



Commis 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 neighborhood 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 and simple cuisine, focusing on local/seasonal ingredients, fermentations, etc. on shared platters.

👉 We are looking for an cool cook that shares our love for good products to join our team of April 2022.

If you want to be part of an exciting new project in a festive atmosphere, now is the right time to **JOIN THE DREAM !** 🍷🚀

Responsibilities

- Prepares the mise en place, washes and cuts the food
- Preparation of dishes and sides
- Ensures order and cleanliness in the kitchen and food storage

What we look for:

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

Send your CV now : welcome@brasseriesurrealiste.com