



CHEF | M,F,D | 80-100% | AS OF NOW

TO COMPLETE OUR TEAM!

ABOUT YOU

With character, edge & damn good ideas
No interest in rigid hierarchies, endless menus
or "that's how we've always done it"?
Perfect. Neither do we.

YOUR STAGE

A small but refined kitchen right in our wine bar in the heart of Zug
In short: unlimited freedom, limited space
Here, your signature matters – not your years of service

WHAT WE ARE LOOKING FOR

You bring your own ideas and love putting them on the plate
You take responsibility because you can – and want to
You cook creatively, honestly and with ambition
You work independently but are a true team player at heart
You enjoy being part of the action – not hidden away in the kitchen

WHAT WE OFFER

Creative freedom instead of rigid rules
A kitchen where you can truly express yourself
A young, dynamic team that sticks together and wants to grow
A lively wine bar atmosphere
(Yes, our wines are seriously good.
Can your food keep up? Challenge accepted?)
Fixed days off: Sunday & Monday – every week.
Fair conditions & genuine appreciation

IMPORTANT TO KNOW

You don't need to be a Michelin-star chef.
But you should be passionate & seriously motivated to take responsibility, think ahead
and make things better

SOUNDS LIKE THE PERFECT MATCH?

Then send us a few lines about yourself to hr@vivazug.ch or just drop by spontaneously