Restaurant Manager, Halifax Roskilde

We are currently looking for a driven and energetic **Restaurant Manager** to join **Halifax Burgers in Roskilde**, located at Skomagergade 38 in the middle of Roskildes lively pedestrian street.
The restaurant is spread across two floors and has a nice little outdoor area providing plenty of space to welcome our guests.
We are looking for someone with experience from a similar position within the restaurant industry, who is passionate about leading and developing people. You lead by example, set the standard for others, and inspire your team through your actions and commitment.

What we expect from you

As a Restaurant Manager, you will set the direction for the entire team and ensure that operations, motivated employees, and satisfied guests come together seamlessly. You will work closely on a daily basis with the restaurant's Head Chef.
We expect you to take ownership of your restaurant and ensure it meets Halifax's high standards in terms of product quality, service, and work environment.

Additional requirements

You can build and lead a team while working with goal setting, task prioritization, delegation, and follow-up
You are a strong leader for your middle managers, both front-of-house and in the kitchen
You can create staff schedules and ensure alignment between budget, sales, and labor costs – while always keeping guest satisfaction as your top priority
You are comfortable conducting job interviews, performance and development conversations, as well as handling sick leave discussions and, when necessary, warnings or terminations
You have a strong passion for service and are present on the floor, leading from the front
You are prepared to handle difficult conversations as a natural part of being a leader, with the mindset that they are necessary for both you and your team to succeed

Personal qualities we value

You are charismatic, hardworking, and have a natural sense of humor. You have strong insight and a genuine curiosity about everything within your area of responsibility, and you demonstrate exceptional ability to help others succeed.
You are adaptable and resilient when plans change unexpectedly, and you remain composed even when your day takes an unexpected turn. You are also a great listener. Empathy is one of your strengths – you understand both your team and your guests and quickly identify what is needed to turn a poor experience into a great one.

About us

The Halifax story began in 2007, when friends Ulrich and Peter opened their first burger restaurant on Frederiksborggade in Copenhagen. In May 2025, Halifax became part of NoHo Partners.
From the beginning, the focus has been on high-quality burgers made from great ingredients, served in a welcoming and informal atmosphere – and that is still at the core of what we do today. No fuss, just strong ambitions!
As a workplace, we prioritize well-being, community, and fair working conditions. When you join Halifax Burgers' strong team of leaders, you will find that we support both your professional and personal development.

Practical information
120-160 hours monthly with evening and weekend shifts.
Start date: January 2027 or soon as possible.
Salary based on qualifications.

For questions about the position, please contact: Recruitment Manager Sarah Schlander at sarah@nohopartners.dk or Line Director Tim Misseris at **tim@halifax.dk**
Applications are reviewed on an ongoing basis, so don't hesitate – send your application today