

CHEFS X SWEDEN 2023

HOTEL RUSTHÅLLARGÅRDEN

A personal hotel offering first-class experiences

The hotel is situated in a small, cozy fishing village, right on the sea in southern Sweden, surrounded by natural beauty. Under family ownership for five generations, the hotel maintains a high level of service and quality. The restaurant serves Nordic dishes made from local produce. The hotel is a traditional, classic seaside hotel focused on providing memorable stays and delicious cuisine in a lovely environment.

We are currently looking to bring on three new members to our à la carte serving staff, one specifically with bartending experience for a combined bartender/server position. We are also seeking two à la carte chefs with a few years of traditional à la carte experience to our kitchen. Applicants should have experience in both hot and cold dishes.



WORK EXPERIENCE

At least three years of serving experience on the level of 'fine dining' from an à la carte restaurant. One of the applicants must also have experience of managing a bar serving contemporary drinks and cocktails. For the chef position, we require three years of experience working at an à la carte restaurant

LANGUAGE
Fluent English

EMPLOYMENT

Full-time employment during the season from May to September.

SALARY

In line with collective bargaining agreement.

ACCOMMODATIONS

Accommodations in a separate house are available at a low cost.

CONTACT

Restaurant Manager
Kia Gunshotter

E-mail: restaurangen@rusthallargarden.se

WEBSITE

www.rusthallargarden.se

FACEBOOK

www.facebook.com/rusthallargarden

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