

Join Our Team!

We are a father and daughter duo; Christer Arnesson and Moa Arnesson, with many years of experience in the restaurant business. Under the company Fjellestua Kafe & Restaurant AS we own and run three restaurants in Fageråsen a part of Norway's biggest ski resort Trysil; Restaurant Pilegrimen, Spiseriet Trysil, and Kafé Kasserolle.

Our passion is to create a restaurant experience that exceeds expectations of genuine and friendly service at all levels, for guests and co-workers alike. We believe in authenticity, responsibility, and fellowship. We want to run restaurants with great guest satisfaction and have fun at work with a great team.

Our three restaurants require all types of work experience. Whether you're new to the industry or have years of experience, we'd love to hear from you. We value a strong work ethic and are looking for people with positive attitudes, big smiles, a passion for service, and the ability to work well in a team.



As a part of our team of 20-ish people we offer you a job with great variation. We can organize living accommodation for affordable prices and a seasonal ski pass at a reduced price.

The period of employment varies but the season starts at the beginning of December and runs to the end of April. It is an advantage if you understand and speak a Scandinavian language, but it is not a requirement.

Send your job application to moa@trysil.com if you are applying as a waiter/waitress or cleaner/dishwasher. If you are applying for a kitchen job send your application to christer@trysil.com as soon as possible and latest before October 15th. Note in your application what kind of job you are applying for and in which restaurant you would prefer to work. We will be recruiting continuously from June.

You can also call or email Christer if you have questions or want more information at +46 703572050 or the email address above.

We are recruiting for the following positions:

Head chef/sous chef for Restaurant Pilegrimen

Sous chef/chef for Spiseriet

Waiters/Waitresses for winter season

Dishwasher & cleaner for winter season

Janitor/Handyman (maintenance, snow clearing)

Spiseriet Trysil www.spiseriettrysil.com



At Spiseriet we serve Italian style food and drinks lunch and evenings. After ski with live music every Friday and Saturday.

Here we serve Italian pizza, fresh pasta, delicious antipasti, Italian wines, drinks and beers. We have 120 seats indoors and 150 seats outdoors. Pizza for take away.

The guests order on their smartphone using a QR code and we serve both drinks and food to the table.

On sunny days we also open the outdoor deck.

Open: 11.30-16.00/21.00

Keywords: cozy, wide variety for the whole family, pizza, pasta, after ski, take away.



Kafé Kasserolle www.kafekasserolle.com

Café and lunch restaurant for families and guests who demand a quick and easy lunch alternative or "fika". Open daily 9.30-15.30 with "fika" from 9.30 and full menu from 11.00. We serve three variations of pancakes in two different sizes: 3 pancakes or 5 pancakes, three different casseroles served with bread, focaccia, a big selection of donuts, coffee, espresso, hot chocolate with lots of different toppings, soft drinks, beer on the bottle and wine on the glass.

The guests order on their smartphone using a QR code and we serve both drinks and food to the table.

On sunny days we also open the outdoor deck.

Open: 9.30 - 16.00

Keywords: fika, lunch, family restaurant, fast, easy, for all ages, playful.



Restaurant Pilegrimen www.restaurantpilegrimen.com



Our a la carte restaurant where you can enjoy a nice three course dinner with high quality wines. We serve 3-4 starters, 4-5 main courses, 3 desserts. The concept is Nordic Fusion with Scandinavian products in fusion with the rest of the world, prepared from scratch in exciting new ways and presented in a beautiful way by our highly skilled chefs. Customized, exciting wine list in a varied price range, Nordic cocktails, exclusive "avec" assortment and Gin & Tonic wagon.

Open: 18.00 - 22.00.

Keywords: taste experience, quality, high level of service, calm atmosphere, modern meets classic, nice dining, cozy mountain environment



Sustainability

We include all employees in the sustainability work and we include sustainability when we make decisions. We focus our sustainability work on four main areas: saving energy, reducing waste, sourcing good products and influencing all our stakeholders (guests, employees, suppliers and partners). For example, we only use green electricity, we reduce disposable materials, we serve dishes of different sizes, reduce the proportion of beef, offer more vegetarian dishes and one dish is labelled "most climate friendly dish"