



Chef Nick Brill

Restaurant The Jane

Paradeplein 1 – Antwerpen - Belgium

www.thejaneantwerp.com

***#perfection #buzzegeven #passion #positivity #rock&roll
#professional guidance #dynamic learning environment***

Food is our religion. That is why the kitchen in The Jane is located on the altar of the old chapel of the military hospital. Chef Nick Brill, started at the age of 19 working for Sergio Herman (Restaurant Oud Sluis), three Michelin stars awarded chef, and quite immediately he fell in love with the kitchen rock & roll. This meant working extremely hard, trying to match perfection whilst creating an easy going and chill atmosphere.

The Jane Antwerp combines gastronomy with typical Antwerp trades like fashion, design and art and is therefore portraying an international allure. The guests are offered a total experience, where music ambience and presentation are a defining part.

Are you looking for a challenging, motivating and dynamic learn environment, do you want to experience working in the top of gastronomy? Think, The Jane Antwerp! We are offering a step by step guidance during your internship, to really show you all aspects of the restaurant sector. Within this plan we will provide a wide range of duties and have regularly feedback sessions to ensure the progress of your personal and professional development.

References:

Nick Brill: owner and chef since 2014

[Michelin](#) **

[Gault&Millau](#) 18/20

Restaurant and Bar Design Awards [2015](#) : 3 Awards

Nr. 54 of The [World's 50 Best](#) Restaurants 2016

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