



Chef de Rang

Brasserie Surréaliste is a young micro-brewery founded by two passionate brothers specializing in hop-forward and sour beers.

We recently found home in the trendy neighborhood of Dansaert in Brussels, in an iconic art-deco building of 1,500 square meters. Our 600m2 taproom, located just above the brewery, just opened and features a huge bar, a restaurant, winter garden, beer shop and soon an exhibition hall with a special focus on digital art.

Our bar features some of the best local and international beers, juicy wines, craft cocktails and sodas along with good coffee.

We're looking for a chef de rang to join our team immediately

Your mission:

- You will be part of a Floor team!
- Support the running of the service, bringing our delicious dishes and sexy beers at the tables and preparing the mise en place.
- Help the opening and the closing of the restaurant.
- Make our clients live the best moment of their day!
- Embody Surréaliste values: you adopt a warm, smiling, professional attitude towards the customer, help your colleagues during service and adopt a "problem solver" attitude.

Your skills:

- Big big Smile!
- Minimum 1 year's experience in similar role
- Great energy, proactive attitude and team spirit
- Boundless passion for beer and good food
- Willing to work in a festive atmosphere
- Flemish/French speaking, and english