

## #craftsmanship #seasonal products #passion #enthusiasm

Restaurant Nathan founded by chef Nathan Van Echelpoel and his wife Eva Van de Peer, offer a culinary lunch or dinner with delicious seasonal products and a smooth service, where the client will be at the centre of our hospitality. The restaurant has occupation for +-30 couverts.

Chef Nathan's passion for cooking and flavours has grown throughout the years by working in numerous Michelin-star restaurants in Belgium. His experience at, among other places, Dôme\*, De Pastorale\*\*, L'épicerie du Cirque\* and Hof van Cleve\*\*\*, has left a lasting impression.

In the restaurant, a modern French-Belgian cuisine is served with a twist of Asian products. The main focusses in the kitchen are the product and its flavour. On the plate you will find the product in its simple way with a touch of perfection.

You will be hosted in a small & very motivated team.

The restaurant offers internships to young potentials with the same motivation and enthusiasm to give itself their best every day.

## References:

Founder, owner and chef since November 2016

Michelin: \*

Gault&Millau: 14/20

Partner in Master Talent training programmes since 2019

## **Training programmes offered:**

 ${\bf 1}\ {\bf to}\ {\bf 6}\ {\bf months}\ {\bf Work}\ {\bf Based}\ {\bf Learning}\ {\bf programmes}\ {\bf for}\ {\bf chefs}\ {\bf de}\ {\bf partie,}\ {\bf sous}\ {\bf chefs}\ {\bf \&}\ {\bf service}$ 

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