meals are presented with natural wines and artisan beers. No wonder that Chef Davy Schellemans is a loyal participant at the Omnivore festivals.

References:

Founder, owner and chef since 2010

[Gault&Millau](#): 15/20 / Best Gastro-bistro of the year 2019

2nd best Belgian Restaurant in [OAD Top 10 European Gourmet Casual](#)

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