



OUR PASSION

People, food and beer.

ARE YOU OUR NEW FLOOR MANAGER?

We are looking for a full time manager on the floor that loves working in a busy environment with a sparkling atmosphere and for whom leadership comes naturally .

It is required that you have waiter experience and like taking charge and responsibility, especially during busy nights in our restaurant and bar. You will be the first and last thing our guests sees, so it is important that you are serviceminded and love giving people a freaking awesome experience.

You will work as our Restaurant Managers extend arm and be a vital part of our team of 40 employees. Your salary will reflect the high level of responsibility that lies in the job.



SUSTAINABILITY

Zero waste and water wastage are important to us, but social responsibility and local engagement are also key elements in our sustainability strategy. We aspire to create an including work environment where everyone feels like home, no matter your sexual preferences, the colour of your skin or the flag in your passport.

Do you want to join the Nørrebro Bryghus Family?
Send us your application at info@noerrebrobryghus.dk

ABOUT NØRREBRO BRYGHUS

Since 2003 we have been among the pioners of the Danish craft beer scene, and the place where organic beer and gastronomy teams up.

In the heart of Nørrebro you find our restaurant and bar, where the magic started almost 20 years ago. We were born in this vibrant part of the city, and Nørrebro is still a vital part of our DNA which are reflected in our food and beer selection.

In the basement you find our beaming BRAW Bar with 21 craft beers on tap, beer & yoga, beer choir and DJ every weekend. In the restaurant upstairs we can serve more than 150 a la carte guests on one night, and arrange company dinners for more than 200 people.

Psst! We serve the best after hour beer :)