

PASTRY CHEF

D'ANGLETERRE IS LOOKING FOR AN EXPERIENCED PASTRY CHEF

Would you like to join a committed & motivated pastry team in a unique location? Then you may be our new colleague and we would like to hear from you! We are looking for an experienced Pastry Chef with a creative, dynamic, and flexible approach to luxurious service.

ABOUT THE JOB

Together with our dedicated Marchal team, you will be responsible for the creative preparation of our pastries and desserts for our Michelin star restaurant. Our Marchal team is run by our talented Executive Head Chef Alexander Baert. It is a great opportunity to learn from the best as well as to bring your sense of perfection. You will work closely with the Marchal team and other departments of the Hotel to ensure smooth service that elevates our guests.

WE OFFER

A professional work environment where we always strive to provide our guests with personalized, stylish, and elegant experiences of international standard. We are a young dynamic team with high ambitions and room for development. We are dedicated to our guests, our colleagues and our workplace. We offer a healthy work environment & culture where you will work with colleagues from all over the world. Through our internal d'Anglecademy you will be trained in various programs to give you the best possible circumstances for growth and success.

WE EXPECT

You have a passion for desserts at the highest standards and you can make things happen. You are an experienced Pastry Chef, preferably with a background in high-end pastry creations and a la carte. You thrive in working in a fast-paced environment where attention to details makes the difference in creating unforgettable experiences for our guests. You are a team player who will join a reliable and committed team. You speak and understand English.