



Inter Scaldes by Pillows Hotels: A new era for the legendary Dutch restaurant

Two-Michelin star chef Jeroen Achten and partner Sanne are taking over three-Michelin-starred restaurant Inter Scaldes, following a Pillows Hotels acquisition and a redesign.

Reopening November 16, 2023

Amsterdam/Kruiningen, October 2023 – **Inter Scaldes**, the acclaimed Dutch restaurant and one of Europe’s top dining destinations, will reopen on November 16, following its recent acquisition by **Pillows Hotels**. The award-winning luxury hospitality brand will collaborate with the fine-dining restaurant’s new co-owners, two-Michelin star and 18/20 Gault Millau chef **Jeroen Achten** and his partner **Sanne Achten**, who will build on its legacy and usher it into a new era. This unique gastronomic experience will be complemented by **twelve newly refurbished luxury suites**, available exclusively to Inter Scaldes’ guests.

Located near the Belgian border on a peninsula protruding into the Schelde — one of several major rivers that meet the sea here in Zeeland, the Netherlands' south-westerly province — Inter Scaldes is Latin for ‘in between the Scheldes’. Surrounded by beautiful nature, the restaurant will also be accessible by helicopter. In its new guise under the stewardship of Jeroen and Sanne Achten, Inter Scaldes promises an outstanding level of hospitality in keeping with the exemplary standards expected from Pillows Hotels.

Loes Dingemans, CEO Pillows Hotels, is proud to welcome Jeroen and Sanne Achten. “We are thrilled to be working with such a talented duo and can’t wait to welcome our loyal Pillows Hotels guests to this fantastic location in the province of Zeeland. The acquisition of Inter Scaldes, one of the top restaurants in The Netherlands and Europe, highlights our company’s focus on excellence and its long-standing commitment of offering one-of-a-kind culinary experiences”.

Both Inter Scaldes and Jeroen Achten himself, have long been renowned for championing pure, local, sustainable ingredients. This makes Jeroen the perfect successor of Jannis Brevet, who steered the restaurant to three Michelin stardom between 2001 and 2023 through his commitment to local provenance.

Jeroen and Sanne Achten recently returned to the Netherlands from Switzerland, where Jeroen achieved two Michelin stars during his five-year tenure at restaurant Sens. “Following a wonderful time in Switzerland, we’re delighted to be back with an exciting challenge; to focus on what made Inter Scaldes great, while offering our own vision for this legendary establishment.”

At just fifteen years of age, Jeroen Achten already knew he wanted to be a chef, following in the footsteps of his older brother who inspired him. After completing culinary school, where he excelled in creativity, Achten worked his way from bistro level to Michelin-grade restaurants, including the only other 3-Michelin restaurant currently in the country, De Librije. His tenure lasted more than eight years, and it was also where he met Sanne.

The pair then moved to Switzerland in 2018, where Jeroen's role evolved very quickly as the Executive Chef of Vitznauerhof Hotel and Sens restaurant. He and his team were crowned with two Michelin stars in February 2021. Jeroen has been described by the Swiss media as "one-of-a-kind" and "wildly creative in a refined way".

Locality and sustainability are a focal point for Inter Scaldes

Fully rooted in Zeeland's terroir, the chef's creations will vary seasonally, with an unwavering passion for sourcing the best possible ingredients. The new menu is centred around ingredients such as fish, crustaceans, shellfish, and vegetables that are cultivated on site and gathered from nearby areas. They will then be elevated by Jeroen's skilled fermentation, drying, and ageing techniques.

The main inspiration behind this new vision for Inter Scaldes, is rooted in the restaurant's history and that of the surrounding region. Sustainability and support for local small producers are crucial, with products like fish, oysters, mussels, eggs, cherries, onions, cheeses, and lamb sourced from local farms. The chef's team also collect their own seaweeds and wild herbs, with the restaurant's English Garden now being transformed into a beautiful organic oasis featuring edible herbs, flowers, berries, and fruits.

Key dishes on the menu include aged pikeperch with Koji, unforced duck liver terrine, red curry langoustine from the grill, and a combination of passionfruit, goat's curd, egg yolk, potato, and caviar. The flavours are striking and bold, with the overall concept being summarised in three words: unwind, experience, and explore.

A redesign to honour the past, with the eyes set on the future

The restaurant has been reimaged by Studio Linse, known for its work on projects such as Rijks Restaurant in Amsterdam and the Royal Opera House in London. Designer Paul Linse's vision subtly infuses the unexpected into the setting, blending seamlessly with the natural surroundings to create an intimate and secluded space for guests.

Though the focus is firmly centred on the culinary experience, the restaurant's elegant décor adds to the sense of occasion. The soft, natural tones were inspired by the region's natural hues and the restaurant's scenic views, while the bespoke sculptural sofa designs, which dominate the space, mimic the flowing lines of the Scheldes. The organic, intimate seating arrangements are intended to immerse guests in a memorable dining experience, while the large, retractable windows connect the restaurant with the enchanting garden.

This redesign represents a total new look for Inter Scaldes, aligning it with the elegant aesthetic of the Pillows Hotels' brand. By bringing the beauty of the region inside the restaurant, it delivers an unparalleled Pillows Hotels experience.

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For images and renders, please click [here](#)

About Pillows Hotels

Known for their sophisticated hotels and restaurants in the Netherlands and Belgium, Pillows Hotels started their hospitality journey in 2017. With six properties, all listed buildings in key locations, their hotels are furnished as elegant residences. Characterised by a combination of contemporary and timeless design with an understated luxury feel, they are created for ultimate enjoyment. At the same time, great importance is given to the brand's restaurants, with honourable mentions in Michelin Bib Gourmand and Gault&Millau and a relaxed, warm atmosphere with surprising culinary delights.

The legacy of Inter Scaldes restaurant

Inter Scaldes won its first Michelin star back in 1987. Throughout the years, the restaurant has grown to three Michelin stars, resulting in international recognition among the world's best restaurants.

Chef Jannis Brevet, 2001 – 2023

Jannis Brevet, and his partner Claudia, took over Inter Scaldes in 2001 from Maartje Boudeling, who was awarded with two Michelin stars. Brevet managed to not only maintain its star rating, but also to elevate it to three Michelin stars in 2018. Jannis will now serve as culinary advisor of Pillows Hotels and its restaurants.

Note to editors (not for publication):

Since Pillows foundation in 2017, the following hotels and restaurants have been opened: Pillows Grand Boutique Hotel Ter Borch and Coperto Restobar in Zwolle (2017), Pillows Grand Boutique Hotel Reylof, restaurant LOF and Olivier Le Petit Bistro in Gent (2018), Pillows City Hotel Brussels Centre in Brussels and The Living Bar & Bistro (2020), Pillows Luxury Boutique Hotel aan de IJssel and restaurant IJssel in Deventer (2021), and Pillows Grand Boutique Hotel Maurits at the Park en Restaurant VanOost Restaurant, Fitz's Bar and Spring Cafe Brasserie (2022).

Pillows is part of International Hotel Management Group, a subsidiary company of Amerborgh, founded by Alex Mulder.

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