



## DENMARK WINS THE BOCUSE D'OR 2023, NORWAY AND HUNGARY RESPECTIVELY BOCUSE D'ARGENT AND BOCUSE DE BRONZE

Monday 23<sup>rd</sup> January 2023, after two days of high-level competition, the victory of **Denmark** represented by **Brian Mark Hansen** and his commis **Elisabeth Madsen** closes the 19<sup>th</sup> Grand Final of the Bocuse d'Or, thus succeeding the French Davy Tissot, Bocuse d'Or 2021. The team from **Norway**, composed of the chef **Filip August Bendi** and his commis **Leon Haarberg Nilsen** came second and won the Bocuse d'Argent, while **Hungary** defended by **Bence Dalnoki** and his commis **Patrik Nyikos** completed the podium.

The 24 members of the Jury gave their verdict after five and a half hours of tests, rewarding technique, product presentation and non-waste.

*"An innovative and inspiring edition for future generations! attests Jérôme Bocuse, President of the Bocuse d'Or. The Feed The Kids test is the perfect expression of the importance of introducing young people to eating well and thus carrying the values of tomorrow's chefs."*

All the candidates had to highlight monkfish for the platter test, and sublimate squash during the new "Feed The Kids" test, aimed at promoting education on eating well among the younger generations.

*"I came here in all humility, to be inspired by those chefs, explains Dominique Crenn, Honorary President of this edition. I loved that there were so many countries, so many different cultures, and they all told us their story, not the one of others. The children who watched the Bocuse d'Or can now say to themselves, I can also be there, I also have a story to tell."*



## THE RESULTS OF THE GRAND FINAL OF THE BOCUSE D'OR 2023

**Bocuse d'Or: Denmark** - Brian Mark Hansen

**Bocuse d'Argent: Norway** - Filip August Bendi

**Bocuse de Bronze: Hungary** - Bence Dalnoki

4<sup>th</sup>: **Sweden** - Jimmi Eriksson

5<sup>th</sup>: **France** - Naïs Pirollet

6<sup>th</sup>: **Finland** - Johan Kurkela

7<sup>th</sup>: **United-Kingdom** - Ian Musgrave

8<sup>th</sup>: **Iceland** - Sigurjón Bragi Geirsson

9<sup>th</sup>: **USA** - Jeffery Hayashi

10<sup>th</sup>: **Switzerland** - Christoph Hunziker

11<sup>th</sup>: **Canada** - Samuel Sirois

12<sup>th</sup>: **Japan** - Tomoyuki Ishii

13<sup>th</sup>: **Estonia** - Alexander Gureev

14<sup>th</sup>: **Belgium** - Sam Van Houcke

15<sup>th</sup>: **New Zealand** - Will Mordido

16<sup>th</sup>: **Colombia** - Carlos Pajaro

17<sup>th</sup>: **China** - Nick Yuli Lin

18<sup>th</sup>: **Australia** - Alex Mcintosh

19<sup>th</sup>: **Mauritius** - Kritesh Halkory

20<sup>th</sup>: **South Korea** - Byeonghyen Hwang

21<sup>st</sup>: **Chile** - Ari Zuñiga Salas

22<sup>nd</sup>: **Mexico** - Marcelo Hisaki

23<sup>rd</sup>: **Morocco** - Faical Zahraoui

24<sup>th</sup>: **Sri Lanka** - Mihishan Rashminga Silva

**Best commis award: Norway** - Leon Haarberg Nilsen

**Best "Feed the Kids" test award: France** - Naïs Pirollet

**Best theme on a platter award: Sweden** - Jimmi Eriksson

**Social Commitment Award: Mexico** - Marcelo Hisaki

After his victory during the European selections, Brian Mark Hansen once again succeeded in making Danish gastronomy shine at this Grand Final, taking over from Ronni Vexøe Mortensen, runner-up in 2021. Based on the theme of fairy tales and inspired by the famous Danish author Hans Christian Andersen, Brian Mark Hansen's menu was a hit with the jury.

The next major event will be held in **Trondheim, Norway**, for the Bocuse d'Or Europe 2024, which will take place on **19<sup>th</sup> and 20<sup>th</sup> March 2024** for the European selections for the next Bocuse d'Or.



To download the official pictures of the contest: [click here](#)

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