

VACANCY - HEAD CHEF (FULL TIME) - Cafe Binnenvisser - Amsterdam

Café Binnenvisser is a eatery / restaurant in Amsterdam Oud-West with a focus on (natural) wine and an almost weekly changing seasonal menu. We established Café Binnenvisser two years ago and we have built up a steady influx and a large audience since. Our clientele consists of many people from the neighborhood and a mix of expats and tourists who are looking for qualitative (natural) wine and a culinary experience. A vibrant, dynamic, atmosphere and high quality products are our focal point and we believe that this will create a sustainable hospitality industry company which will be successful for many years.

Our menu consists of 7-10 kitchen dishes with a small menu with snacks. Guests can choose from a set menu or go for a la carte where they share a number of dishes. These are mainly dishes that focus on vegetables. The dishes that we serve consist mainly of organic / biodynamic regional and locally grown products. We work together with a number of local suppliers such as greengrocers and game pickers from Amsterdam and its surroundings.

At the moment we are looking for a head chef who can do the work of our current chef (and co-owner), so the current boss chef can focus on a supporting role within the kitchen team.

What do we expect from you?

As a head chef you are fully responsible for the small kitchen of Cafe Binnenvisser and lead a small team. You work directly with the sous chef and the current chef (co-owner) on the creation of new dishes, the planning of all aspects, the schedule, quality assurance, and, of course, carry responsibility on various evenings in the kitchen.

Who are you?

- experience as a leading cook in professional kitchen (s)
- broad knowledge of products and cooking techniques
- preference to work with quality products and small / local suppliers
- creative when it comes to inventing new dishes
- preference to work in a small kitchen with a small team

What do we offer?

- creative, vibrant and dynamic workplace with a lot of responsibility
- generous salary (depending on experience between 30.000 - 33.000 gross euros per year excluding holiday percentages etc)
- young, motivated and inquisitive colleagues with ambition
- freedom to make creative choices
- challenging position within a small team with a lot of freedom and scope to make an impact

For a job application or more info, please email to info@binnenvisser.nl with a resume and short motivation.