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Starting in August we're looking for a **sommelière / chef de rang** (m/w/d) to take charge of our drinks and floor.

We're a small team serving a set menu for 16-20 guests, four evenings a week.

This is a role you run on your own. You look after the wines and drinks end to end: choosing them for the wine menu, ordering them, and building pairings that carry the menu, alcoholic and non-alcoholic alike. You work closely with the kitchen so the two speak to each other.

On the floor you set up service and help guide our guests through the evening, relaxed and attentive.

The way we think about drinks is the way we think about food: small growers over big names, organic and biodynamic, low intervention, character over prestige. If that's your instinct too, you'll fit right in.

You're also the voice of the house off the floor: handling reservation emails, calls, and guest contact. Your German doesn't need to be perfect, but you'll be in touch with our guests, so you'll need to hold a conversation.

What we offer

- 4-day week
- fair tip share
- staff meals
- regular hours
- we visit our producers regularly
- working in a sustainable concept with room for growth

If this sounds like you, please send your application to job@arcrestaurant.de. We're excited to get to know you.

soft deadline 24.06.26