**Welcome to Musselbaren – The Mussel Bar on the West Coast**

***Work in Beautiful Bohuslän****, it stretches northwards along Sweden's West Coast from the city of Gothenburg up to the charming fishing town of Strömstad, by the Norwegian border. Famous for its archipelago, the rocky coastline is peppered with thousands of islands, large and small, with a stunning scenery and world class seafood. Inland, where the province nestles into the region of Dalsland, the landscapes are no less breath taking and the opportunities for foodie or outdoor experiences equally plentiful.*

*There's something for every type of traveller in Bohuslän, whether you're interested in culture and history, nature, sea life, family activities or just relaxing.*

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*Come in the summer and take a boat trip or kayak around the islands. Come in the autumn and pick wild mushrooms while you hike the remote forest trails, or come in winter and skate on frozen lakes or sea. You'll find a warm welcome and unique adventures waiting for you in Bohuslän, all year round.*

*Its 150 miles of fjords and inlets are dotted with around 8,000 islands, large and small, like Marstrand in the south and the Koster Islands in the north. The Musselbar restaurants, in Ljungskile and Smögen, are both located in the heart of Bohuslän where the daily fresh raw produce comes direct from the sea or land, just wait to be served*

## A bar that serves mussels

The Musselbar is not just a bar that serves mussel. But the focus is on one primary product, and as the name implies, that product is mussels. Specifically, Swedish grown blue mussels. But the Musselbar is also so much more. The Mussel Bar was established in summer 2014 in Lyckorna, Ljungskile, where the fjords slowly meander past, at the foot of the Bredfjället hills. We'd already been offering guests trips out to the Scanfjord mussel rigs aboard MS Märta for several years, so we decided we'd also start a simple restaurant that would just serve mussels. The idea was that the Mussel Bar, as a sort of tribute to this environmentally friendly delicacy, would give the mussel a place of its own in gourmet heaven. Since then it's just taken off. Journeying out into the fjord yourself to learn more about mussels, then getting to harvest your own, at their very freshest, direct from the growing rigs, is an experience that has become more and more popular among our guests and their friends.

### A proud bunch

The Mussel Bar is exactly what it sounds like: a bar where we mainly serve mussels. In Ljungskile we've already run the Mussel Bar for three incredible seasons.
Even if it's a relatively small restaurant we've had a fantastic response from our guests, as well as foodies, gourmands and journalists. We've been mentioned in the press all over the world, visited by national chefs of the year, been on TV and appeared in images and text in columns, blogs and food magazines. In 2016 we were also awarded a place in the Swedish White Guide and received a nomination for the prestigious Merroir Award, along with Sweden's absolute best restaurants. We are, of course, incredibly proud of everything that has been written and said! And for that we have the Swedish farmed blue mussels to thank, as super fresh as they are unique.

### Are you our new mussel chef?

Last spring, we opened a second Mussel Bar just up the coast in Kleven/ Smögen in a brand-new venue. That Mussel Bar will be on a site with a rich culinary history, where the famous Magasinet restaurant used to be in Smögen. We had a good first season getting to know our new market and neighbours. We have recruited a new restaurant manager for the coming season and are looking to recruit a team to take the humble mussel to a new level. As a chef and a part of the whole team

it´s important to understand that we work with an open-kitchen, so you should be comfortable with meeting the customer.
The restaurant in Smögen will also serve meat, fish and shellfish dishes, even if the mussel continues to be the main ingredient. Like the Mussel Bar in Lyckorna it'll be open every day during the summer, with a long pre- and post-season when we open over weekends from February to December when we serve a traditional Swedish Christmas smorgasbord.

We are looking for chefs for both of our restaurants. We want to find persons who are passionate about the food of the future that is sustainable and smart. Our team needs someone who is a chef with at least 4 years' experience of working in a first-rate kitchen. If you have experience of working with fish and shellfish that would be an advantage.

We are offering everything from permanent employment to seasonal and hourly work. As a co-worker at the Mussel Bar you are the sort of person who is happy to take centre stage, but has the guest firmly in focus and treats colleagues as team mates. You will need to have documented experience in your role and be really interested in food, drink and service. You are curious and like to be inspired, you want to acquire more skills and improve all you do. It's important to you to create that extra something in your meetings with others, whether that meeting is with a customer or your valued colleagues.

You understand and can express yourself in English. More languages and formal qualifications are a positive advantage, depending on your role. The position can be with a formal contract or by arrangement. Start date by agreement from March, April or summer season June-August 2017. Staff accommodation nearby can be offered at a low cost. So, if you want to work as a chef here don't hesitate to apply – we promise it'll be a worthwhile and enjoyable experience!

**Make us both happy** - Get in touch! Enquiries will be answered mainly by email. janne@musselbaren.se, phone: +46 705 77 50 15. Applications will be dealt with as they come in. Send a covering letter as well as a CV with references, or something that you think tells us a bit about who you are, what you've done and where you see yourself going. If you want to make us happy send a selfie video – that would be phenomenal. Looking forward to hear from you!

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