



Regal Renaissance

AMSTERDAM-BASED DESIGN FIRM PIET BOON HAVE CONVERTED A FORMER MILITARY HOSPITAL CHAPEL INTO A resplendent vision of grandeur and trendiness for Michelin-starred chef Sergio Herman and Nick Brill in Antwerp, where fine dining meets rock 'n' roll



Piet Boon are known for their bespoke contemporary architecture and interiors. Their work celebrates craftsmanship, quality and vision, which is amply visible in Sergio Herman and Nick Bril's renowned restaurant, The Jane. The restaurant used to be a chapel of a former military hospital. The period monument has been transformed smoothly into an exclusive, contemporary restaurant seating a hundred guests with distinguished tastes. The Renaissance architectural features

of the building have been beautifully complemented with the classic interiors designed by Piet Boon.

Boon of Piet Boon began his career as a building contractor which affords him special insight into the structural and implementation details of a restoration project. The firm's interior designer Karin Meyn has an eye for the unique and the refined, and she has employed this sensibility in The Jane. The original ceiling has been preserved as an authentic reminder of the serene respectful environment that once existed there.



The upper bar area has a more informal air with downlighters creating small pools of light to create a private and intimate atmosphere. Large continuous slabs of stone of the table contrast with the warmth of the parquet flooring

The original altar has been displaced by the kitchen, and covered in glass, like the atelier, seamlessly combining the old with the new. The glass house kitchen gives the guests of the restaurant an unobstructed view of the culinary creations the master chefs create.

Piet Boon's design philosophy of 'refined sophistication' is reflected in the natural stone, leather and oakwood that dominate the interior landscape. Materials used in European Renaissance architecture typically age beautifully and the chapel was no different. The architects therefore chose to restore only the most essential things and preserve the rest.

Creative collaboration was sought with Studio Job, Mathieu Nab and .PSLAB for the signature look the architects and the chefs wanted to achieve. Job Smeets and Nynke Tynagel of Studio Job designed the windows consisting of 500 unique panels. Inspired by the chapel's original function, forms of foam spatulas, sunflowers, devils, skulls, babies, Jesus on the

cross, dice, apple cores, wrenches, ice cream cones, a canon, croissants, penguins, trophies, gas masks and birthday cakes portray a contemporary translation of the old stained-glass windows. Archetypes from various worlds each tell masterpiece stories of good and evil, rich and poor, life and death as well as good food and religion. The 'piece de résistance' in the centre of the restaurant is a 800 kilograms-weighting gigantic chandelier of 12 by 9 meters with over 150 lights, designed by the Beirut-based design studio .PSLAB.

The combination of the high ceiling and the light filtering in through the clerestory-style stained glass windows gives it an old world charm with a contemporary twist during the day. In the night, the bespoke chandelier lights up The Jane like a multitude of suspended stars. Light bounces off the high ribbed vaults of the domed ceiling to usher in an all-pervasive mystical ambience.

—Text compiled by Dhriti Dhaundiyal

To match the ambience of The Jane, Piet Boon worked with SERAX—who specialise in decoration accessories—to create a unique set of high quality bone white porcelain crockery and bespoke cutlery. The soft furnishings were painstakingly selected to complement the interiors

