CHEF.FE,

WHY JOIN US?

Artisan bakery

Neighborhood Café & Cuisine

Workshops

www.mypapaver.be



PAPAVER'S PURPOSE



Why?

Think Different, Act Different

Papaver breaks the rules: we do not accept the status quo, we believe in thinking and acting different; we must 'do what is right for the planet, for the people'.

We want to prove that it is possible to undertake profitably and sustainably.

How?

We make products that are Heavenly, Healthy and Good for the Planet, to help our fans experience a « Return to Earth », help them get back to basics.

What?

We combine artisan bread with neighborhood cuisine that is seasonal and local, and a workshop space.

Where?

In the heart of Hoeilaart, Belgium, on the edge of the Sonian Forest and at the border of Brussels.

WHO?



A Chef looking for a setting to create an impact.

Ready to

- join / partner with 3 enthusiasts who want to change the world with artisan bread, gastronomy, and music;
- reconsider the way of working...
- while maintaining / developing creativity and innovation,
- and offering seasonal and memorable dishes and recipes;
- leave their mark, create an imprint;
- discover, learn, and continually train.

And who brings creativity in recipes and culinary expertise.

JOIN US IF YOU CARE,
WANT TO DO WORK THAT MATTERS,
WITH A SENSE OF OWNERSHIP AND ACCOUNTABILITY.

CONTACTS



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