



Chef Sergio Herman & 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. Chef Nick Brill, Herman's former right hand man at restaurant Oud Sluis*** in Sluis in Zeeland, is responsible for the day-to-day running of the restaurant and decides on the tasty menu together with Sergio.

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 ambiance 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 & Sergio Herman: co-owners & chefs since 2014

[Michelin](#) **

[Gault&Millau](#) 17/20

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

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

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