

# ARLES

## Vacancy: Chef de partie

### 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.

### Role

The role of a **chef de partie** 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 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
- 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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