



## Chef de Cuisine

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 neighbourhood of Dansaert in Brussels, in an iconic art-deco building of 1,500 square meters. Our 600m2 bar and restaurant, located just above the brewery, is opening in March 2022 and will feature a huge bar, a fully equipped kitchen, a winter garden, beer shop and an exhibition hall with a special focus on digital art.

Along our bar with amazing local beers and juicy wines, we will be serving a creative cuisine focusing on artisan/seasonal ingredients, homemade plates, fermentations, etc. on shared platters.

We are looking for a talented chef that shares our love for good products.

👉 If you share our passion for artisan products and good food, if you're creative with an entrepreneur mindset, if you want to be part of an exciting new project in a festive atmosphere, now is the right time to **JOIN THE DREAM !** 🍷🚀

What we look for:

- Relevant experience in similar restaurant/cuisine
- Dynamic, ambitious and team player with a big smile
- Passionate about good products
- Excellent organization skills and time management
- Excellent management and social skills
- Willing to work at night and weekends in a festive atmosphere

Send your CV now : [welcome@brasseriesurrealiste.com](mailto:welcome@brasseriesurrealiste.com)