

# CHEF AT MARCHAL

**Deadline:**  
27-09-2026

## D'ANGLETERRE IS SEEKING AN EXPERIENCED CHEF FOR OUR MICHELIN-STARRED RESTAURANT

Would you like to be part of a dedicated and motivated Michelin team in one of Copenhagen's most iconic settings? Are you passionate about delivering hospitality at the highest level? If so, we would love to hear from you.

We are looking for an experienced Chef with a dynamic, pragmatic, and flexible approach to luxurious service.

**Contact person:**  
Alexander Baert

**Location:**  
Kongens Nytorv 34, 1050,  
København K

### ABOUT THE ROLE

At Marchal, our Michelin-starred restaurant, you will join a passionate team led by Executive Chef Alexander Baert. Together, you will be responsible for the creative preparation of our à la carte menu, combining classic French traditions with a bold, Nordic touch. This is a unique opportunity to refine your skills alongside some of the industry's best while bringing your own sense of perfection to every dish. You will work closely with the service team to ensure a smooth, elevated dining experience, helping to shape a culinary journey that stimulates all the senses and honors d'Angleterre's long-standing tradition of excellence.

### WHAT WE OFFER

You will join a professional, dynamic team that values ambition, quality, and development. At d'Angleterre, we strive to create a healthy and inspiring work environment where colleagues from around the world collaborate and grow. Through our internal training academy, d'Anglecademy, we offer a range of development programs to support your personal and professional growth.

### WHAT WE EXPECT

You have a true passion for cooking at the highest standards and a drive to deliver unforgettable dining experiences. You are a trained Chef, ideally with experience from Michelin-starred or high-end kitchens, and you thrive under pressure while maintaining an eye for every detail.

You are a dedicated team player, reliable, and committed to excellence. Fluency in English is required.