

DEPARTURE INFO

A converted chapel in Antwerp, splendid isolation in Portugal and the month's best new urban hotels

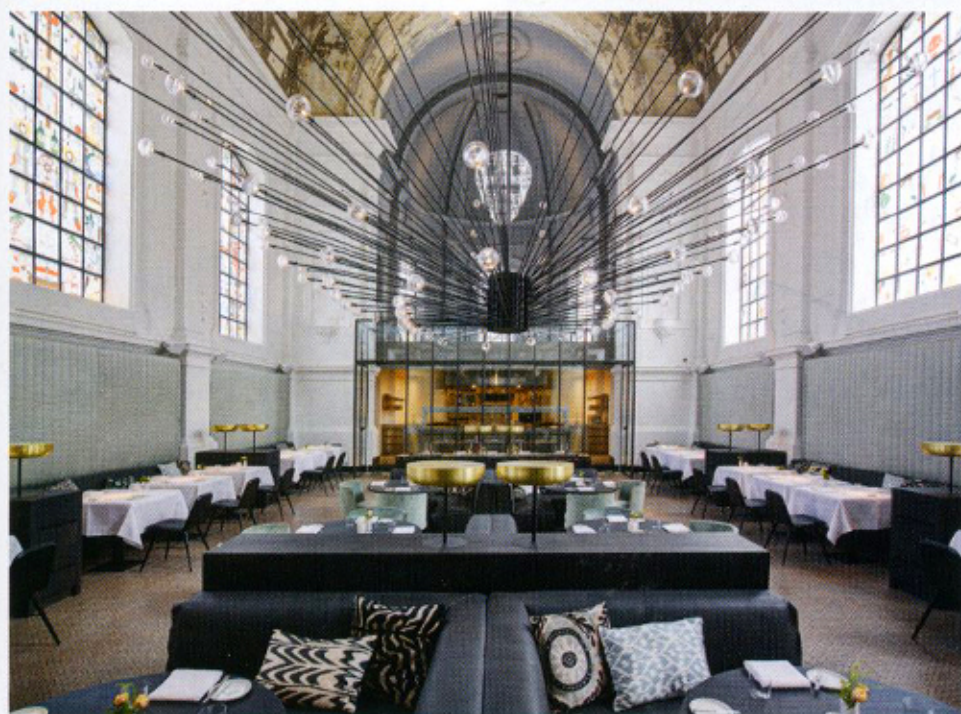
Holy order

THE JANE, ANTWERP →

Michelin-starred chef Sergio Herman is best known for his cooking at the legendary restaurant Oud Sluis in the Netherlands, but now his new Antwerp eaterie, The Jane, is creating waves. Herman has teamed up with fellow chef Nick Bril to set up shop in the cavernous chapel of a former military hospital. Created by celebrated Dutch design outfit Piet Boon, the sleek interiors make the most of the building's original features. Muted greens, golds and blacks complement dramatic stained-glass windows designed by Studio Job, whose practice is based in the city, while an 800kg chandelier by Beirut-based PSLAB (W*176) takes centre stage. The menu features dishes such as mackerel ceviche and squid, chorizo and white beans. According to Herman and Bril, food is their religion; fitting, considering that at Jane, the kitchen is located where the altar once stood.

Lauren Ho

Paradeplein 1, tel: 32.3 808 4465,
www.thejaneantwerp.com



■ ON THE FACE OF IT

The historic façade of the military hospital chapel (above) remains intact

■ PLEASURE AND PANES

Studio Job's take on the stained-glass window (above and left) is rather unorthodox, with everything from ice-cream cones to penguins appearing in the 500 panels

■ VIEW TO A FILL

The glass-encased kitchen, where the chefs prepare all food in full view of the guests, is located in the spot where the altar once stood (left), while PSLAB's chandelier dominates the dining space