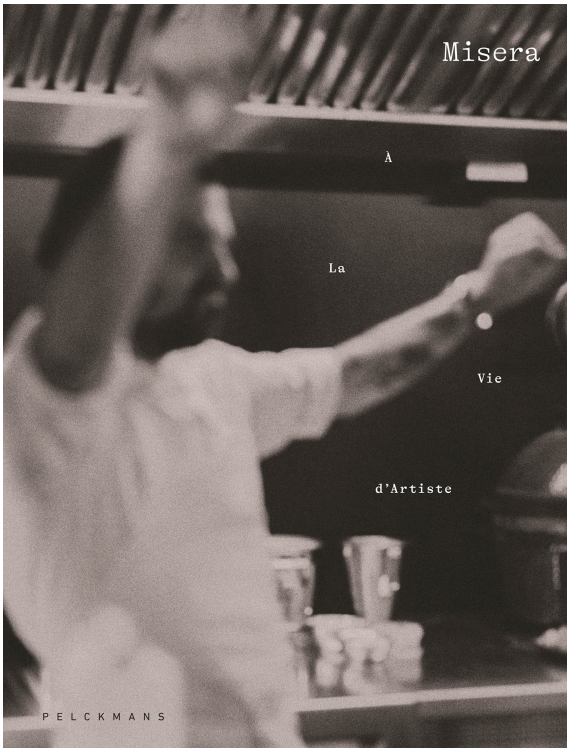
TITLE INFORMATION
Tel: +1 212 645 1111
Email: ussales@accartbooks.com
Web: https://www.accartbooks.com/us



Misera

À la vie d'artiste

Nicolas Misera

Yasmin Weyn

ISBN	9789465304168
Publisher	Pelckmans
Binding	Hardback
Territory	USA & Canada
Size	9.45 in x 11.42 in
Pages	248 Pages
Illustrations	30 color, 75 b&w
Price	$90.00

- **A unique portrait of Misera's universe:** Discover the philosophy, people and places behind the Michelin-starred restaurant in Antwerp
- **An invitation to see differently:** More than a cookbook, ***Misera*** explores a way of living: celebrating craftsmanship, unexpected connections, beautiful things and the stories they carry

In a remarkably short time, ***Misera*** in Antwerp has become a destination in its own right, recognized for its unmistakable character and deeply personal signature. More than a place to eat, drink or stay, Misera is a way of looking at the world – an appreciation of beauty, craftsmanship, hospitality and the stories held within the things around us. At its heart is Nicolas Misera's cooking, shaped by a rich culinary background and a precise understanding of flavor, technique and seasonality. Alongside it is Yasmin Weyn's distinctive eye for brocante, art and objects with a past. Together, they have created a universe where old and new, art and gastronomy, the everyday and the exceptional exist naturally side by side. The restaurant, bar, private dining, European journeys and Misera shop are all expressions of the same sensibility: a love of craftsmanship, beautiful things with a story, generous hospitality and unexpected connections. Misera is ultimately a way of looking at the world – and this book is an invitation to enter it.

Nicolas Misera is the chef and founder of Michelin-starred Misera in Antwerp. The son of Belgian chef Hans Misera, he grew up surrounded by food and hospitality before training at Hotelschool Ter Duinen and spending four formative years cooking in Provence with chef Wout Bru. Back in Belgium, Nicolas went on to lead the kitchen at Carcasse in Koksijde, where he earned his first Michelin star, before joining Sergio Herman's AIRRepublic in Cadzand, which also received a Michelin star. In 2022, he opened his own restaurant, Misera, in Antwerp's Nieuw Zuid. His cooking combines classical French technique with a strong focus on fish, shellfish and exceptional seasonal produce. At Misera, Nicolas works from an open kitchen, creating a daily-changing à la carte menu that reflects his personal, instinctive and rock-'n-roll approach to gastronomy. Six months after opening, Misera was awarded its first Michelin star.
Yasmin Weyn has a background in fashion and design. As maître and co-owner of Restaurant Misera in Antwerp, and co-founder of Bar Misera, Yasmin shapes the experience beyond the plate: from hospitality and music to interiors, vintage finds and art. Her love of brocante and objects with a story gives Misera its unmistakable character.

Publish date 7th Sep 2027