



Chef Julien Burlat

Domestic
Steenbokstraat 37 - 2018 Antwerpen – Belgium

Cuisinette Domestic
Lange Gasthuisstraat 5 – 2000 Antwerpen - Belgium

www.domeweb.be

***#cooking & baking pleasure #haute couture #culinary minimalism
#tradition #intuition #entrepreneurship***

“Making something unique of a raw product, that’s pure magic”, dixit chef Julien Burlat. He knows where magic can be found. As an alumni of pioneers such as Gagnaire, Ducasse and Pacaud of L’Ambroisie he transforms seasonal products into magical dishes, never neglecting the basic principles of French cuisine. These foundations made his Michelin starred restaurant Dôme ([Gault&Millau](#) 17/20) and his seafood bistro Dôme sur Mer ([Gault&Millau](#) 14/20) into a success in the vibrant Zurenborg neighbourhood in Antwerp.

The same principles he applies in the bakery Domestic. Traditional French bread and pastry is freshly baked every day. The bakery shop offers a range of tasteful products to add to your breakfast or lunch.

At Cuisinette Domestic in de city centre you can find the same delicious bread and pastry, together with the same terroir products. Behind the bakery shop you can find an open kitchen with a food bar. Here the chef honours the baker with unique preparations with the bread or pastry as a main star on the dish. At this food bar you witness the pure magic of the raw products that are transformed into delightful sandwiches, pizza’s, hot or cold salads for breakfast or lunch. In the tradition of the best restaurants the soft drinks are produced with the best fresh fruits, herbs and vegetables. At the first floor high tea is served with the purest respect of every part of the ritual.

Bakery Domestic and Cuisinette Domestic are exciting projects where chef Julien Burlat goes off the beaten track. A unique experience where entrepreneurship is combined with a strong focus on top quality.

References:

- * Founder, owner and chef since 2003
- * Partner in Master Talent training programmes since 2015.

Training programmes offered:

- 1 to 6 months Work Based Learning programmes for bread bakers & pastry chefs
- 1 to 6 months Work Based Learning programmes in service

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