Gastronomes and gourmet connoisseurs mark this name: Tamás Széll! The 34-year-old chef has won the Bocuse d’Or Europe 2016, the most prestigious reward in the world of European gastronomy. Wednesday, at Budapest, performing live in front of hundreds of enthusiastic supporters, Tamás Széll surpassed the other 19 participants thanks to his talent and creativity. He won over the contest jury that was composed of legendary chefs from all over Europe by preparing a leg of young deer grilled on charcoal with Hungarian spices, mushrooms and smoked magalicza pork fat (Hungarian spring forest theme) and a lightly salted Sterlet and langoustine glazed with pickled ramson seeds and brown butter (Hungarian spring revival).

After long months of practice and rehearsals involving much abnegation, ups and downs, extreme concentration finally followed by two days of very intense competition, 11 European candidates have now earned their qualification to take part in the World Final that will take place in Lyon, France on January 24th and 25th, 2017. An event that promises to mark the history of the contest, as not only will it reveal the new stars of gastronomy worldwide but it will also mark the 30th anniversary of this unique contest that was created by Paul Bocuse, the leader of haute cuisine.

« Bocuse d’Or Europe has never been as popular as it is now around the world. It’s a great success! The enthusiasm and support of the whole Hungarian nation have boosted the show. They succeeded in promoting their gastronomic and cultural assets. »

Florent Suplisson, GL events Gastronomic Events Director

PODIUM OF THE BOCUSE D’OR EUROPE EDITION 2016

BOCUSE D’OR - HUNGARY
Tamás Széll from the restaurant Onyx* (Budapest), won the Bocuse d’Or Europe 2016 and 12,000 euros in prize money.

BOCUSE D’ARGENT - NORWAY
Christopher William Davidsen, from the restaurant Søstrene Karlsen (Trondheim), won the Bocuse d’Argent 2016 and 9,000 euros in prize money.

BOCUSE DE BRONZE - SWEDEN
Alexander Sjögren, freelance, won the Bocuse de Bronze 2016 and 6,000 euros in prize money.

SPECIAL PRIZES

Special Fish Prize : Viktor Órn Andréssson, Chef at Grillid restaurant (Reykjavik) - Iceland

Special Meat Prize : Laurent Lemal, Executive Chef Domaine de Riberach* (Belesta) - France

Best Commis Prize : Hampus Risberg - Sweden
11 COUNTRIES QUALIFIED FOR THE WORLD FINAL IN LYON

Following the two days of competition, 11 chefs have won their ticket to participate in the international grand finale of the Bocuse d’Or that will take place in eight months at Lyon, France, as part of the Sirha trade exhibition. But there is no time to rest! They now need to start an intensive training programme in order to be ready for the final event. Their objective is clear: to become the best of the very best.

<table>
<thead>
<tr>
<th>COUNTRY</th>
<th>PARTICIPANT</th>
<th>RESTAURANT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hungary</td>
<td>Tamás SZÉLL</td>
<td>Onyx*, Budapest</td>
</tr>
<tr>
<td>Norway</td>
<td>Christopher William DAVIDSEN</td>
<td>Søstrene Karlsen, Trondheim</td>
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<tr>
<td>Sweden</td>
<td>Alexander SJÖGREN</td>
<td>Freelance</td>
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<tr>
<td>France</td>
<td>Laurent LEMAL</td>
<td>Domaine Riberach*, Bélesta</td>
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<tr>
<td>Iceland</td>
<td>Viktor Örn ANDRESSON</td>
<td>Grillid / Rodisson SAS, Reykjavik</td>
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<td>Finland</td>
<td>Eero VOTTONEN</td>
<td>Restaurant Olo*, Helsinki</td>
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<td>Netherlands</td>
<td>Jan SMINK</td>
<td>Libri***, Zwolle</td>
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<td>Switzerland</td>
<td>Filipê FONSECA PINHEIRO</td>
<td>Restaurant Hôtel de Ville***, Crissier</td>
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<td>Peter AESAERT</td>
<td>Belgocatering, Alost</td>
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<td>Denmark</td>
<td>Morten FALK</td>
<td>Kadeau*, Aakirkeby</td>
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<tr>
<td>Estonia</td>
<td>Dmitri ROOZ</td>
<td>Restaurant Farm, Tallinn</td>
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</tbody>
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THE BOCUSE D’OR WILL BE CELEBRATING 30 YEARS

On January 24th and 25th 2017, the contest will be celebrating 30 years of existence in style. Many cooking contests have been created since, in particular for TV shows, many have come and gone. It seems important to note the pioneering vision of the Bocuse d’Or and its exceptional longevity. The contest has come such a long way since 1987 when Paul Bocuse launched this event that he intended as being both professional and festive! Since then, dozens of chefs have earned an international standing for themselves, new cooking techniques have been revealed, new trends have emerged, and less known culinary cultures have gained recognition. This 2017 edition will undoubtedly mark the gathering of the worldwide gastronomy family united by Monsieur Paul’s original objective that was to “turn cuisine into a great show!”

Discover all the photos to the Bocuse d’Or Europe 2016 on :
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Username/Login: pressebocusedoreurope2016 / Password: bocusedoreurope2016

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#Bocusedor

Press Contact : AB3C
34, rue de l’Arcade - 75008 - Paris
Jean-Patrick Blin - Bourlaye Cissé
+33 (0)1 53 30 74 01
+33 (0)1 53 30 74 32
jeanpatrick@ab3c.com - bourlaye@ab3c.com

Bocuse d’Or Europe - 10 & 11 May 2016 - Budapest, Hungary