

HEAD CHEF IN DENMARK

JOB DESCRIPTION:

EURES Agenzia Piemonte Lavoro is looking for a HEAD CHEF for Esbern Snare Brasserie & Cocktail Bar in Kalundborg, Denmark.

Esbern Snare Brasserie & Cocktail Bar is a well-established and busy restaurant located in the heart of Kalundborg's main pedestrian street. The restaurant offers modern Danish cuisine with a Nordic twist, combined with classic brasserie dishes and a varied à la carte menu.

The company is looking for an experienced and ambitious Head Chef to lead the kitchen team, oversee daily operations, manage the function room menus, and contribute to the continuous development of the restaurant's menu while maintaining high standards of quality, consistency, and organisation.

The position offers real creative freedom within an established concept, allowing the Head Chef to develop new dishes, influence kitchen routines, and build a strong team culture.

SKILLS and REQUIREMENTS:

- Thorough knowledge of Danish food culture and Danish cuisine
- Solid experience managing a professional kitchen
- Strong leadership, planning and organisational skills
- Experience with staff management, kitchen routines, purchasing and quality control
- Excellent knowledge of hygiene and food safety standards
- Ability to motivate and lead a team in a professional and respectful manner
- Ability to manage daily kitchen operations independently
- Experience in menu development and event/function catering
- Good command of Danish (essential for the role)
- EU/EEA citizenship or a valid Danish residence and work permit

PLACE OF WORK: Kalundborg, Denmark

WORK CONDITIONS:

- Fixed work schedule (weekend work included)
- Competitive salary: approximately DKK 40,000–45,000 gross per month (€5,350–€6,000 gross per month), depending on qualifications and experience
- Possibility of a tailored salary package for the right candidate
- Five weeks of paid holiday
- Good working conditions in a structured and professional environment
- Staff meals provided
- Work clothing supplied
- Staff discounts
- Opportunity to lead an established kitchen with a proven concept
- Real influence on kitchen culture, routines and operational standards
- Creative freedom to develop the menu and introduce new ideas
- Start date: As soon as possible / by agreement

HOW TO APPLY:



Applications are reviewed on an ongoing basis, and positions will be filled as soon as the company finds the right candidates: if you are interested, please e-mail your CV **in English** to eures.recruiting@agenziapiemontelavoro.it before 31/08/2026.

