

# ARLES

## About Arles

Arles is a modern bistro located in 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 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 2021, our restaurant has been awarded with a Bib-Gourmand for the fourth consecutive year.

## Role

The role of a **chef de partie / sous-chef** is essential in the kitchen team of Arles. We are a small team and therefore every person in the kitchen is equally important. We are looking for someone with several years of experience as a chef de partie or sous-chef in creative restaurants. You are skilled at what you do, have a good sense of responsibility and enjoy working in a small and close team.

## Job Requirements

- At least 1-2 years of work experience as a chef de partie/sous-chef
- A reasonable level of the English language.
- Knowledge on French cuisine and cooking methods
- Availability to work in shifts
- Flexible availability on evenings and weekends
- A positive mindset

## What do we offer?

A regular full-time job in a young, vibrant and fun environment;

The chance to work in one of Amsterdam's most creative French 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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Ter attentie van Ronald Huiskamp

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