

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 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?

The role of a **chef de partie** is essential in Arles' kitchen team. We are a small brigade and therefore, every person 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.

What are we looking for?

- At least 1-2 years of work experience as a chef de partie
- A reasonable English-speaking level.
- Knowledge of 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
- Work in one of Amsterdam's most creative 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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