

SWEDEN NEED CHEFS 2025



Ransvik Havsveranda - A place where we want everyone to feel welcome, just as it has been for the past 100 years. At Ransvik, you can come by and eat a delicious meal prepared from organic and fair ingredients, have cup of coffee and some homemade cake or just enjoy a glass of wine with a wonderful view of the sea. We are happy that so many have discovered us and that we have been honored with the award "Skåne's Best" and been nominated for "Skåne Destination of the Year". During the right season, we have Kullabygden's most wonderful sea bath. All this embedded in the fantastic nature out in Kullabergs Nature Reserve in Mölle. Our food philosophy is simple! We are inspired by the seasonal produce, we source locally or we choose organic /MSC / ASC-labeled ingredients, we call it REKO food! It is important for us to be able to offer a restaurant where our guests can feel that they can fully enjoy a dining experience with a clear conscience, enjoy beautiful nature and meet an outstanding host. The restaurant has 80 seats inside and 110 seats by the sea.



Work with us for the season 2025! Commis chef / Cold Sideboard or Commis chef entremetier.

From/to: June 12 - Sept 14

Contractual wages. Collective bargaining agreement.

Accommodation available.

Send us your application with 2-3 references to jobb@ransvik.se (con copia a eures.nordicos@sepe.es)