

Restaurant Manager Marchal

Deadline:

13-09-2026

Would you like to lead one of Copenhagen's most celebrated dining destinations? Are you passionate about creating unforgettable guest experiences through exceptional leadership, impeccable service and genuine hospitality? Do you thrive in an environment where excellence is not an ambition, but the standard?

At d'Angleterre's Michelin-starred restaurant *Marchal*, we are searching for an experienced and driven Restaurant Manager to lead our talented team and elevate every guest experience.

As Restaurant Manager, you will be at the heart of our Food & Beverage operation, ensuring that every guest receives the personalised, elegant and seamless experience that defines d'Angleterre. You will lead and inspire a highly skilled front-of-house team while working closely with the Executive Chef and Director of Food & Beverage to continuously elevate both the guest journey and operational performance.

We offer

A professional work environment where we always strive to provide our guests with personalised, stylish and elegant experiences of international standard. We are a dynamic team with high ambitions and room for development. We are dedicated to our guests, our colleagues and our workplace.

Through our internal d'Anglecademy, we offer ongoing professional development and training programs to support your growth and long-term success. You'll be surrounded by passionate professionals in an international setting, where high standards and personal service go hand in hand.

Your responsibilities

As Restaurant Manager, you will:

- Lead the daily operations of Marchal, the bar, lobby lounge and outdoor dining area.
- Inspire, coach and develop a passionate front-of-house team to deliver world-class service.
- Ensure every guest experience reflects the elegance, warmth and attention to detail that define d'Angleterre.
- Build strong relationships with our regular and VIP guests.
- Collaborate closely with the Executive Chef and Director of Food & Beverage to ensure seamless operations.
- Drive operational excellence, service quality and commercial performance.
- Recruit, develop and retain talented colleagues while fostering a positive, high-performing culture.
- Continuously identify opportunities to improve guest satisfaction, service standards and team performance.

Who you are

You are an experienced hospitality leader who naturally inspires those around you. You combine operational excellence with emotional intelligence and have a genuine passion for creating memorable experiences for both guests and colleagues.

You probably bring:

- At least five years of management experience within luxury hospitality or fine dining.
- Experience from a Michelin-starred or similarly high-end restaurant.
- A passion for food, wine and exceptional service.
- Strong leadership and communication skills.
- The ability to remain calm, focused and solution-oriented in a dynamic environment.
- Fluency in English; additional languages are considered an advantage.

Why join d'Angleterre?

Contact person:

Frank Henriksen

Location:

Kongens Nytorv 34, 1050,
København K

At d'Angleterre, we believe that extraordinary guest experiences begin with extraordinary people. We invest in our colleagues, encourage personal development and celebrate teamwork, professionalism and genuine hospitality.

If you are ready to take the next step in your hospitality career at one of Europe's most iconic luxury hotels, we look forward to hearing from you.