

Kafé KONTRAST

who we are

Kafé Kontrast evolved from a love of the unpretentious. From a desire to share around a table. We draw inspiration from our Scandinavian roots, the charm of Southeast Asian kopitiam and the classic French bistro. We strive to create a space that captures the essence of these experiences.

We embrace the Swedish concept of "lagom" - which means "just enough" or "not too much, not too little." We like to think that the best meals are the ones that are simple and unpretentious.

Our mission is to bring contrasting characters and cultures together to create a good time with good food and drinks for people. We also work hard to be a contrast to what the hospitality industry has been like for us in the past, by focusing just as much on the happiness and well-being of our people as the satisfaction of our guests.

our core beliefs

Contrasts - in experiences and people / *Collaboration* - co-creating the experience

Lagom- not too much, not too little..but just right / *Hygge* - having a good time together

Fika - savouring the moment and giving yourself time to enjoy your life.

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who we are looking for

We are currently seeking a part-time Front of House/Barista to join our team. In this position, you will play a key role in providing excellent guest experience, preparing and serving beverages, and assisting with various front-of-house duties to ensure a seamless dining experience. You'll be working with the team towards the same goals and supporting the development of the concept.

you (are)

Friendly, ambitious, decisive, flexible, reliable and responsible. Enjoy being committed to a restaurant and look forward to growing it. Interested in growing and learning.

what we offer you

We are good to good people.

We offer fair compensation, real career growth and will work towards having a bonus program in place on top of regular salaries to make sure that everyone is happy when the business is doing well.

We promote work-life balance

We encourage our staff members to spend quality time with their loved ones. We do this by making sure that they are not always working when their friends and family have time off.

We nurture a hygge culture

We are a workplace that that promotes hygge. We do this with healthy communication, having a good time together and encouraging staff to take care of their mental health and wellbeing.

We give our people time to recharge

We do this by scheduling consecutive days off to let our people get some proper rest. When working in restaurants, the schedules are often too flexible which makes it hard to plan and keep a healthy balance. We counter this by having a schedule that is as regular as possible.