



Join Our Team!

We are three Swedish partners - Adam Bergzén, Martin Sturmhoefel, and Helen Sturmhoefel - with many years of experience in the hospitality industry.

Together, we own and operate four unique and vibrant restaurants: Restaurant Fjellroa, Spiseriet Trysil, Kafé Kasserolle, and Restaurant Pilegrimen. All are located in Fageråsen, a beautiful part of Norway's largest ski resort, Trysil.

Under our company name, Restauranthuset Fageråsen AS, we are passionate about creating memorable experiences through warm hospitality and high standards - both for our guests and our amazing team members. Our focus is simple: satisfied guests, a fun work environment, and being part of an awesome team!

Our vision: **World-class sustainable mountain restaurants!**

Core values: **Hospitality - Fellowship - Know-how**

Whether you're new to the industry or an experienced pro, we welcome all kinds of talent. We look for people who smile easily, love working with others, and bring a positive energy to the job.

Our available positions include:

- Head Chef for Restaurant Pilegrimen
- Chefs
- Waiters/Waitresses
- Dishwasher & Cleaner
- Janitor/Handyman (snow clearing, maintenance, snowmobile transports - Snowmobile license required)

As a part of our team of 25-ish people we offer you a job with great variation. We can organize living accommodations 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 applications to:

- hanna.alster@trysil.com - waiter/waitress, cleaner, janitor
- adam@trysil.com - kitchen jobs
- Questions? Contact Helen: helen@trysil.com

Send your application 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 working. We will be recruiting continuously from May.

If you would like a reference how it is to work for us and what Trysil is like you are welcome to contact our team members:

Linus, chef Linus@noll54.se

David, waiter davidmoberg92@gmail.com

Gintare (dishwasher/cleaner) cgintare@gmail.com



Our Restaurants

Restaurant Fjellroa

www.restaurantfjellroa.com



RESTAURANT
FJELLROA

A restaurant with 125 seats indoors and 150 seats outdoors on a big deck.

It is beautifully located right in the middle of run nr 53. You can only access the restaurant on skis or snowmobile.

The restaurant will be operating the same hours as the lifts, 9.00-15.30

Here we serve burgers and bowls, wraps, several different draft beers, wine, drinks all kinds of coffee, Swedish “fika” and hot chocolate.

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

Keywords: fast, exciting menu and tastes, restaurant feeling (opposed to self-serve), magnificent views.





Spiseriet Trysil

www.spiseriettrysil.com



At Spiseriet we serve Italian style food and drinks lunch and evenings. Après 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: 11.30-16.30/21.00

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 10.00-15.30 with "fika" from 10.00 and full menu from 11.00. We serve three variations of pancakes in two different sizes: 3 pancakes or 5 pancakes, three different homemade 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: 10.00-16.00

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 cart.

Open: 18.00-23.00.

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



Sustainability

All our restaurants are certified with Eco-Lighthouse and we include all employees in our sustainability work and we also include sustainability when we make decisions and at all levels in our operation. 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"

You can read more about our sustainability strategy on our websites.

Welcome with your application!

Helen, Adam & Martin

