

Join Darcy's as Café Manager at Copenhagen Contemporary

We're looking for a hands-on Café Manager to lead the daily operations of Darcy's café at Copenhagen Contemporary (CC).

Since taking over the café in January 2025, Darcy's has grown the location into more than just a museum café. Alongside daily café operations, we also cater events, company bookings and manage bars for events hosted at Copenhagen Contemporary, creating a dynamic and varied workplace in one of Copenhagen's inspiring cultural settings.

We're now looking for someone who wants to take ownership of the day-to-day operations at CC and become a key part of the Darcy's team.

Your Role

As Café Manager at Darcy's at CC, you'll be responsible for ensuring the café runs smoothly day-to-day while creating a welcoming experience for guests, supporting events and acting as the main point of contact onsite.

This is a varied, hands-on role for someone who enjoys responsibility, hospitality and keeping things organised.

Your responsibilities include:

Café Operations & Guest Experience

Creating a warm and welcoming atmosphere while serving guests, preparing high-quality coffee and ensuring a great overall café experience

Food Preparation

Preparing food sold (simple dishes) in the café before and during service, ensuring consistency, quality and smooth execution throughout the day.

Daily Operations & Ownership

Taking responsibility for keeping the café running smoothly, maintaining overview, placing orders, staying on top of stock levels and ensuring the space remains organised and well-functioning.

Team Coordination

Acting as the main contact person for Darcy's staff at Copenhagen Contemporary and helping coordinate the day-to-day flow of the café.

Collaboration with Copenhagen Contemporary

Being the day-to-day face of Darcy's towards the Copenhagen Contemporary team and maintaining a strong collaborative relationship.

Events Support

Supporting with setup and execution of events, company bookings and bar operations when needed

What Makes You a Great Fit

You enjoy creating great guest experiences and take pride in making things run smoothly. You're proactive, reliable and comfortable balancing hospitality, operations and practical problem-solving in a fast-moving environment.

We imagine you have

- Minimum 2 years of experience working in cafés and/or kitchens
- Experience with coffee service and guest-facing hospitality
- A structured mindset and strong sense of responsibility
- Ability to maintain overview and stay calm during busy periods
- A hands-on attitude and willingness to jump in where needed
- Strong communication skills in English (Danish is a plus, not a requirement)

Why You'll Love Working at Darcy's

- A varied role with real responsibility and ownership
- A creative and vibrant workplace inside Copenhagen Contemporary
- Primarily daytime working hours
- The opportunity to work across café operations, food and events
- A close-knit and informal team with room to make an impact

Good to Know

- Location: Darcy's at Copenhagen Contemporary, Refshaleøen
- Hours: Full-time (also weekends)
- Salary depending on experience
- Start date: As soon as possible (realistically mid July – beginning of August)

Ready to Join Us?

Send your CV and a short motivation to jobs@dacys.coffee

We'd love to hear from someone who wants to take ownership of a café, create great guest experiences and become an important part of the Darcy's journey.