

SOMMELIER

D'ANGLETERRE IS LOOKING FOR A WAITER/SOMMELIER FOR MARCHAL

Are you passionate about Michelin-level hospitality, luxury service, and fine wines? Do you enjoy creating memorable guest experiences while being part of a dedicated sommelier team? Then you might be the colleague we are looking for.

WE OFFER

An exciting and varied position in our Michelin-awarded restaurant Marchal, located in the heart of Hotel d'Angleterre. You will become part of a young, ambitious, and dynamic team that delivers personal, stylish, and elegant service at the highest international standard.

As a member of both the waiter and sommelier team, you will have the opportunity to develop your wine knowledge while working alongside experienced sommeliers in one of Denmark's finest dining destinations. Through our internal d'Anglecademy, you will receive continuous training and development opportunities to support your professional growth and success.

ABOUT THE JOB

As our Waiter/Sommelier, you will play an important role in delivering an exceptional dining experience for our guests.

The position combines high-level restaurant service with active participation in Marchal's sommelier team. You will be part of the daily restaurant operation, serving guests, presenting menus, and ensuring outstanding hospitality throughout the guest journey. At the same time, you will contribute to wine service, wine recommendations, and beverage pairings together with the restaurant's sommeliers.

Working closely with both waiter and sommelier colleagues, you will help maintain high guest satisfaction, guest loyalty, and the Michelin-level standards for which Marchal is known. You will have the opportunity to further develop your wine expertise, participate in tastings, and attend selected wine-related events and supplier visits throughout the year.

WE EXPECT

We are looking for a service-minded professional with experience from fine dining, luxury hospitality, or Michelin-level restaurants.

You have a genuine interest in wine and gastronomy and are eager to develop your knowledge further as part of a professional sommelier team. Formal sommelier education is an advantage, but most importantly, you are passionate about wine, beverages, and creating exceptional guest experiences.

You thrive in a fast-paced environment where guests are always at the centre. You are detail-oriented, positive, and able to maintain a calm overview even during busy services. As a visible and engaged team member, you enjoy sharing your knowledge with guests and colleagues alike and take pride in delivering service that exceeds expectations.