

ARLES

About Arles

Arles is a modern bistro located on a quiet side street of De Pijp in Amsterdam. Like the Parisian bistronomy scene, we serve creative dishes at democratic prices in a casual and artistic setting. Numa Muller, our executive chef who is originally from Arles, creates a new 3, 4 and 5-course menu every month. His neo-bistro dishes are understandable but surprising by combining French cuisine with influences from elsewhere.

Our all-French wine list consists of an interesting combination between traditional wine producers and upcoming vins naturels. In 2022, our restaurant has been awarded a Bib-Gourmand for the fifth consecutive year.

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
- Fluent in English (Dutch or French is a plus) (dutch =preferred, French is a plus, English fluent)
- 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

Ronald Huiskamp
info@arles-amsterdam.nl
06 5386 2940
www.arles-amsterdam.nl