

BRASSERIE SÜD

Service Staff | 80 - 100%

Starting from April or by agreement
Direct Supervisor: Chef de Service

Süd AG

Led by experienced restaurateurs Nenad Mlinarevic and Valentin Diem, Süd AG is a dynamic company continuously growing and providing a place for culinary excellence and enjoyment. In addition to our renowned partner restaurants "Bauernschänke," "Neue Taverne," "Neumarkt," and "The Counter," we also operate a catering company for external events.

Brasserie Süd

Since December 2023, the new Brasserie Süd has been shining in the historic Wannerbau, built in 1871. With 140 indoor and 40 outdoor seats, a contemporary brasserie concept is offered on a total of 370 square meters, focusing on high-quality cuisine and a curated selection of beverages. In the mezzanine, you'll find the listed "Da Capo Bar" by Trix & Robert Haussmann. To the southwest, the fine-dining restaurant "The Counter" is adjacent. The heart of the premises is the counter, where guests can experience a unique fine-dining experience up close with Mitja Birlo (Chef of the Year 2022) and his team.

Your Role

As a service staff member, you are responsible for your service station, ensuring that all our guests enjoy outstanding service and a pleasant culinary experience. You embody our passion for food and our enthusiasm for wines from characterful producers, as well as homemade drinks in front of our guests. Thanks to your structured and efficient working method, you remain calm even during high guest traffic and always ensure that everything runs smoothly. Through daily training, you have the opportunity to continuously expand and deepen your knowledge of various products.

Your Tasks

- Expert advice, care, and service for our valued guests in the restaurant
- Independent management of a service station
- Preparation of Mise en Place and efficient work
- Ensuring smooth service even during high guest traffic
- Cleaning before, during, and after service
- Strict compliance with and implementation of hygiene standards according to HACCP guidelines

Who You Are

- Professional experience in service is advantageous but not mandatory
- You place great value on quality both in service and in products
- Initiative, commitment, reliability, and teamwork are among your strengths
- Your working method is structured and characterized by a sense of responsibility
- A well-groomed appearance and good manners are self-evident for you
- Even in times of high guest traffic, you remain resilient, flexible, and efficient
- You cultivate respectful, open, and honest communication at all levels
- You have a good level of proficiency in German or English

BRASSERIE SÜD

What We Offer



A young and
dynamic team



Fair distribution of tips



Trainings and tastings



Reliable working hours and
long-term schedules



Selected free beverages



Long-term development
opportunities within the
company



Employee discount in our partner restaurants
(Brasserie Süd | Bauernschänke | Neue Taverne | Neumarkt)

In our team, you have the opportunity to pursue your passion daily in a challenging and fascinating environment. We strive daily to provide the highest quality, unique style, and exclusive value. You will work in a young and dynamic team that collaborates with dedication and joy for success.

Do you want to become part of our team? We look forward to receiving your complete application by email to Clemens Merk at clemens@brasserie-sued.ch