Work in RCMU



on board of Disnep (RUISE LINE



The first fine dining restaurant onboard a Cruise Line, Remy offers gourmet cuisine inspired by French gastronomy in a luxurious and fine setting, with panoramic ocean views.

The Menu was created by Arnaud Lallement and Scott Hunnel and has a **2* Michelin** level.

Several positions (M/F) are available:

Pastry Chef de Partie
Demi Pastry Chef de Partie
Chef de Partie
Demi Chef de Partie

Chef de Rang Demi Chef de rang

To apply, you must be at least 21 years of age, speak English fluently, and have a minimum of 2 years of full-time experience in a similar position.

