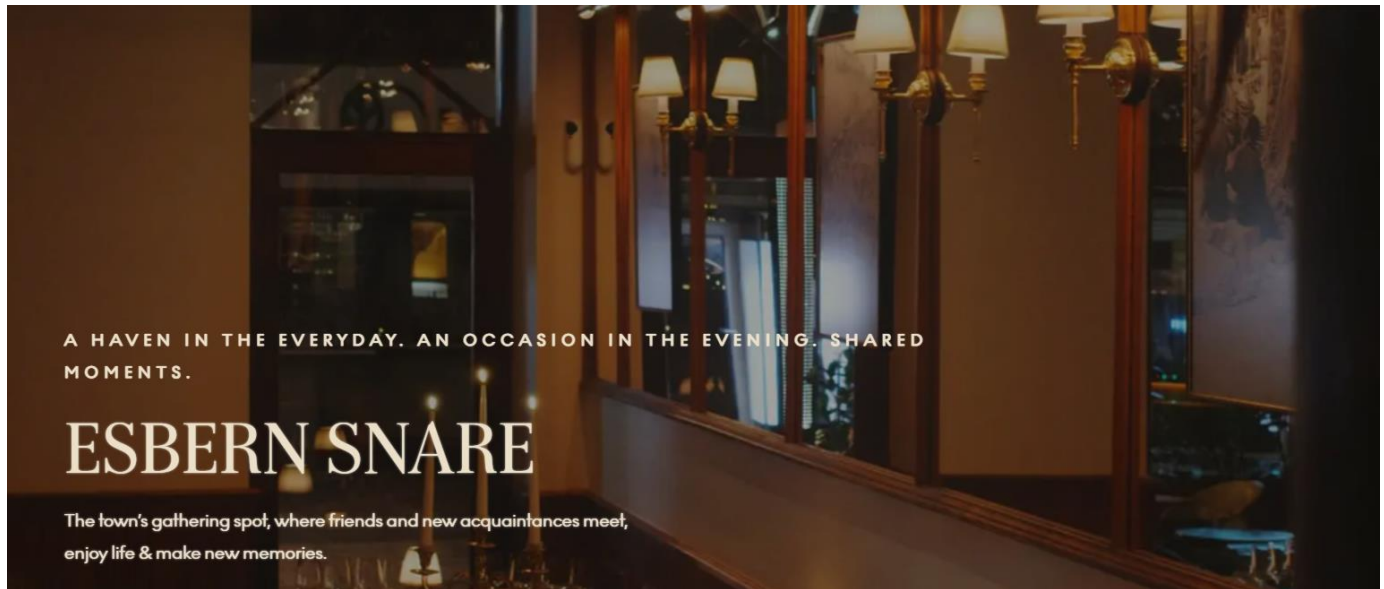


Head Chef – Esbern Snare Brasserie & Cocktail Bar, Kalundborg

Esbern Snare ApS

Esbern Snare Brasserie & Cocktail Bar is looking for an experienced and ambitious Head Chef to lead the kitchen at our well-established restaurant in Kalundborg.



We are looking for a Danish Head Chef who has a thorough understanding of Danish food culture and Danish cuisine—from seasonal ingredients and classic dishes to the tastes and traditions of our guests. It is essential to us that the person responsible for the food knows and is able to convey Danish food culture.

Our restaurant in Kalundborg is a well-run and busy business with a well-established concept and a strong operational foundation. We are located in the middle of Kalundborg's pedestrian street and are a lively, vibrant part of the town and a meeting place for the town's residents. Our purpose is to create a lively place for the town's residents, built on quality ingredients and good food. We are looking for a strong kitchen manager who can take ownership of the daily operation, lead and develop the team, and ensure consistent quality and structure every day.

Our concept is based on modern Danish cuisine with a Nordic twist, combined with well-made brasserie classics and a varied à la carte menu. We focus on flavour, quality ingredients, seasonal ingredients, consistency and solid culinary craftsmanship. The menu includes classic meat dishes such as pepper steak, pasta dishes and other popular brasserie favourites.

In addition to the à la carte restaurant, we have a function room. A central part of the position is to manage the function room menus—to accommodate and adapt to guests' requests and bookings—as well as to continuously develop the restaurant's menu. This provides variety from the daily à la carte service and a creative, central role in shaping what we serve.

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The position is ideal for a kitchen manager who thrives with both operational responsibility and developing the team. You will join an established kitchen with a clear concept, experienced ownership and a strong foundation—giving you the security of a well-proven direction together with real influence on standards, routines and the continued development of the kitchen.

As Head Chef, you have real creative freedom. There is no separate development team dictating the food—you and your kitchen staff will have the opportunity to develop your own ideas, shape the menu and leave your mark on the food, within a clear and well-proven concept.

We are a serious but friendly workplace with respectful leadership, an organised working environment and a no-drama culture. We believe that great kitchens are built on structure, calm leadership, high standards and strong teamwork.

We are looking for a Head Chef who:

- Has a thorough understanding of Danish food culture and Danish cuisine
- Has solid experience leading a professional kitchen
- Is strong in structure, planning and daily management
- Can lead and motivate a team in a calm, professional and respectful manner
- Has experience with staffing, kitchen routines, purchasing and quality control
- Has control of hygiene, food safety and kitchen organisation
- Can ensure stable operations and consistent quality
- Wants to develop a strong team and a good kitchen culture
- Is comfortable taking ownership of the daily operation
- Can manage the menus in our function room and accommodate guests' requests
- Wants to contribute to the ongoing development of the restaurant's menu.

Candidates with management experience and a strong professional network are highly valued.

We offer:

- Full-time employment
- A fixed work schedule
- Weekend work is part of the position
- A salary package of approximately DKK 40,000–45,000 gross per month depending on qualifications and experience, with the possibility of a tailored overall package for the right candidate
- Good working conditions in a structured and professional environment
- Five weeks of paid holiday
- Staff meals
- Work clothing provided
- Staff discounts

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- An established restaurant with a well-proven concept and a strong operational foundation
- Real influence on the culture, routines and standards of the team
- Creative freedom to develop the menu and bring your own ideas to life

Workplace

The position is based in Kalundborg, in the middle of the town's pedestrian street. Kalundborg offers a cosy town centre, a local Danish atmosphere and a good quality of life.

Language

We are looking for a Danish Head Chef. You must speak and understand Danish and know Danish food culture, as this is essential for the role and for daily communication with the team, suppliers and guests.

Start date

As soon as possible / by agreement.

How to apply

Please send:

- Your CV
- A short introduction about yourself

Applications and questions should be directed to:

Esbern Snare ApS

Esbern Snare Brasserie & Cocktail Bar

Phone: +45 25 14 44 00

Email: job@esbern-snare.dk

When sending the application please include eures.nordicos@sepe.es in copy.

There's 1 vacant position

Deadline for application: 01/09/2026