

ARLES

Vacancy: Sommelier

About Arles

Arles is a modern bistro located in a quiet side street of the Amsterdamse Pijp. Just like in the Parisian 'bistronomy' scene, you will find creative dishes in an accessible and artistic environment.

Numa Muller, our chef from Arles, creates a new 4 and 5 course chef's menu every month (à la carte is also possible). His neo-bistro dishes are surprising because of the special combinations of French cuisine with outside influences.

We have an entirely French wine list with an interesting composition of traditional producers, as well as emerging vins nature.

The restaurant has held a Michelin Bib-Gourmand since 2018.

What will I be doing?

Are you as passionate about wine as we are? Then we are looking for you! As **sommelier**, you will be our expert when it comes to wines. You have a unique ability to delight our guests and provide them with wine-food pairing suggestions. Additionally, you encourage wine sales and keep our wine list up-to-date. Training colleagues and sharing your passion for wines with them gives you great satisfaction. You are skilled at what you do, have a good sense of responsibility and enjoy working in a small dynamic and close team. In this role, you will also be the Assistant Manager of the restaurant. Within this position your main tasks will be:

- Keeping our wine list up-to-date and regularly creating the new wine pairing combinations
- Take and deliver customer orders, consistently demonstrating high levels of customer service
- Provide professional and current knowledge of wines to guests
- Managing our wine stock, placing orders, and take care of the corresponding administrative tasks
- Being able to confidently recommend and up-sell
- Work closely together with the restaurant manager and build a strong team to optimize the guest experience

What are we looking for?

- In-depth knowledge about wine. WSET /SDEN qualifications are highly desirable
- At least 1-2 years of work experience as sommelier or experience in a similar environment
- Preferably Dutch-speaking, fluent in English, French is a plus,
- Flexible availability on evenings and weekends
- A positive mindset
- Knowledge of French cooking methods and cuisine is a plus

What do we offer?

- A regular full-time job in a young, vibrant and fun environment
- Work in one of Amsterdam's most well-known restaurants (awarded with a Bib Gourmand and 14 Gault & Millau points)
- Have a real impact, apply, and further develop your skills
- Besides good coffee, we will make sure to keep your engine running by taking care of employee meals and drinks.
- The usual benefits (a competitive market salary, pension plan, etc.)

Contact

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