SIRH+/ BOCUSE D’OR
EUROPE 2022 BUDAPEST

PROGRAMME
MARCH 23RD & 24TH 2022
Hungarian gastronomy has developed by leaps and bounds in recent years. We are proud that our country in the heart of Central Europe is now recognised by the world's gourmets not only as the home of goulash and Tokaji Aszú, but also as a remarkable gastronomic destination where high-quality locally sourced food prepared by award-winning chefs is served in world-class restaurants.

In this success story there have been several significant milestones. The first – and perhaps the most important – was the founding of the Hungarian Bocuse d'Or Academy. The second milestone was that the Michelin Guide discovered Hungary and awarded a few restaurants with its stars. And, of course, in 2016 Budapest hosted the European final of the Bocuse d'Or for the first time. For us Hungarians that event will always remain a beautiful and joyful memory – not only for the honour of being host, but also because of the success of Tamás Széll and the Hungarian team.

Therefore being chosen once more to host the European final of the world's most prestigious chefs' competition is an exceptional honour for Hungary. Paul Bocuse, the competition's eponym and intellectual father, is sadly no longer with us; but everything he stood for lives on in every slice of perfectly cooked meat and in every beautifully served dish that combines creativity and good taste. What this tells us is that cooking is art, and eating is an aesthetic delight.

In this spirit, I wish the great chefs participating in the competition every success, and the members of the tasting jury and all those in attendance a pleasant and delicious experience.
Haute cuisine, dear to Paul Bocuse, is like major historical events: it transcends individuals, bringing out the best in them, revealing untapped resources. Indeed, the work that is required in the kitchen is so demanding that it leads to excellence.

The Bocuse d’Or Europe invites the participants of this latest edition to repeat this considerable feat. Taking part in the Bocuse d’Or contest means entering the intimacy of the creative process and witnessing excellence.

The event’s history with Budapest and Hungary was undoubtedly consolidated in 2016, when native Hungarian chef Támas Széll won the Bocuse d’Or Europe in a memorable final, after two participations. A strong relationship that has never wavered since.

Six years later, here we are in Budapest for the Sirha Budapest trade fair and for the Bocuse d’Or Europe, which not only witnessed the crowning of a native chef but also offered an opportunity for the whole country to rediscover regional products, fruit and vegetable picking, including potatoes, which are an essential product in the 2022 European final, a symbol, and a source of pride.

I would like to take this opportunity to thank the Hungarian government and all the partners for their unwavering support to the Bocuse d’Or contest. May the best chef win!
LET YOUR CREATIONS SHINE
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Programme as of March 17, 2022. Subject to modifications.
Check latest updates at bocusedor.com
In the heart of Europe lies a country famed for its exquisite wines and thermal waters. This is the land of Tokaji Aszú, one of the finest sweet wines on Earth, a nation with more thermal springs than any other on the continent. One that is landlocked yet can still be called ‘Land of Waters’, containing the largest biologically active thermal lake in the world suitable for bathers.

A land where tradition, history and a glamorous modern lifestyle go hand in hand, reflected in a Michelin-starred gastronomy that embraces new trends while honouring its stellar past.

In Hungary, there’s usually something historic or contemporary to attract you, the atmosphere vibrant and relaxing at the same time. It could be the strong folk culture, the spas and baths, the cowboys of the Great Plain, Budapest’s beautiful Parliament building, the spicy, hearty cuisine based on seasonal produce, the fine wines – your experiences here will be authentic, carefree and profound, leaving long-lasting memories. They will probably involve water in some shape, way or form. You’ll soak in the beautiful thermal baths, spas and Lakes Balaton and Tisza, gaze at the Danube as it elegantly divides the capital into Buda and Pest, local sportsmen kayaking past arenas where major sports events take place. In all, Hungary has more than 1,400 springs, more than 200 thermal baths and 40 spa hotels. This is also a land of creative cuisine, high-quality ingredients and genuinely friendly service, all combining to provide a unique dining experience. New restaurants, bistros and street-food outlets dot all corners of the capital. Fine-dining enthusiasts have the choice of several Michelin-starred restaurants in Budapest, all within the city centre. Discover the wonders of Hungary and make memories you will remember for the rest of your life. Visit Hungary!
High-quality and diverse ingredients are provided by the region’s wonderful geographic location and climatic conditions. We are experiencing a period of gastronomic evolution in Hungary: new restaurants, bistros, street food outlets and wine bars have opened both in Budapest, and right across the country. Spicy, meaty, hearty, colorful and delicious – Hungarian cuisine is heavenly and the countryside provides the best ingredients for the rediscovery of Hungarian gastronomy, while the area is also attractive to culinary artists thanks to the trend of using local farms and the commitment to sustainable operation.

Nowadays, a new approach has crystallised in top Hungarian restaurants: the daring use of top international gastronomic technology and the level of professionalism is world class. Yet at the same time, they are capable of striking an independent note while reinventing Hungarian traditions in a contemporary style. At the same time, Hungary is developing a high international profile as a culinary destination: partly due to the Michelin-starred restaurants and the catering businesses recommended by the Michelin Guide. One of the country’s top chefs, Tamás Széll, has also done much to raise the profile of this new gastronomic wave in Hungary. The total number of One Michelin Starred restaurants of Budapest in the guide is now 7.

Chefs in Hungary have never been in the spotlight to the extent that they are today. The “Made in Hungary” Top Gastronomy Association was set up to help communicate Hungarian contemporary gastronomy’s message. It was an exceptionally important milestone in Hungarian gastronomy, when the European part of the Bocuse d’Or competition was held in Budapest in May 2016, providing an opportunity to showcase Hungarian ingredients. After hosted this iconic event in 2016, Budapest cannot wait to be staging the European selecting event of this prestigious contest in March 2022 again!
YOU ARE THE PRESIDENT OF HONOUR OF THE BOCUSE D’OR EUROPE 2022. WHAT DOES THIS MEAN TO YOU, WHAT’S YOUR VIEW OF CONTESTS IN GENERAL? HOW WILL YOU APPROACH YOUR ROLE?

I think it is important to stress that I feel most honoured. I’m a self-made chef, I did not go to culinary school, I didn’t have any training. I declined to take part in Masterchef because it’s not the type of thing I support really. However, we have always respected and followed the Bocuse d’Or, as the contest reveals great talents in gastronomy, the world’s top chefs have ties with the event. For me who entered the cooking world through the backdoor this represents one of the most important successes in my life. As for who will be the winners, I would say they are all well-prepared and talented chefs, and I’ll be there. I see it as a tribute to those who have fought to be where they are without any help. Cooking is subjective, it is difficult to judge but some things can be assessed: precision, passion…

WHAT EXPERIENCE DO YOU WANT TO OFFER AT HIŠA FRANKO FOR CUSTOMERS WHO VISIT YOUR RESTAURANT, OR FOR SOME, SLOVENIA?

Through our products and ingredients and how we prepare them, I believe we are quite clear about who we are, our traditions, the surrounding landscape. I think that after enjoying a meal at our restaurant, you know that you are in a unique environment where nothing is globalised. The products don’t travel, we only source them from the local producers’ market, there are no supermarkets nearby. We can mention ricotta, cottage cheese, they will have unique flavours. We endeavour to highlight the beauty of nature, of western Slovenia. In a preserved world, with no industry, the products retain their original and straightforward taste that is sometimes missing in today’s gastronomy.

YOUR CAREER HAS TAKEN MANY TWISTS AND TURNS, YOUR DIPLOMAS, YOU SPEAK SEVERAL LANGUAGES, YOU ALSO FOLLOWED YOUR VOCATION OUT OF LOVE. LOOKING BACK ON YOUR CAREER, WHAT DO YOU SEE TODAY, ARE YOU AT AN IMPORTANT CROSSROAD?

Yes, a major crossroad. For someone who has dreams, each moment is a sort of crossroad. I like to think I still have some time before me to do things better: cook better, gardening, understanding the surrounding environment, Mother Nature. I’m looking forward to launching our new season 2022 at Hiša Franko because our menu introduces a fresh approach to our cooking, placing the emphasis on ultra-local products, prepared with the techniques and creativity required to deliver refined cuisine.
ABOUT THE BOCUSE D’OR
Technical skills and creation, commitment and human values are heralded to reveal the great talents of tomorrow’s Haute Cuisine. It is a universal language, understood across the 5 continents that comes to life here in the creations, recipes, dishes, as delicate as they are spectacular, prepared in front of a live audience of enthusiastic supporters. For 30 years, the Bocuse d’Or has honoured Chefs whose dedication to their art and cooking in general perpetuate the timeless spirit of Paul Bocuse.

In 2005, the contest introduced a two-year selection process, with national and continental events including the Bocuse d’Or Europe, Americas, Asia-Pacific and Africa, in which fierce culinary jousts determine the 24 countries that will take part in the Grand Finale. Supported by a community of chefs across the world, the Bocuse d’Or now boasts approximately 60 national selecting events and 4 continental events for the 2022-2023 cycle. The Grand Finale, will be held, as always, as part of the Sirha Lyon trade exhibition, on January 22nd and 23rd, 2023.

Created by a chef for chefs, the Bocuse d’Or is more than a gastronomy contest. It is also a universal system for sharing in high definition and recognition on a global scale.

A UNIVERSAL SYSTEM FOR SHARING AND RECOGNITION

METRO’s long-standing partnership as Main Sponsor of the Bocuse d’Or demonstrates our everyday commitment to the culinary professionals all over the world. Our specialised teams are working continuously to meet the needs of professional kitchens in their quest for quality, freshness and assortment of products as well as innovative solutions.

Convotherm provides cutting-edge combi oven technology based on innovation and sustainability. Advancing Your Ambitions is our philosophy, based on passion and commitment to provide the best combi oven solution to meet the varied needs of chefs across the globe. Now introducing our new combi oven for professionals the Convotherm maxx pro.
2 YEARS OF NATIONAL AND CONTINENTAL SELECTING EVENTS HELD IN MORE THAN 60 COUNTRIES

Over the course of its history, the Bocuse d’Or has offered a great opportunity to observe the diversity in culinary heritages as well as significant evolutions on the gastronomic scene worldwide.

The contest spread rapidly to the 4 corners of the planet thanks to its international network of Academies. Each year, the Academies endeavour to raise the bar and encourage the teams to reinvent themselves in their effort to achieve the top place on the podium.

For the 2022-23 cycle, no less than 67 countries will be taking part in the national qualifying rounds. Each of them will apply to their respective continental selecting events (Africa, Americas, Asia-Pacific and Europe). These selecting events welcome all nations wishing to join the Bocuse d’Or adventure to promote their culinary heritages. Exceptionally this year, some of the continental selecting events can not be held due to sanitary measures on their territory. Teams will submit an interactive application to convince a committee of chefs presided by Jérôme Bocuse and Régis Marcon, to select them for the Grand Finale.

Bragard, a French brand of international renown, designs bold and environmentally friendly products. Bragard is proud to dress each team during this European selection with qualitative and technical products that will provide them with all the necessary comfort to compete.

For more than 30 years, French frozen bakery manufacturer Bridor has been combining the power of large-scale manufacturing with the virtuosity of bakery expertise to offer to Chefs high-quality breads and Viennese pastries inspired by bakery cultures worldwide.
GRAND FINALE
LYON – FRANCE
24 countries competing

22-23 JANUARY

WILDCARDS
2 countries selected

14-15 JULY
BOCUSE D’OR
AMERICAS
SANTIAGO – CHILE
• 12 countries competing
• 5 selected

19 MAY
BOCUSE D’OR
AFRICA
DALKA – MOROCCO
• 8 countries competing
• 2 selected

23-24 MARCH
BOCUSE D’OR
EUROPE
BUDAPEST – HUNGARY
• 17 countries competing
• 10 selected

2023

BOCUSE D’OR
ASIA PACIFIC
SELECTION ON
APPLICATIONS
• 12 countries competing
• 5 selected

2022

4 CONTINENTAL SELECTING ROUNDS

2021

67 NATIONAL SELECTING ROUNDS

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2016 will remain etched in the history of the encounter between the Bocuse d’Or and Hungary with the crowning of native chef Tamás Széli, who won the selecting event for Europe with brio. Hungarian gastronomy has continued to reinvent itself, offering a new scene to young chefs evermore inspired by their terroir, local products, fruit picking, and the elegance of the superb Tokaj, unique white wines from the Northeast region of Budapest.

For the 2022 edition, the Organising Committee has chosen the most emblematic products in Hungarian gastronomy: venison, from deer hunting, as well as potatoes, sour cream, and cottage cheese, simple popular products that are representative of the country’s culinary traditions.

As an emblematic stage in the Bocuse d’Or contest, the European continental selecting round quickly established itself as one of the major events in the contest. Each edition brings together participants who are increasingly talented with a smaller gap between favourites and challengers. The chefs will need to surpass themselves to convince the judges, relying on the finesse of their recipes, their culinary expression and creativity, technical skills… challenges that hold the promise of an intense competition!

Over the two days of the contest, with 5 hours 35 minutes of tests, the team will battle it out to win a place on the podium. Indeed, the main objective for the 17 participants is to finish in the top 10, thus ensuring they will take part in the grand finale. May the contest begin, may the best talents win!

“The Bocuse d’Or is the greatest of tributes in our very demanding trade. At a time when the world of cooking is more than ever prepared to evolve to renew with its full glory after such an unsettling period, I am convinced that Budapest will once more be an exceptional host city to celebrate our profession.”

ZOLTÁN HAMVAS, PRESIDENT OF BOCUSE D’OR HUNGARY

Partner committed to excellence from the land to your plate. Working hand in hand with growers searching for the best association between terroirs and fruit varieties, Capfruit accompany gastronomy professionals, promoting their techniques, defending their traditions, while capitalizing on innovation to raise their savoir-faire to the highest levels of fame, everywhere in the world.
OUR PARTNERS ACTIVELY SUPPORT THE BOCUSE D’OR EUROPE

The formidable human adventure of the Bocuse d’Or would not be possible without the active involvement of our partners. Thanks to their sincere commitment to the values of the contest, they contribute to the promotion of cuisine all over the planet, revealing its most talented players.

HOSTED BY

MAIN PARTNERS

PLATINUM PARTNERS

PREMIUM PARTNERS
INTERVIEW OF
CHRISTIAN ANDRÉ
PETTERSEN
“THE DEVIL IS IN THE DETAILS”

YOUR ADVENTURE WITH THE BOCUSE D’OR IS ENTERING ITS FIFTH YEAR NOW. THE CONTEST HAS BECOME PART OF BOTH YOUR PROFESSIONAL AND PERSONAL LIVES. IS IT STILL AS IMPRESSIVE OR HAS YOUR RELATIONSHIP TO THE BOCUSE D’OR BECOME SOMETHING NATURAL FOR YOU?

I think it’s natural, the past four years have been a great experience. I feel really privileged to be a part of it, it was a dream of mine ever since I was 9! But for me the Bocuse d’Or is still just as complex. Being a good chef is not enough, you must be able to do everything. Each step and any progress I have made during these years certainly contributed to make me a better person.

THE HUMAN DIMENSION OF THE EVENT IS STILL AS IMPORTANT AS EVER. IT IS AT THE HEART OF SUCH A DEMANDING CONTEST AND RIGOROUS TRAINING. HOW DO YOU SEE THIS ASPECT, HOW DO YOU TAKE IT INTO ACCOUNT?

You need to be very strict when you’re training, which does require good discipline, but you also need to surround yourself with people who are aware of all this. You must always believe in the process and show patience. The goal can seem very far away, but anything you learn along the way is a bonus, and the devil is in the details.

DO YOU FIND THAT BEING ON THE OTHER SIDE IS MORE LIBERATING?

Not really. When you’re cooking and the stopwatch starts, there’s so many things to prepare, you don’t have time to think about pressure because the clock is ticking, but when you’re observing, you realise how much stress is generated around you. I’m more a man of action than words.

WHAT INFLUENCE DID THIS EXPERIENCE HAVE ON YOUR WORK, ON HOW YOU IMAGINE YOUR DISHES?

It changed my perception, the way ingredients are related, you also realise how important it is to respect the products, the producers… My work is to highlight the products, respect them as they are and work with them naturally. Sprinkling a spoonful of caviar over your dish doesn’t make you a good chef. A good chef must understand the categories of vegetables, herbs, and ingredients that are not used so often. If you can apply this to other techniques, tastes, and flavours, then you’re a good chef.
**MAKE YOUR DINING EXPERIENCE even more Unforgettable**

SIRH+/BOCUSE D’OR
EUROPE 2022 PLATINUM PARTNER
CANDIDATES, JURY & TESTS
**WEDNESDAY, MARCH 23RD**

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<td>3</td>
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<tr>
<td>4</td>
<td>DENMARK</td>
<td>9:10 am</td>
<td>2:10 pm</td>
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<td>FRANCE</td>
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<td>SLOVAKIA</td>
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<td>ICELAND</td>
<td>9:50 am</td>
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<td>BELGIUM</td>
<td>10:00 am</td>
<td>3:00 pm</td>
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1:20 pm  
Jury members enter on stage  
5:00 pm  
Official photo

**THURSDAY, MARCH 24TH**

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<td>SPAIN</td>
<td>8:50 am</td>
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<td>3</td>
<td>HUNGARY</td>
<td>9:00 am</td>
<td>2:00 pm</td>
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<td>THE NETHERLANDS</td>
<td>9:10 am</td>
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<tr>
<td>5</td>
<td>UNITED KINGDOM</td>
<td>9:20 am</td>
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<td>LATVIA</td>
<td>9:30 am</td>
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<td>NORWAY</td>
<td>9:40 am</td>
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<td>3:15 pm</td>
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<td>TURKEY</td>
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<td>3:25 pm</td>
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<td>SWEDEN</td>
<td>10:00 am</td>
<td>3:00 pm</td>
<td>3:35 pm</td>
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1:20 pm  
The Jury members enter on stage  
6:00 pm  
Awards Ceremony

Valrhona has been a partner of artisans of taste since 1922. Its mission, “Together, good becomes better,” expresses the strength of its commitment. With its partners, chefs and cacao producers, Valrhona imagines the best in chocolate to create a fair and sustainable cacao industry and to inspire gastronomy that is good, beautiful and just.
MARCH 23rd
START  8:40 am
PLATE TASTING  1:40 pm
PLATTER TASTING  2:15 pm

YOUR FAVOURITE CHILDHOOD DISH?
Tomatoes with sour cream

YOUR FAVOURITE RESTAURANT?
Eleven Madison Park

DEAD OR ALIVE, WITH WHO WOULD YOU LIKE TO HAVE A DINNER WITH?
Anthony Bourdain, Daniel Humm, Penelope Cruz, Snoop Dog

JAKUB KASPRZAK

COMMIS: DAWID CIEŚLIŃSKI
COACH: TOMASZ GRABSKI

In love with French gastronomy and cookbook enthusiast, this former student of the Institut Paul Bocuse has enriched his knowledge through multiple international experiences with passionate chefs. Silver medallist at the Polish selection of the Bocuse d’Or in 2018 and winner in 2019, Jakub will compete again in 2021 for the second time at the Bocuse d’Or Europe.
Alexander Gureev

HOTEL BRISTOL (OSLO, NORWAY)

Born in Tallinn, Alexander began his culinary training at a very young age. He studied at Le Cordon Bleu in London, confirming his professional ambitions. After working as a chef in the English capital, he collaborated with prestigious chefs in Norway. Today he is sous-chef of the Bristol Hotel in Oslo. Third in the Bocuse d’Or Estonia in 2019, he tries his luck again in 2021 and wins the first place, which is implying a qualification for the European selection in Budapest.

What is the strangest/astonishing thing you have ever eaten?

Century egg

If you were not a chef, you would be...

Psychologist

If you were a superhero, you would be...

Iron Man

Estonia

MARCH 23rd

START 8:50 am
PLATE TASTING 1:50 pm
PLATTER TASTING 2:25 pm
Raised in the world of gastronomy, Brian Mark quickly decided to make its profession, becoming head-chef at Søllerød-kro in Copenhagen in 2013 (Michelin-starred). Finding his foundations in world cuisine while using only seasonal products, Brian Mark is now considered one of Denmark’s most prominent culinary artists.

**BRIAN MARK HANSEN**

**SOELLEROED KRO (HOLTE, DENMARK)**

**COMMIS: ELISABETH MADSEN**

**COACH: CHRISTIAN EBBE**

Oysters with coffee

Elvis Presley, Paul Bocuse, My Grandmother, Thomas Keller

WHAT IS YOUR PERSONAL AND ORIGINAL TOUCH IN YOUR CUISINE?
It's my own style, I do what my heart tells me

WHAT IS THE STRANGEAST/ASTONISH THING YOU HAVE EVER EATEN?

DEAD OR ALIVE, WITH WHO WOULD YOU LIKE TO HAVE A DINNER WITH?
Elvis Presley, Paul Bocuse, My Grandmother, Thomas Keller

MARCH 23rd
START 9:10 am
PLATE TASTING 2:10 pm
PLATTER TASTING 2:45 pm
IF YOU WERE A SUPERHERO, YOU WOULD BE...
Batman

WHICH DRINK SOUNDS MORE LIKE YOU?
An Americano

WHAT IS THE STRANGEST/ASTONISH THING YOU HAVE EVER EATEN?
Chocolate Ants in Guatemala

NAÏS PIROLLET
INSTITUT PAUL BOCUSE (ÉCULLY, FRANCE)

COMMIS: COLE MILLARD
COACH: TABATA MEY

A native of Briançon, Naïs graduated from the Institut Paul Bocuse in 2017 as valedictorian. She started working at the "Saisons" application restaurant and then continued her career with starred chef David Toutain in Paris for two years. In November 2021, Naïs won the French national selection in Reims and became the first woman to represent France at the Bocuse d’Or Europe.
First Slovak chef to be Michelin-starred, Peter has been working since he was 15 years old in the best restaurants in the country, evolving from commis to chef. After several months of complete immersion studying Nordic cuisine in the Lofoten Islands (a remote region of Norway), Peter left the Far North for Austria, where he has been in charge of the kitchens of the restaurant "Das Loft" for the past 10 years. He is the first Slovak to participate in the Bocuse d’Or Europe and hopes to reach the top 10, which will guarantee him a place in the Grand Finale.
WHAT IS YOUR CHILDHOOD MEAL?
Spaghetti with hacked meat and applesauce

WHAT IS YOUR FAVORITE RESTAURANT?
Geranium Copenhagen

WHICH COCKTAIL/DISH SOUNDS MORE LIKE YOU?
Gin tonic with flowers

CHRISTOPH HUNZIKER
RESTAURANT SCHÜPBÄRG-BEIZLI (SCHÜPFEN, SWITZERLAND)

COACH: DOMINIC BUCHER
COMMIS: CELINE MAIER

Born in Ziegelried, a small village near Bern, Christoph began his training as a chef in the Swiss restaurant "Hadern Pintli" in his native region. He was first appointed executive chef in Thun at the restaurant "Schärmehof". In 2014, he opened his own restaurant "Le Beizli" on the Schüpbberg hill. After several participations in the Swiss Bocuse d’Or selection, the intrepid 30-year-old man wins it in November 2021, securing him a place in the Bocuse d’Or Europe 2022.
Icelandic Chef of the Year in 2019, Sigurjón Bragi is now chef in the kitchen of Héðinn restaurant in Reykjavík. This travel lover is constantly looking for new inspirations and new flavors. In 2020, as coach of the Icelandic national team, he won the bronze medal at the Culinary Olympics in Stuttgart.

SIGURJÓN BRAGI GEIRSSON
HÉÐINN KITCHEN AND BAR (REYKJAVIK, ISLAND)

COMMIS: HUGI RAFN STEFÁNSSON
COACH: SIGURDUR KRISTINN LAUFDAL HARALDSSON

Icelandic Chef of the Year in 2019, Sigurjón Bragi is now chef in the kitchen of Héðinn restaurant in Reykjavík. This travel lover is constantly looking for new inspirations and new flavors. In 2020, as coach of the Icelandic national team, he won the bronze medal at the Culinary Olympics in Stuttgart.
SAM VAN HOUCKE
MASTE (GENT, BELGIUM)

PASSIONATE ABOUT COOKING SINCE HIS CHILDHOOD, SAM TRAINED AT THE TER GROENE POORTE HOTEL SCHOOL IN BRUGES. HE OPENED HIS FIRST RESTAURANT “MASTE” IN GHENT IN 2018 WHERE HE DEVELOPED A CUISINE INSPIRED BY SCANDINAVIAN COUNTRIES. SAM’S PARTICIPATION IN THE BOCUSE D’OR EUROPE 2022 MARKS THE COMEBACK OF BELGIUM IN THE COMPETITION, AFTER AN ABSENCE IN 2020 DUE TO THE COVID HEALTH CRISIS.
A true regular of cooking competitions, Johan is participating in the Bocuse d’Or Europe in 2018 as Ismo Sipeläinen’s commis. This 25-year-old passionate chef has worked in many renowned establishments including the Michelin-starred restaurant “Olo and Grön” in Helsinki. Competitive and perfectionist, Johan’s ambition is to make Finnish gastronomy shine all over the world.
RUBÉN AMRO
BOX ART HOTEL & KOMA RESTAURANT (MADRID, SPAIN)

COMMIS: ORIOL FERNÁNDEZ
COACH: ÍNIGO LAVADO

Originally from Madrid, Rubén studied in his native city at the prestigious IES Hotel Escuela. Forged by his experiences with great names of gastronomy, he worked as executive chef in renowned Madrid restaurants such as “Conlaya” or “Koma” and is now executive chef at the Box Art Hotel. Influenced by the Palestinian (by his father) and Thai (by his wife) cultures, the chef transmits this mix in nuanced dishes with varied culinary twists. After winning all the national competitions in Spain over the past two years, Rubén faces a new challenge: to represent his country in the Bocuse d’Or Europe and reach the world Grande Finale in January 2023 in Lyon.
Coming from a family of hunters, Bence is a true expert in the traditional cuisine of his country as a sous-chef at the Michelin starred restaurant «Stand» in Budapest. He comfortably won the Hungarian selection of the Bocuse d'Or, gracefully combining Hungarian heritages and professional techniques of high gastronomy. This is not his first Bocuse d'Or Europe participation as Bence already had the opportunity to be second commis at the Bocuse d'Or Europe 2016 in his hometown of Budapest.

WHAT IS YOUR CHILDHOOD MEAL?
Stuffed paprika

DEAD OR ALIVE, WITH WHO WOULD YOU LIKE TO HAVE A DINNER WITH?
Paul Bocuse, Freddie Mercury, Cristiano Ronaldo, Thomas Keller

I WILL NEVER COME TO BUDAPEST WITHOUT...
My Team

BENCE DALNOKI
STAND RESTAURANT (BUDAPEST, HUNGARY)

COMMIS: PATRIK NYIKOS
COACH: TAMÁS SZÉLL

MARCH 24TH
START   9:00 am
PLATE TASTING 2:00 pm
PLATTER TASTING 2:35 pm
KEES VISSER

COMMIS: JEFFREY BUIJL
COACH: JO NELISSEN

Born in Dordrecht, Kees began his culinary apprenticeship at an early age. He worked in several restaurants, some of which Michelin-starred, such as "Paul van Waarden" and "Savelberg". Later, he opened his own restaurant, "Bij Kees". Today, he is executive chef at the restaurant "Cristo" at the Mondragon Hotel in Zierikee. After five attempts, he won the Dutch selection of the Bocuse d’Or in 2021 and will represent Dutch gastronomy in Budapest in March.
Forged by his experience in prestigious establishments, Ian joined the Ritz London as chef de partie in 2011. Three years later, he was promoted as one of seven sous-chefs of the restaurant, which would meanwhile earn its first Michelin star. Honoured as Chef of the Year in 2018 by the British Culinary Federation, Ian decided to enter the Bocuse d’Or competition. Forced to give up in 2020 due to the health crisis, he hopes to get his revenge this year.
DINARS ZVIDRINS
LAIVU CENTRS (RIGA, LATVIA)

COMMIS: SINTIJA BAUGERGA
COACH: EDGARS JAUNZEMS

Crowned Latvian Chef of the Year several times and a true competitor, this former basketball player has been participating in cooking competitions since 2012. Currently executive chef at the “Laivu Centrs” restaurant in Riga, Dinars made history in his country by becoming the first Latvian to participate in the European selection of the Bocuse d’Or in 2020.
NORWAY

Originally from Sandnes, a small town in western Norway, Filip August comes from a long line of restaurateurs. After an experience at the Noma in Copenhagen, he became the commis of the chef Gunnar Hvarnes at the Bocuse d’Or Europe 2010, then at the Finale of the Bocuse d’Or 2011, where the duo won the Bocuse de Bronze. Afterwards, he collaborated for a while with Daniel Boulud in New York, then returned to his homeland in 2018 as the culinary creations manager for the Thon Hotels chain in Oslo.
MARCH 24th
START
PLATE TASTING
PLATTER TASTING

3:50 am
2:50 pm
3:25 pm

IF YOU WERE NOT A CHEF, YOU WOULD BE...
Artist

WHICH TV SHOW DO YOU WATCH TO RELAX WHEN YOU ARE NOT COOKING?
Chef’s table / netflix

IF WE DON’T FIND YOU IN YOUR KITCHEN, WHERE DO WE FIND YOU?
In nature

EMRE İNANIR
ÇİRAĞAN PALACE KEMPINSKI (İSTANBUL, TURKEY)

COMMIS: ERAZ EREN
COACH: VEDAT DEMİR

Born in Istanbul, Emre began his career in 2000. Throughout his career, he collaborated with local and international chefs in various five-star hotels. In 2009, he moved to South Africa and cooked alongside renowned chefs in Michelin starred restaurants. Emre now works at Çırağan Palace Kempinski in Istanbul, while sparing no effort to put Turkish cuisine on the international stage.
A true enthusiast in perpetual search of novelty, Jimmi began his career by an internship in a prestigious restaurant in Stockholm, the “Fredsgatan 12”. After traveling for a few years, he joined the prestigious team of the Swedish restaurant “Pontus Matsalen”. Used to culinary competitions, Jimmi Eriksson was crowned Chef of the Year in Sweden in 2016 and won, with his team, the gold medal at the Culinary World Cup in 2018. Today, he is the creative and gastronomic manager of the “Stadshusrestauranger” in Stockholm and is one of the most prodigious chefs of his generation.
French Manufacturer of Cooking and Pastry utensils

www.debuyer.com
**TASTING JURY**

The Tasting Jury is composed of chefs appointed by each team.

Lots are drawn to allocate its members into 2 groups, one to judge the Plate test and the other to judge the Platter test. The judges assess the participants’ original creations based on criteria including taste, respect for the products, presentation, and originality of the dishes.

Sitting on this Jury requires both concentration and professionalism. During approximately 2 hours, the judges must continually renew their perspective with each dish, as they need to assess a dozen culinary creations that are radically different from one another.

**MARKING CRITERIA**

**THEME ON PLATTER**

| OVERALL VISUAL APPEARANCE OF THE PLATTER | / 20 |
| MAIN PIECES (cooking precision taste, seasoning) | / 30 |
| GARNISHES (10 points per garnishes) | / 30 |
| SAUCE | / 10 |
| *"TRADITIONNAL" TOUCH IN THE RECIPE* | / 10 |

**THEME ON PLATE**

| PRESENTATION / VISUAL | / 20 |
| ORIGINALITY / CREATIVITY | / 20 |
| HIGHLIGHTING OF THE POTATOES | / 20 |
| TASTE (harmony of the flavours, balance, cooking) | / 30 |
| SAUCE | / 10 |

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Sturia is the leading caviar producer in France and is recognised by the very best chefs. True symbol of French gastronomy, Sturia caviar has been distributed all over the world for more than 30 years. Thanks to their expertise in farming, producing, selecting and maturing caviar, Sturia offer a broad range of species and sensations, ensuring that everyone can enjoy the caviar that is right for them.

Sturia Caviar

**STURIA\nCAVIAR**

The Tasting Jury of Bocuse d’Or Europe 2020

Sturia is the leading caviar producer in France and is recognised by the very best chefs. True symbol of French gastronomy, Sturia caviar has been distributed all over the world for more than 30 years. Thanks to their expertise in farming, producing, selecting and maturing caviar, Sturia offer a broad range of species and sensations, ensuring that everyone can enjoy the caviar that is right for them.
MEMBERS OF THE TASTING JURY

+ LODE DE ROOVER
FLEUR DE LIN, ZELE
(BELGIUM)

+ KENNETH TOFT
HANSEN
SINKLØV BADEHOTEL,
FJERRITSLEV
(DENMARK)

+ HEIDI PINNAK
BRASSERIE 11, TALLINN
(ESTONIA)

+ EERO VOTTONEN
PALACE RESTAURANT,
HELSDINKI (FINLAND)

+ ROMUALD FASSENET
CHÂTEAU MONTJOLY,
SAMPANS (FRANCE)

+ SZABINA SZULLO
STAND RESTAURANT
AND STAND25 BISTRO,
BUDAPEST (HUNGARY)

+ FIDGEIR INGI
EIRIKSSON
BRASSERIE EIRIKSSON,
REYKJAVIK (ICELAND)

+ SVETLANA RISKOVA
(LATVIA)

+ BENT STIANSEN
STATHOLDERGAARDEN,
OSLO (NORWAY)

+ ADAM
CHRZASTOWSKI
(POLAND)

+ JAROSLAV ŽIDEK
RIVER BANK
RESTAURANT,
BRATISLAVA (SLOVAKIA)

+ JOSÉ MANUEL MIGUEL
BEAT, THE COOKBOOK,
ALICANTE (SPAIN)

+ TOMMY MYLLYMÄKI
AIRA, STOCKHOLM
(SWEDEN)

+ MARIO GARCIA
LUKS GROUP, LUCERNE
(SWITZERLAND)

+ FRANÇOIS GEURDS
FG RESTAURANT,
ROTTERDAM
(THE NETHERLANDS)

+ MEHMET GÖK
ISTANBUL
(TURKEY)

+ SIMON ROGAN
L’ENCLUME, CARTMEL
(UNITED KINGDOM)

French know-how is founded on the harmony of materials, flavours, colours, and shapes. French excellence – and the enjoyment it offers – is illustrated through this perfect balance that makes it so unique. Air France draws from the natural elegance, the tradition of French service and a respect of others and our planet, to offer a harmonious experience to all our customers. For Air France, the new excellence lies in harmony.
In 2015, the Bocuse d’Or Organising Committee introduced the Kitchen Jury whose role is to assess the technical aspects as well as respect of the contest rules and themes.

Reviewing each contestant’s work will encourage the chefs to adopt an exemplary behaviour, both in terms of organisation and use of the products available. The importance and presence of these judges is not limited to this supervisory role. They also accompany the chefs during the last hours of the contest, which are crucial after several months of training involving much pressure and last-minute unforeseen factors. 10 international chefs will sit on the Kitchen Jury of the Bocuse d’Or Europe 2022.

MARKING CRITERIA

GLOBAL MARKING (hygiene, rational use of product, work organization, …)  / 20

SPECIFIC MARKING DEPENDING ON THE THEME (technical difficulty, highlighting of the product, attention/care, cooking methods, etc.)  / 30

For 30 years now, Green Care Professional has been supporting chefs with their circular hygiene and cleaning solutions, in terms of a healthier and more sustainable catering. As an eco-pioneer who is highly involved in socially relevant topics (e.g. plastic waste, resources, health & environment), it was obvious for us to go along with Bocuse d’Or. We want to support this prestigious culinary competition in its pursuit of environmental excellence.
MEMBERS OF THE KITCHEN JURY

+ JENŐ RÁČZ
RUMOUR RESTAURANT
(BUDAPEST, HUNGARY)

Head of the Kitchen Jury

+ ÁDÁM BARNÁ
BISTRO42
(ESZTERGOM, HUNGARY)

+ JÁNOS ERDEI
PASZTELL
RESTAURANT
(BUDAPEST, HUNGARY)

+ GIOVANNA GROSSI
ANIMUS RESTAURANT
(SAO PAULO, BRAZIL)

+ VIKTOR ÖRN
ANDRÉSSON
(İSLAND)

+ NICOLA PORTINARI
LA PECA
RESTAURANT
(LONIGO VI, ITALY)

+ VIKTOR SEGAL
CONSULTANT
(BUDAPEST, HUNGARY)

+ PHILIP TESSIER
PRESS RESTAURANT
(NAPPA, USA)

+ RONNI VEXØE
MORTENSEN
GERANIUM,
COPENHAGEN
(DENMARK)

+ ISTVÁN VOLENTER
ÖREGPRES
RESTAURANT
(MÔR, HUNGARY)

+ FRIGYES VOMBERG
CONSULTANT
(BUDAPEST, HUNGARY)

Founded in 1836, Maison Pommery is an exceptional Domaine which has been able to impose itself as a benchmark thanks to the bold vision of Madame Pommery. As the creator of the first Brut in 1874, the Maison makes cuvées which are based on a meticulous selection and a unique know-how. A Pommery Champagne is a unique oenological signature.
HOW DID IT ALL START FOR YOU? WHERE DOES YOUR PASSION FOR COOKING COME FROM?
I think it dates back to secondary school. I have always enjoyed cooking and baking, at home. Eventually, I decided to study at a culinary school. I became really passionate, and I could see myself working as a chef. I soon travelled to Helsinki, and I worked in several palaces. I learned so many wonderful things, I can’t believe how much I learned! I was studying culinary arts but was also studying for my A levels at the same time. This gave me two options really. I could always change path if I ever felt discouraged by cooking. Once I had passed my certificate, it became clear to me: “this is really what I want to do”.

FINNISH CUISINE IS CHANGING FAST. WHERE DO YOU SEE YOURSELF IN THIS EVOLUTION, WHAT IDENTITY DO YOU WANT TO PROMOTE IN YOUR COOKING FOR THE COMING YEARS?
Fermentation, for example, is making a comeback, that’s something I’m really interested in. However, I’m still on a quest to find an original way of creating my dishes. I hope that one day, when I have fully mastered what I’m interested in, I’ll be able to bring a particular technique into the spotlight. Naturally, I’d like to work with the best producers, breeders, focusing on small businesses and local shops.

WHAT TYPE OF CUISINE ARE YOU PASSIONATE ABOUT, HOW DO YOU FEED YOUR CURIOSITY?
Of course, social media plays an important part. I can see loads of things that inspire me now or that I used to like in the past. But I’ll never give up my cookery books, especially the older ones. Those books show techniques that we still use today. Things have changed and it’s possible to cook differently, but the sound basics are found in the books.

WHAT TYPE OF JUDGE FOR THE ‘BEST COMMIS’ WILL YOU BE FOR THE UPCOMING BOCUSE D’OR EUROPE?
I will be honest and will refrain from sharing my opinion to teams who already know exactly where they’re going and who have everything under control. I prefer to encourage, emphasize, remind some of the participants that what they are doing is really great! Of course, I expect to be fair, that’s also something I’d like to put across when sitting on the jury. Nobody can integrate the Bocuse d’Or by simply snapping their fingers, you need to be motivated and work hard to succeed. I am convinced that the Bocuse d’Or adventure teaches you a lot about yourself, and from the best chefs in the world, it’s the greatest opportunity to learn.
The chefs will be required to prepare a recipe for a platter to serve 14 people, which main products will be venison saddle and leg, with a lobe of foie gras. The dish will be served with 3 garnishes, one of which must include sour cream and cottage cheese, culinary preparations that are typical in Hungarian cooking. The 2 themes reflect the gastronomic culture of the host country: a blend of tradition and innovation inspired by the diversity of the people and cultures of the Carpathian Basin.

A TRIBUTE TO STAPLES OF HUNGARIAN CUISINE

The Bocuse d’Or Europe 2022 Organising Committee has chosen to highlight venison and foie gras, emblematic products in Hungarian gastronomy.

For 200 years, authenticity, passion and commitment have been the values at the core of de Buyer's business, knowledge, and expertise. De Buyer design and manufacture cooking and pastry utensils, continuously innovating to precisely meet the requirements of catering professionals, while maintaining their artisan spirit and passion for precise, high-quality work carried out with care.
Venison is a small deer, approximately 100 – 135 cm in height and 40 kg in weight. The bucks grow antlers which develop into two or three points. Their diet includes fresh fatty leaves which also provide them with some of their needs in water. These deer are always hungry, and their never-ending quest is to eat as much food as much they possibly can. Although they are quite picky eaters, besides leaves they enjoy wild forest grasses, which delicate flavours are found in their meat.

The loin is the most noble part of the animal and includes both loins and tenderloins. These are most appreciated cuts, although some chefs prefer the leg since it is the most commonly used. As the leg includes a bone, this offers great latitude to prepare a broad variety of dishes that are great served with nuts, pumpkins, and berries. The product may seem plain, but its preparation and cooking methods require patience and humility.

Beauty and flavour! Hungary’s wildlife is very rich and many wild animals thriving is different regions of the country. The forests offer the ideal habitat for deer, wild boar, and venison for example.

VENISON

Rougié bears the name of its founder and is anchored in the south west of France. Continually developing farming practices, processes and recipes, Rougié soon became the reference for Foie Gras to the most demanding chefs’ worldwide. Rougié is very proud to be selected as official supplier of the Bocuse d’Or Europe selection through its foie gras Grand Cuisine coming from one of its 500 French family farms. Historical Partner of the Bocuse d’Or, Rougié is also pleased to award the prize of the Best Commis, co-created with the Bocuse d’Or Winners. It is always a pleasant opportunity to bring to light young talents and their commitment to value top gastronomy.

PRODUCTS SUPPLIED BY METRO
Assisted by their Commis, the participants will need to create a vegetarian dish using potatoes, an essential ingredient in Hungarian cooking.

The chefs will be working with Coronada Magyarországról ("from Hungary") potatoes, high-quality with low carbohydrate content; Anuschka potatoes, often used in salads; and Madison potatoes, excellent for making crisps. Cultivated in the sandy soil of the Alföld “great plain” situated between the eastern and southern part of the country, these varietals are sowed and harvested by hand.

The chefs will need to highlight this seasonal product with a vegetal spring recipe in which chicken eggs and dairy products will be the only animal protein allowed. Decorative items and containers are not allowed. The dish must be served hot to the tasting jury.

The potatoes must be clearly identifiable visually and through their taste in the dishes, and must be served with a sauce, jus, or bouillon.

VEGETAL DISH BASED ON POTATOES

Distributed in over 150 countries through branches and distributors on all five continents, these products represent quality excellence by virtue of their origins and perfectly interpret Italian style worldwide as a synthesis of pleasure, health and well-being. As a major Italian producer of mineral water, it has always been committed to enhancing this primary good for the planet and works responsibly and passionately to ensure that this resource has a secure future.

For more than 75 years, Elle & Vire Professionnel has been catering to the very best chefs as well as young talents, contributing the excellence of our savoirfaire as producers of dairy products based in Normandy. The consistency and performance of our creams and butters enable chefs to surpass themselves in their quest for the most beautiful of rewards: the Bocuse d’Or! We are proud to be a long-standing partner of the greatest cuisine contest in the world.
Back to the basics! Although potatoes exist in different forms in many countries, we know little about this unique staple ingredient. It was already around 2000 years ago and includes more than 4000 different varieties.

The “South Americans gold” reached Europe in the XVI century and spread quickly. Toward the end of 20th century, some farmers decided to explore hybrids of Hungarian potatoes and other varietals, which resulted in the potatoes we know today in Hungary.

Anuschka – the Early bird - boast a yellow colour and are great for gratin dishes as they retain their texture.

Madison: This varietal is one of the first to reach the market stall and is excellent for chips and deep frying.

Coronada: Their yellow colour is also found in their flesh, making them unique. They do not retain their texture when cooked but their initial flavours remain intact.

Potatoes grown in the sandy soil of the Great Plain, which is visible in the regular shape of the tubers. They were grown in an unusual way, without high ground forms, with water-saving methods. They were planted with careful craftsmanship and harvested by hand, with the help of a family. The peculiarity of the Hungarian potato grown in the climate of the Great Plain is that it is available on the market relatively early, as early as in June. The dry content of the varieties is higher, so the taste harmony formed in the tubers is also unique. In addition to IFS Food certification, we produce and deliver to stores as part of the “Dánosi potato” production scheme designed to help smaller farmers.

Cottage Cheese and sour cream
Although these two unique ingredients have an English translation, most European countries only use their equivalent. French cooking uses Crème fraîche, but this is different from Hungarian sour cream, which is more fatty, has a bright pearl colour and creamy texture. As it has 25% fat, it is perfect to enrich stews while conferring a slightly sour taste.

In Hungarian cuisine, cottage cheese is widely used as a ‘joker’ ingredient. Thanks to its unique texture and mild taste, it is the perfect base for spreads, savoury dishes, and is a key ingredient in the famous Hungarian Cottage cheese dumpling desserts. The selected cottage cheese is made using a unique method, as it is not broken up but rather folded when it is lukewarm. This enables to maintain the product constantly moist while retaining its great flavour and fattiness.
AROUND THE CONTEST
INTERNATIONAL ORGANISING COMMITTEE

The International Organising Committee (IOC) oversees the rules and regulations and determines the themes for the continental selecting events and the grand finale of the Bocuse d’Or contest. The committee members also supervise the logistics and material aspects for the event. As part of the continental selecting events, the IOC works hand in hand with local chefs to set up the different Continental Organising Committees that contribute to the territorial anchoring of the contest and ensure it is always open to new culinary heritages and know-how. The IOC wishes to thank the members of the Bocuse d’Or Europe Continental Organising Committee for their dedication and passionate work.

CONTINENTAL ORGANISING COMMITTEE

Ádám Barna - Bistro42
(Esztergom, Hungary)
Zoltán Danó - consultant
(Budapest, Hungary)
János Deli - Gléda Restaurant
(Budapest, Hungary)
Szabolcs Dudás - Anyukám monda Restaurant (Encs, Hungary)
Szilárd Dudás - Anyukám monda Restaurant (Encs, Hungary)
János Erdei - Pasztell Restaurant
(Budapest, Hungary)
Zsolt Haraszti - Terra Restaurant
(Budapest, Hungary)
Csaba Harmath - Gastronomic expert
(Budapest, Hungary)
László Jahn - Kistűcsök Restaurant
(Balatonszemes, Hungary)
László Kanász - Arany Kaviár Restaurant (Budapest, Hungary)
Lázár Kovács - consultant
(Budapest, Hungary)
Zsolt Litauszki - consultant
(Budapest, Hungary)
Lajos Lutz - Párisi Passage
(Budapest, Hungary)
János Mizsei - Mák Bistro
(Budapest, Hungary)
Szász Nyíri - Arany Kaviár Restaurant (Budapest, Hungary)
István Pesti - Platán Restaurant
(Tata, Hungary)
Jenő Rácz - Rumour Restaurant
(Budapest, Hungary)
Tiago Sabarigo - Essência Restaurant* (Budapest, Hungary)
Ákos Sárközi - Borkonyha* / Texture
Restaurant (Budapest, Hungary)
Viktor Segai - consultant
(Budapest, Hungary)

It is a beautiful thing that after six years, Hungary can once again host the Bocuse d’Or Europe. I can say with confidence that Bocuse d’Or has captivated the imagination of Hungary, especially its cooks. Our experience hosting the 2016 championship and the Hungarian success have brought together Hungarian chefs in new ways which have also inspired many young cooks.

In our personal talks with Monsieur Paul, he had always taught me that the most important thing in gastronomy is to pay attention to the new generation. We are very proud of Bence Dalnoki, the current candidate for Team Hungary, who was first exposed to the Bocuse spirit in 2016 at the Bocuse d’Or Europe as a second commis where he helped the teams of Italy and Austria as well.

As the host country, we are even more excited to host this year’s competition which will be the most important two days of the year for us. It was a great honor to hear we made a memorable competition in Budapest 2016. Now six years later — and after two difficult years for gastronomy and hospitality — we get an opportunity to bring some joy and hope to everybody, and to inspire passion for our work again. We will do everything to insure that all participants enjoy themselves while they are here.

I wish every team the best of luck and a warm welcome to Hungary.

ZOLTÁN HAMVAS,
PRESIDENT OF THE CONTINENTAL ORGANISING COMMITTEE
SIRHA FOOD, MANUFACTURE OF THE FUTURE

Inspire the world of hospitality and Food Service, stand at the forefront of influences, make sense of our changing world, and report on this to better support an industry and its players, such is the mission of Sirha Food. New umbrella brand and new overarching media platform, Sirha Food speaks to both professionals and the public, and encompasses all aspects of Food Service with its events: Sirha Lyon, Sirha Green, Sirha Made, Sirha Europain trade exhibitions, the Sirha Omnivore festival, and Sirha contests, the Bocuse d’Or and Coupe du Monde de la Pâtisserie. Because the Food World of today can only be apprehended in terms of porosity, of moving and living territories.

Use the Sirha Food app for the latest news in Food Service and about Sirha Food events. The integrated digital service Sirha Connect lets exhibitors and visitors exchange before, during and after the different events. sirhafood.com
THANK YOU!

Thank you to the participants and their teams, thank you to the Continental Organising Committee, the production teams who support us, and our great partners whose exceptional mobilisation has made it possible to organise the Bocuse d’Or Europe. Your commitment, pugnacity, and conviction confirm that the passion for cuisine and sharing is stronger than all else. The graceful values heralded by the contest since its creation are more relevant than ever and contribute to the resilience of gastronomy worldwide. The Bocuse d’Or family has demonstrated its scope and shown the measure of its indefectible links. It always will be present to support and reveal talents from all over the globe. The moments we are about to experience now promise to be deliciously magical!

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