



Chef Bert & Giel Meewis

Restaurant Slagmolen

Molenweg 177 - Opglabbeek - Belgium

www.slagmolen.be

Skilful # tradition # product knowledge # continuity

hospitality # family

'Tradition is an everlasting movement' : this sentence certifies the rationale of this monument of the revisited French classic cuisine. Chef Bert Meewis is known all over the country for the masterful way in which he incorporates the wisdom of the past in the culinary world of today.

His approach is appreciated by his colleagues and many culinary critics. The culinary guide of Michelin rewards the chef with two Michelin Stars for his constant performance on the highest culinary level.

His knowledge of the culinary classics since Escoffier is epic. He is a generous trainer and an exceptional mentor for everybody in his team. An internship with chef Bert Meewis provides each student with a unique journey through gastronomy and hospitality.

On the occasion of the 25th anniversary of the restaurant, Chef Giel Meewis joins his father in the kitchen. A perfect marriage of classic and contemporary.

References:

Founder, owner and chef since 1994

[Michelin](#) **

[Gault&Millau](#): 18/20 – Chef of the year 2020

Member of the [Mastercooks of Belgium](#)

Member of [Les Grandes Tables du Monde](#)

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