programme

Bocuse d'Or
SIRHA SPIRIT

EUROPE 2020
TALLINN, ESTONIA

15 -16 OCTOBER 2020
Each and every selecting event for the Bocuse d’Or contest is a source of pride, a unique way to perpetuate the heritage of cuisine as a universal, generous and sharing value. This is all the more the case for this edition of the European final of the Bocuse d’Or, as it will take place in the most extraordinary conditions never experienced on a European and even global scale. Overcoming the pandemic involves strong actions and holding the Bocuse d’Or Europe is part of the effort.

Maintaining the event has proved possible thanks to the tenacity and commitment of the Finalist teams, the participants, and members of the Organizing Committee, all of whom the Bocuse d’Or wishes to thank warmly here. However, it is also thanks to the trust of the Estonian authorities, and beyond, to the exceptional host country that is Estonia.

The country’s commitment and involvement in the contest for over 10 years comes to fruition more than ever in this historical context and makes it the natural standard-bearer for Baltic cuisine. For the Bocuse d’Or, the best Estonian chefs serve a culinary heritage that is more alive today than ever.

Just as the Bocuse d’Or competition shines the spotlight on talent and modern techniques, Estonia itself is famous for being an innovator, a land of start-ups and IT talent. Our burning ambition to evolve into an exciting destination of fine, innovative cuisine in the Baltic and Nordic region is clearly reflected in our hosting this important gastronomy event.

Estonia is honoured to play host to the European final of Bocuse d’Or here in Tallinn. Our aim is to follow all health and safety protocols and to strive to make the event a truly memorable experience.

I warmly welcome the competitors, their supporters and international gastronomy enthusiasts to Tallinn – the new capital of gastronomy in 2020!

Raul SIEM
Minister of Foreign Trade and Information Technology

Olivier GINON
CEO - GL events
03 FOREWORD
07 TALLINN AND ITS GASTRONOMY
07 INTERVIEW OF KAIDO METSA - MEMBER OF THE KITCHEN JURY
11 HISTORY OF THE BOCUSE D’OR
13 10 VALUES OF THE BOCUSE D’OR
15 SELECTION PROCESS
17 PARTNERS
19 THE BOCUSE D’OR EUROPE 2020
21 INTERVIEW OF PHILIP TESSERT - PRESIDENT OF THE JURY
23 SCHEDULE
25 INTERVIEW OF CHRISTIAN ANDRE PETERSEN
26 CANDIDATES
37 INTERVIEW OF CLARE SMYTH - PRESIDENT OF HONOUR
39 TASTING JURY AND ITS ROLE
40 KITCHEN JURY AND ITS ROLE
41 MARKING CRITERIA
43 PLATTER DISH TEST: MARKING AND OFFICIAL PRODUCT
45 PLATED DISH TEST: MARKING AND OFFICIAL PRODUCT
47 ORGANIZING COMMITTEE
48 WINNERS OF BOCUSE D’OR EUROPE
50 FOOD SERVICE DIVISION AND UPCOMING EVENTS
welcome to Estonia...

...where the charm of Scandinavia meets the intrigue of Eastern Europe!

With almost 50% of our country covered by forest and over 2,000 islands, Estonia is the perfect destination for experiencing the wealth of outdoor activities, enjoying well-kept wildlife and breathing some of the cleanest air in the world. Estonia offers a range of ways to embrace nature without having to spend the arduous amount of time travelling. Just a short drive away, you will find paths to wander freely through Estonia’s national parks, alongside deserted beaches and forest paths, passing tiny rustic villages.

Estonian nature is complemented by our rich cultural heritage of folk songs and dances, colourful handicrafts, wooden saunas, and rustic food. And luckily Estonia’s versatile cultural heritage has not gone unnoticed. From old songs, wedding and sauna tradition to the capital city’s architecture, there’s a whole range of UNESCO listed treasures to explore.

Estonian food is influenced by seasonality, pure and fresh ingredients as well as the long traditions of preparing it. Estonian chefs, food establishments and retailers have a similar understanding of the nature and future of Estonian cuisine, manifesting loyalty to healthy ingredients cooked into simple dishes that reflect the mastery of Nordic culinary traditions. Making homemade dark sourdough rye bread, foraging for wild mushrooms and berries, going fishing and hunting, and growing our own vegetables connect Estonian rural folk and true culinary artists, professional Chefs de Cuisine.

welcome to Tallinn...

...where rich history meets captivating food culture!

Tallinn is an enchanting medieval gem on the coast of the Baltic Sea. The heart of the city – one of the best-preserved Old Towns in the world – has been under UNESCO World Heritage protection since 1997. Its cobbledstoned streets have pulsed with life for centuries. The city has blossomed throughout history thanks to its advantageous geographical position. The sea is in our DNA. Estonians still get their thoughts in order and work off their stress by going to the seaside. The Estonian capital has a formidable maritime history and 46 kilometres of coastline, boasting charming peninsulas and a diverse waterfront. From a medieval centre of trade as part of the Hanseatic League to a Tsarist stronghold, Tallinn’s culture and people have always been strongly influenced by the sea.

Our food has been shaped by our rich and varied past. On Estonian plates you will find local Nordic ingredients, German heritage, Russian traditions and French cooking techniques.

“Being the president of Bocuse d’Or Europe is an immense honour for me – it is the highlight of my working life. In addition to this great responsibility, I have managed to fulfill my biggest dream as the most important and prestigious gastronomic event in the world has finally made its way to Tallinn.

I also relish the opportunity to be the commis for twenty of the top European Chefs and a judge for myself. In order to describe what Bocuse d’Or and its family means to me, allow me to recite the words of my colleague, Bocuse d’Or 1991 candidate Hans Beck Thomsen: «The true temple of food can only be found from within a chef. Tranquility, meditation, purification, respect and concentration are all important prerequisites. For an idea to emerge, the head must be clear. Only then can one begin to see nature’s vast possibilities. Next comes discipline, ambition, persistence and craftsmanship. Then professional ability, where art and surgical precision go hand in hand. After all of this has been put into practice, the recipients will experience a lift - a mental embrace. We work in a rare sensual medium where smell, taste and sight set all the bells ringing.» Bocuse d’Or is a true tribute to all of this. And what a thundering one at that! Today, Bocuse d’Or is the world’s most serious and prestigious competition for Chefs.

Dimitri DEMJANOV
President of the Bocuse d’Or Europe 2020
ECO-RESPONSIBILITY IS BECOMING AN INCREASINGLY IMPORTANT ASPECT FOR CHEFS. WHAT IS YOUR TAKE ON THIS ISSUE?

In my restaurant Juur, the main preoccupation for us is to use the whole product. As an example, we grow some of our products in our kitchen. We watch them grow and endeavour to use every part. For instance, if we grow carrots we never dispose of the peelings. We clean the skin and use it to make a bouillon. So, for us, it is quite natural to adopt an eco-responsible approach, but we still need to pay attention to our waste.

YOUR RESTAURANT HAS BEEN COMMENDED AND REWARDED FOR ITS AUDACIOUS AND INNOVATIVE APPROACH TO PRODUCTS AND RECIPES. WHERE DO YOU FIND YOUR INSPIRATION?

Simply being ourselves and honest with our cooking, we certainly don’t cook for prizes or awards. It’s great to be recognised but this was never one of our goals. We endeavour to remain humble, natural and focused on our cooking, modesty is important. Most of our ideas come to us naturally, but my inspiration can be stimulated when I look to mother nature. When you cook all the time, you’re always making associations in your mind, and sometimes these result in a good idea. The important thing is to stay with the process, it’s a bit like building a never-ending construction, each day you add a brick.

HOW DO YOU EXPLAIN THE RENEWED INTEREST FOR NORDIC CUISINE ON THE INTERNATIONAL GASTRONOMIC SCENE?

I think Nordic cooking is associated with local natural products, nutritional properties, ancestral traditions. Nordic cooking style is nothing new, rather it was forgotten for a while. Why has it made a comeback? Because we have become aware of what is good for us and have perpetuated the cooking principles. In the past, everything was controlled; we would receive our instructions from the Communist Party in Moscow to certify everything we were doing. I think the wave of freedom that came from the West was new for us. We had strayed from our natural roots, but we are once more in tune with our heritage.

WHAT ARE YOUR EXPECTATIONS FOR THE BOCUSE D’OR EUROPE AT TALLINN?

May Estonia win the contest! Our candidate, Artur Kazaritski is really skilled and works very hard. I have high hopes because he is simply excellent. It is a great opportunity for us to represent our nation and its local cuisine, and a great honour to promote it through the contest.

HOW WOULD YOU DEFINE ESTONIAN CUISINE IN THREE CONCEPTS?

Pure, connected to its heritage, natural.
The Bocuse d’Or was created in 1987 by legendary Chef Paul Bocuse who had the vision of an event that expressed the rigour, know-how, and excellence of the trade. He imagined it in the spirit of a sporting event, festive, young and modern. The idea was to bring together 24 talented chefs from the 4 corners of the world. They would have 5 hours and 35 minutes precisely in which to surpass themselves and prepare live the very best dishes facing the public and supporters and under the watchful eyes of a prestigious panel of judges.

The Bocuse d’Or quickly established itself as the most important international cooking contest and a reference in Haute Cuisine. It has become the Grail for young chefs wanting to shine on the international scene and impress their elders. Today, the contest brings together participants from 67 nations and from the 5 continents, seeking to promote the gastronomy of their countries. More than ever, the Bocuse d’Or stands as an event that reveals new talents and techniques, but also culinary heritages, thus enabling sometimes little known cultures to make a name for themselves on the worldwide gastronomy scene.

Long-term main partner of Bocuse d’Or 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.
10 values promoted by the Bocuse d’Or

1. WORK AS A TEAM
2. REPRESENT YOUR COUNTRY WITH PRIDE
3. ENDEAVOUR TO RESPECT THE PRODUCERS AND THE PRODUCTS
4. SHOW SPIRIT, FREEDOM AND IMAGINATION
5. USE THE VERY BEST OF YOUR KNOWLEDGE
6. DO NOT WASTE, DO NOT THROW AWAY
7. BE YOUR OWN MASTER IN THE FACE OF ADVERSITY
8. REMAIN HUMBLE IN VICTORY AND LUMINOUS IN DEFEAT
9. ENDEAVOUR TO SERVE HUMANISM THROUGH YOUR COOKING
10. PASS ON YOUR PASSION TO THE FUTURE GENERATIONS
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 2021 edition, no less than 67 countries will be taking part in the national qualifying rounds.

These will be followed by 4 continental qualifying events (Africa, Americas, Asia-Pacific and Europe) that welcome all nations wishing to join the Bocuse d’Or adventure to promote their culinary heritages.

Exceptionally this year, the Americas and Asia-Pacific continental selections have been cancelled due to Covid health crisis.

For these two contests, a committee of chefs presided by Jérôme Bocuse and Régis Marcon, met together and decided to select the teams based on the ranking of the 2018 selection. Here is the list of selected countries for participation in the finale in Lyon – at date: Argentina, Brazil, Canada, Chile, Ecuador, Indonesia, Japan, Singapore, South Korea, Thailand.

Sturia is the leading producer of caviar in France. The flagship brand, as the symbol of French gastronomy, has been distributing its products worldwide for the past 25 years.

Sturia offers a broad range of caviars: from the species to maturation and taste. Each consumer will find the caviar to suit their own taste. This quality is recognized by top Michelin-starred chefs and restaurants in France and throughout the world.

selection process
The Bocuse d’Or Europe warmly thanks the partners of the event. Their enthusiastic support contributes to the emergence of a new generation of chefs on the international gastronomic scene. They ensure that each participant can enjoy the best possible conditions to fulfil their dreams: to be recognized as one of the top European chefs and take part in the grand Finale of the Bocuse d’Or in Lyon, on June 1st and 2nd, 2021.

<table>
<thead>
<tr>
<th>MAIN SPONSOR</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Convotherm</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GOLD SPONSOR</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pommery</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SILVER SPONSORS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Advini</td>
<td></td>
</tr>
<tr>
<td>Bragard</td>
<td></td>
</tr>
<tr>
<td>Brioch</td>
<td></td>
</tr>
<tr>
<td>Capfruit</td>
<td></td>
</tr>
<tr>
<td>Maria Pellegrino</td>
<td></td>
</tr>
<tr>
<td>Valrhona</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BRONZE SPONSORS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Chef</td>
<td></td>
</tr>
<tr>
<td>Sturia Caviar</td>
<td></td>
</tr>
<tr>
<td>Villeroy &amp; Boch</td>
<td></td>
</tr>
</tbody>
</table>
The 7th edition of the Bocuse d’Or Europe will be held on the shores of the Baltic Sea. Indeed, after Norway, Switzerland, Sweden, Belgium, Hungary, and Italy, it is the turn of Estonia to host the contest for the first time.

An audacious gamble for this country that is still little known on the international gastronomic scene. Holding the contest in Tallinn therefore offers a great opportunity to promote Estonian cuisine and products in Europe. In choosing this destination, the Bocuse d’Or attests to its motivation to open to an increasing number of nations with new culinary heritages.

Over two days the Saku Suurhall venue in Tallinn will host an intense competition in which, supported by their commis and coach, 16 talented chefs from all over Europe will give their absolute best. They will have precisely 5 hours and 35 minutes to prepare the recipes they have meticulously prepared over several months. Each participant will endeavour to excel under the watchful eyes of the Presidents of the Jury.

Determined by a prestigious jury composed of the Presidents of the 16 teams, only 10 candidates will earn the privilege of qualifying for the grand finale.

The finale of the Bocuse d’Or will be held in Lyon, France, as part of the Sirha trade show, on 1st and 2nd June 2021.

Villeroy & Boch has been a Member of Bocuse d’Or for many years. Nicolas-Luc Villeroy, Board Member for Tableware at Villeroy & Boch emphasizes: "We are excited to discover new culinary trends from all over Europe and to see the participants’ creative masterpieces presented on our plates."
YOUR PERSONAL EXPERIENCE WITH THE BOCUSE D’OR IS A LONG STORY. HOW WOULD YOU DESCRIBE YOUR SPECIAL RELATIONSHIP TO THE CONTEST?

It started in 2013, during my first visit to Lyon, I was working with Thomas Keller at the time. I had seen some of the teams that came to practice in the United States from time to time, but when I arrived in Lyon, it was quite a shock to see the stage, the quality and commitment shown by each of the teams… I think you might say I was hooked! It became a passion, we came very close to winning gold and I decided to become a coach, this was something very serious for me. I have always enjoyed seeing all these chefs working as one to achieve the same goal. I find it most interesting to witness the different know-how and philosophies. It is important to develop the contest even further in order to keep on discovering new talents, thanks to the multitude of nations.

YOU HAVE ACCEPTED TO BE THE PRESIDENT OF THE JURY FOR THE BOCUSE D’OR EUROPE. WHAT ARE YOUR EXPECTATIONS AND HOW WILL YOU APPROACH THIS ROLE?

The European qualifying event is one of the most interesting, it brings together the most traditional nations. I’m looking forward to seeing the evolutions, innovations… For me, it is most gratifying to be part of the event, to meet up with people I appreciate and to develop relationships. I consider it a responsibility to contribute to the promotion, the impact and development of the Bocuse d’Or contests.

TIMES ARE CHANGING, RESTAURANTS MUST BE MORE ECO-RESPONSIBLE, SUSTAINABLE. AS A CHEF, WHAT IS YOUR TAKE ON THESE ISSUES?

Of course, these issues must be tackled. If you do not address them you become cut off from what is happening in the world. It’s a challenge for sure, it’s obviously much easier and cheaper to not be responsible and it can be difficult to find the right balance between cost, productivity and sustainability but if you manage to prioritise, the task becomes less daunting. I think that our industry must improve its practices, and I see some very inspiring chefs who are working on these issues. The next ten years will be interesting for our trade but also simply in terms of what we eat.

A WORD OF ADVICE FOR THE PARTICIPANTS?

You need to be very confident when you enter the contest. This comes with preparation and much practice, you must ignore the pressure and how people might perceive you. I remember telling my commis who was exhausted that this is an experience you will carry for the rest of your life. You must remain committed and on D-day, be confident, stay concentrated, ignore the audience and the cameras, and absolutely remain focused.
From the very first edition of Bocuse d’Or, Pommery Champagne has been celebrating the skill and talent of the most talented chefs. Pommery Champagne is a special moment to be shared. The best of Pommery cuvées has always been associated with creations of top chefs around the world. Haute cuisine at its best and Pommery Champagne make for perfect harmony.

**schedule of the contest**

**october 15th 2020**

<table>
<thead>
<tr>
<th></th>
<th>start</th>
<th>plate theme</th>
<th>platter theme</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPAIN</td>
<td>8:30 am</td>
<td>1:30 pm</td>
<td>2:05 pm</td>
</tr>
<tr>
<td>THE NETHERLANDS</td>
<td>8:40 am</td>
<td>1:40 pm</td>
<td>2:15 pm</td>
</tr>
<tr>
<td>ICELAND</td>
<td>8:50 am</td>
<td>1:50 pm</td>
<td>2:25 pm</td>
</tr>
<tr>
<td>ESTONIA</td>
<td>9:00 am</td>
<td>2:00 pm</td>
<td>2:35 pm</td>
</tr>
<tr>
<td>DENMARK</td>
<td>9:10 am</td>
<td>2:10 pm</td>
<td>2:45 pm</td>
</tr>
<tr>
<td>SWEDEN</td>
<td>9:20 am</td>
<td>2:20 pm</td>
<td>2:55 pm</td>
</tr>
<tr>
<td>GEORGIA</td>
<td>9:30 am</td>
<td>2:30 pm</td>
<td>3:05 pm</td>
</tr>
<tr>
<td>POLAND</td>
<td>9:40 am</td>
<td>2:40 pm</td>
<td>3:15 pm</td>
</tr>
</tbody>
</table>

3:50 pm: END OF THE CONTEST ■ 4:45 pm: OFFICIAL PHOTOS

**october 16th 2020**

<table>
<thead>
<tr>
<th></th>
<th>start</th>
<th>plate theme</th>
<th>platter theme</th>
</tr>
</thead>
<tbody>
<tr>
<td>LATVIA</td>
<td>8:30 am</td>
<td>1:30 pm</td>
<td>2:05 pm</td>
</tr>
<tr>
<td>HUNGARY</td>
<td>8:40 am</td>
<td>1:40 pm</td>
<td>2:15 pm</td>
</tr>
<tr>
<td>FINLAND</td>
<td>8:50 am</td>
<td>1:50 pm</td>
<td>2:25 pm</td>
</tr>
<tr>
<td>FRANCE</td>
<td>9:00 am</td>
<td>2:00 pm</td>
<td>2:35 pm</td>
</tr>
<tr>
<td>SWITZERLAND</td>
<td>9:10 am</td>
<td>2:10 pm</td>
<td>2:45 pm</td>
</tr>
<tr>
<td>ITALY</td>
<td>9:20 am</td>
<td>2:20 pm</td>
<td>2:55 pm</td>
</tr>
<tr>
<td>RUSSIA</td>
<td>9:30 am</td>
<td>2:30 pm</td>
<td>3:05 pm</td>
</tr>
<tr>
<td>NORWAY</td>
<td>9:40 am</td>
<td>2:40 pm</td>
<td>3:15 pm</td>
</tr>
</tbody>
</table>

3:50 pm: END OF THE CONTEST ■ 5:00 pm: AWARDS CEREMONY
WHAT IS YOUR MINDSET IN PREPARING FOR THIS EDITION OF THE CONTEST?
The Bocuse d’Or is a complex cooking contest. I was already dreaming of this event when I was only 9 years old, it was like an obsession. In the last edition, we won bronze, but when you have your mind set on gold, you never stop. It is still very much an obsession today, so we are going to try again!

WHERE DOES YOUR PASSION FOR THE BOCUSE D’OR COME FROM?
My father was a chef, he used to tell me about Paul Bocuse when I was 6 or 7 years old and was keen to follow the competition. He was inspired by classic cooking methods and French cuisine. I followed this inspiration, adapting to integrate Nordic products, in particular those from our coastal regions. I find my inspiration in the Norwegian natural environment and the producers we have in the country, but I also draw from my mother’s Asian origins. All my techniques are inspired by French techniques, the classics. Paul Bocuse is the father of French cuisine; he inspires me and encourages me to create unique dishes. This helps me find my own identity, my own recipes. The man also has a significant impact thanks to the Bocuse d’Or, a great arena where so many great chefs get together under the same roof.

WHAT LESSONS HAVE YOU LEARNED FROM THE CONTEST? WHAT IS THE BIGGEST CHALLENGE TO DATE?
To listen to my instincts and follow my heart. I draw inspiration from those who taste my creations, but at the end of the day, I am still a candidate who must follow the contest rules and regulations. The greatest challenge is to reinvent things, new shapes, textures, techniques, etc. You need to continually rethink and invent new ways of cooking.

HOW DO YOU PROCEED WHEN CREATING A NEW DISH?
We start out with something classical, an existing recipe that inspires us. We then reinvent it, for example by introducing a mix of Asian techniques and Nordic ingredients, always with an underlying thread of French cuisine.

OVER THE PAST YEAR, SCANDINAVIA HAS DEMONSTRATED THE EXTENT OF ITS CULINARY TALENT AND THE PUBLIC HAS SHOWN A KEEN INTEREST. WHY DO YOU THINK IT IS SO POPULAR?
I believe it is the simplicity that appeals to people. Dishes in Scandinavian gastronomy are simple and always focus on the products, their essence and quality. Whether for a garnish or a fish, it’s always the quality of the product that is most important.

CHEFS TODAY ARE EXPECTED TO ADDRESS THE ISSUES OF SUSTAINABILITY AND ECO-RESPONSIBILITY. WHAT IS YOUR TAKE ON THESE ASPECTS?
I grew up in a family that has always been aware of these considerations, from nose to tail! When we used to go fishing, we would always use all parts of the fish, we also sourced our products locally. My mother always used the products in their entirety, be it an animal product or vegetables. This is still the best way to understand and implement eco-responsibility in cooking for the generations to come.

HOW WOULD YOU DESCRIBE YOUR GENERATION OF CHEFS COMPARED TO THE PREVIOUS ONE?
Its strength possibly lies in its vision, the ability to find solutions immediately, unlike before. I was born in the 80s, so I still have a bit of ‘old school’ in me, but the world is changing, and we need to be more creative with our vegetables and products.

CAN YOU DESCRIBE YOUR CUISINE IN THREE MAIN CONCEPTS?
Light, minimalist, and complex.
SPAIN

Albert BORONAT
41 years old // Chef de cuisine // Ambassade de Llívia - Girona

Commis: Oriol FERNANDEZ

From 1998 to 2007, Albert Boronat worked with Alain Ducasse, in Michelin Star restaurants, such as Le Louis XV and Bar & Bœuf in Monaco, as Chef de partie. During this period, he co-wrote 4 culinary books with Alain Ducasse. After that, he became Executive Sous-Chef at the restaurant L’Oustau de Baumanière in France. In 2010 and 2011, he joined as Executive Chef the Restaurant Balthazar & Jeroboam (Paris) which obtained a Michelin star and a Bib Gourmand. Since 2014, he is the owner of the restaurant Ambassade de Llívia which he created himself.

Favourite quote: Ad astra per aspera (Aiming for the stars, overcoming difficulties)

Which meeting changed your life? May 1997, I met Alain Ducasse in person to ask for a job. A year later I started working in Paris in one of his restaurants and for 10 years.

Your biggest mistake in the kitchen? Never having worked at the Hôtel de Ville in Crissier (Switzerland) with Benoît Violier.

What made you want to become a chef? Being creative with combining taste, textures and colors. This is the number one reason that I wanted to become a chef. Working every day with what nature provides us, is the most beautiful there is for a chef.

I will never come in Tallinn without… My partner-in-crime Yentl.

THE NETHERLANDS

Marco VAN DER WIJNGAARD
28 years old // Sous-Chef // ‘t Amsterdammertje - Loenen aan de Vecht

Commis: Yentl VAN GILST

Marco Van Der Wijngaard grew up in a farming family where he learnt the essence of fair products of nature. The first restaurant he has ever worked for was the Van Der Valk family, an hotel in The Netherlands. He worked in a few bistrós before he decided to study for 4 years in Amsterdam to become trained in Michelin star cooking. He started his first Michelin star job at the restaurant De Posthoorn** in Mönnikendam and began attending cooking competitions at this period. He is now working as Sous-Chef at ‘t Amsterdammertje in The Netherlands.

What made you want to become a chef? Being creative with combining taste, textures and colors. This is the number one reason that I wanted to become a chef.

Your favorite quote: Working every day with what nature provides us, is the most beautiful there is for a chef.

I will never come in Tallinn without… Good mood.

ICELAND

Sigurður LAUFDAL
31 years old // Chef // Grillið restaurant - Reykjavík

Commis: Gabriel BJARNASON

Sigurður Laufdal began to work in the kitchen straight after elementary school. Then, he graduated from Cooking and Hospitality School of Iceland. In 2011, he got the “Iceland Chef of the Year” award and competed a year later as the youngest Icelandic candidate at the Bocuse d’Or in 2012-2013. He worked in a few restaurants in Iceland as Chef de partie and Chef de cuisine and worked abroad as well as Sous-Chef in Olo* in Helsinki, Finland, and as Chef de partie in Geranium*** in Copenhagen, Denmark.

If I were my signature dish, I would be: Arctic char, sea buckthorn berries, creamy egg, mango and caviar.

If I were a movie that inspires me, I would be: Catch me if you can

I will never come to Tallinn without… Good mood.

ESTONIA

Artur KAZARITSKI
30 years old // Sous-Chef // Geranium*** - København, DENMARK

Commis: Magnus ROSENDHAL

Artur Kazaritskis’s culinary career took him to many countries around the world. He worked as commis and chef in many 2 and 3 stars Michelin restaurants such as San Domenico in Imola, Italy, and Edition Koji Shimomura in Tokyo, Japan. In 2015, he joined the restaurant Geranium*** in Copenhagen, Denmark and in 2018 he was promoted to a Sous-Chef position.

The strangest thing you have ever eaten? Exotic fresh fruits in Mexico.

If I were a smell I would be: Forest after rain.

Dead or alive, with who would you like to have dinner? Freddie Mercury.
DENMARK

Ronni Vexøe Mortensen
33 years old // Sous-Chef & Development Chef
Geranium*** - København, DENMARK

Commis: Sebastian Holberg SVENDSGAARD

Ronni Vexøe Mortensen began his career at the age of 16 at the Hotel d’Angleterre with Rasmus Kofoed as Head Chef. In 2007, he experienced his first Bocuse d’Or contest as commis to Rasmus Kofoed who won the silver Bocuse. Two years later, he was commis to Danish Chef Jasper Kurel in Lyon. He returned to Denmark where he worked in several restaurants, including Sillerød Kro*, ajolct*** in Copenhagen. He is now working as Creative Sous-Chef at Geranium*** in Copenhagen.

If I were a secret lucky ritual, I would be:
I mentally see myself achieving my goal.

Dead or alive, with who would you like to have dinner:
Fernand Point or Paul Bocuse.

Your top 3 restaurants in your country?
Frantzén, Daniel Berlin & Aira

Favourite quote:
"Whether you think you can, or you think you can’t, you’re right.”
Henry Ford

Who is the chef who inspires you the most?
It might not come as a big surprise but it’s Rasmus Kofoed, my long-time friend, mentor and boss. I admire his focus, his commitment, and his drive to continually do better than the day before.

I will never come in Tallinn without…
The love and support of my family.

SWEDEN

Sebastian Gibrand
31 years old // Chef // Gastronomi Sverige

Commis: Jakob Persson

Sebastian Gibrand is a serious candidate as he won the Bocuse d’Argent Europe 2018 and Bocuse d’Argent 2019! He currently works in Gastronomi Sverige. Before that, he acquired a solid experience in numerous Michelin Star restaurants and in the kitchens of 2 major Chefs on the Swedish gastronomic scene: Oaxen Krog** and Frantzén***. This competitive chef started taking part in contests at a very young age by joining first the Swedish Culinary Team Junior, then the Swedish Culinary Team Senior with which he achieved a place on the podium more than once, including a 1st place in the Culinary Olympics and a 2nd place in the Culinary World Cup.

If I were a secret lucky ritual, I would be:
I mentally see myself achieving my goal.

Dead or alive, with who would you like to have dinner:
Fernand Point or Paul Bocuse.

Your top 3 restaurants in your country?
Oaxen Krog**, Frantzén***, Daniel Berlin & Aria.

POLAND

Jakub Kasprzak
33 years old // Executive Chef // Sezony Restauracja & Hotel - Trzek

Commis: Patryk Paczkowski

Jakub Kasprzak was trained at the Paul Bocuse Institute. Constantly seeking for new sources of inspiration he has travelled extensively and had the opportunity to work with some of the most inspirational chefs in Canada, USA, Norway, Austria, France, and Greece. He has taken part in cooking contests such as the Polish Culinary Cup where he won the 3rd and 2nd place and is also known for his participation in the Poznań Chefs Together initiative, which brings together chefs to cook in order to promote local gastronomy.

Why do you want to participate in the Bocuse d’Or?
To become better at what I do, and to fulfill my biggest dream.

Favourite quote:
The fruit of everything good in life begins with a challenge.

Your best story:
The most memorable experience was the trip to New York City in search of new culinary inspirations. A week-long trip around the best Michelin starred restaurants in the American capital of gastronomy was truly unforgettable.
LATVIA
Dinārs ZVIDRINS
30 years old // Executive Chef // Laivu Centrs - Riga
Commis: Sintija BLAUBERGA
Dinārs Zvidrins is the first Latvian Chef to participate in the Bocuse d’Or. He was a basketball player before he went into cooking, encouraged by his grandmother. He began professional training in 2010 and started working one year later. Since 2012, he has taken part in many cooking contests and never stops. In 2016, he reached the semi-final of the S.Pellegrino Young Chef contest. He also competed no less than 5 times in the Latvian Chef of the Year contest that he won in 2017 and 2018. More recently he reached the semi-finals of the 2019 Global Chefs Challenge Europe in Rimini.

What made you want to become a chef?
My grandmother was my star in the kitchen. She was always cooking with such passion and perfection at home.

Favourite quote:
"Be yourself, everyone else is already taken". Oscar Wilde
If I were my signature dish, I would be:
Smoked beetroot with honey glazed goat cheese and local rye bread.

KITCHEN N°1
Start time: 8:30 am
Plate tasting: 1:30 pm
Platter tasting: 2:05 pm

HUNGARY
István VERES
35 years old // Executive Chef // Babel Restaurant - Budapest
Commis: Bence MOLNÁR
Thanks to his parents who owned a restaurant, István Veres was “born into the kitchen” where he learned the skill from his early ages. After studying French Cuisine at the Ferrandi School in Paris, he travelled all over Europe to work in Michelin-starred restaurants, such as L’Arpège in Paris or Patrick Guilbaud in Dublin, l’Ortolan in Shinfield and Maze in London. Three years ago, he returned to Budapest to join the Babel Restaurant* as executive chef, where he successfully transformed the design, team, and dishes, as the restaurant has since been awarded a Michelin-star.

If I were a song to cook with:
"Show must go on" Queen.

Which meeting changed your life?
My previous commis, who introduced Bocuse d’Or to me and encouraged me to try myself at this competition.

I will never come to Tallinn without:
My commis.

KITCHEN N°2
Start time: 8:40 am
Plate tasting: 1:40 pm
Platter tasting: 2:15 pm

We are long-established wine growers. We are committed to produce wines representative from the terroir and the region. Today, with 2,300 hectares of vineyards, in the heart of the most famous French wine regions and in South Africa we offer a unique wide range, recognized over the world.

By combining tradition and innovation, the House of Bragard marks the times by concocting in the Vosges, audacious, creative, generous and environmentally friendly collections. BRAGARD always goes further to meet your requirements and desires of today and tomorrow.
FINLAND

Mikko KAUKONEN

39 years old // Executive Chef // Food Camp Finland - Helsinki

Commis: Anni PERÄKYLÄ

Familiar with culinary competitions, Mikko Kaukonen was elected Finnish Chef of the year 2019. He has been working for 17 years as Sous-Chef, Head Chef and Executive Chef in different restaurants, including Olo* in Helsinki. He is now working as Executive Chef in Food Camp Finland in Helsinki and is fulfilling one of his biggest dreams, that is to take part in the Bocuse d’Or contest.

Your childhood meal: Finnish meatballs with mashed potatoes.

What made you want to become a chef? I have always enjoyed cooking, and I like the feeling of creating something with my own hands.

If I were not a chef, I would be... a professional golf player.

KITCHEN Nº3
Start time: 8:50 am
Plate tasting: 1:50 pm
Platter tasting: 2:25 pm

FRANCE

Davy TISSOT

47 years old // Chef // Saisons Restaurant* - Ecully

Commis: Arthur DEBRAY

After being mentored by Jean-Paul Pignol, Davy Tissot continued his training at 3 Michelin-starred restaurant Paul Bocuse, then at La Rotonde in 1994 under chef Jacques Maximin. He spent many years under Régis Marcon tutorage at l’Auberge des Cîmes where he became 2nd sous-chef.

In 2004, he was rewarded with the prestigious ‘Meilleur Ouvrier de France’ distinction and joined Les Terrasses at La Villa Florentine where he earned 1 Michelin-star the same year. In September 2016, he took on a new challenge at the Saisons Restaurant, teaching students and future chefs how to launch their career. This year, the restaurant obtained a Michelin star rewarding the collective efforts.

Favourite quote: You don’t stop playing because you get older, you get older because you stop playing.

Your top 3 restaurant addresses in your country? Restaurant Hôtel de Ville in Crissier, Restaurant Schloss Schauenstein by Andreas Caminada in Fürstenau and Palastine Grill in Zürich

I will never come in Tallinn without: My team, the best in the world!

KITCHEN Nº4
Start time: 9:00 am
Plate tasting: 2:00 pm
Platter tasting: 2:35 pm

SWITZERLAND

Ale MORDASINI

29 years old // Head Chef // Relais Châteaux Hotel Krone Regensberg - Regensberg.

Commis: Manuel HOFER

Ale Mordasini began his career as an apprentice cook at the Grand Casino in Baden, Switzerland. After that, he worked in several positions and restaurants and has been Sous-Chef in a Michelin-star restaurant. He also boasts a successful career in contests, as he won the World Champion title in the Culinary World Cup with the Junior Team in 2014. More recently, he reached the podium of the IKA Culinary Olympics as Team captain. He is currently working as Head Chef at Krone Regensberg Relais & Châteaux.

Favourite quote: You don’t stop playing because you get older, you get older because you stop playing.

Your top 3 restaurant addresses in your country? Restaurant Hôtel de Ville in Crissier, Restaurant Schloss Schauenstein by Andreas Caminada in Fürstenau and Palastine Grill in Zürich

I will never come in Tallinn without: My team, the best in the world!

KITCHEN Nº5
Start time: 9:10 am
Plate tasting: 2:10 pm
Platter tasting: 2:45 pm

ITALY

Alessandro BERGAMO

30 years old // Sous-Chef // Cracco - Milano

Commis: Francesco TANESE

Alessandro Bergamo began his career travelling around Italy and around the world to work in Michelin starred restaurants such as Régis et Jacques Marcon*** in France. His passion for the Asian Culture took him to Japan. He then moved to North America, where he joined Riccardo Bertolino at Maison Boulud in Montreal, Canada. Today he works as Sous-Chef at Cracco* in Milano, with Chef Carlo Cracco, Vice-president of the Bocuse d’Or Academy Italy. He was also the finalist for the south-east regions of Europe at the San Pellegrino Young Chef 2020 competition.

Your top 3 restaurants addresses in your country? L’Argine di Venco, Lido 84 & Piazza Duomo - Alba

The strangest thing you have ever eaten: Kangaroo

Can you please share with us your best story? I will never forget the first time I cooked at Monsieur Paul Bocuse. I was quite young, and my legs were really shaking just thinking about it.

KITCHEN Nº6
Start time: 9:20 am
Plate tasting: 2:20 pm
Platter tasting: 2:55 pm
**RUSSIA**

**Viktor BELEY**

34 years old // Chef // Uhvat - Moscow

Commis: Iskandar Slaev

Chef Viktor Beley boasts more than 10 years’ experience in the best restaurants in Moscow and has an extensive background of internships abroad. He is particularly known for being an active participant in gastronomic festivals, including Taste of Moscow and Omnivore Paris, and culinary TV shows. He was the Gold Medalist of the International Kremlin Culinary Cup in 2014 and Silver Medallist of the Russian Cooking and Service Championship in 2010. At his restaurant Uhvat, he uses modern techniques combined with original Russian technology.

**What made you want to become a chef?**
My father and elder brother both worked as chefs, they inspired me a lot.

**What is your personal and original touch in your meals?**
Cooking in a Russian oven.

**Why do you want to participate in the Bocuse d’Or?**
The competition is a challenge to myself.

**Your favourite quote:**
If it doesn’t challenge you, it doesn’t change you.

**Your best story:**
When I was nine, Terje Ness won the Bocuse d’Or (1999). My father was so proud and happy. It was at that moment I decided to follow in his footsteps.

**Who is the chef who inspires you the most?**
My father, my team and my coach Gunnar Hvarnes. They truly get the best out of me and keep pushing boundaries. My chef idol is Bjørn Frantzen.

**KITCHEN N°9**

Start time: 9:30 am
Plate tasting: 2:30 pm
Platter tasting: 3:05 pm

---

**NORWAY**

**Christian André PETTERSEN**

30 years old // Chef // Restaurant Studio CAP - Sandnes

Commis: Even Strandbraathen Sorum

Christian André Pettersen is no newcomer to the Bocuse d’Or, as he was the winner of the Bocuse d’Or Europe 2018 and achieved the Bocuse de Bronze 2019. He decided to become a Chef when he was 9. Since then, he has worked hard to fulfil his dream of representing Norway in the Bocuse d’Or. To this effect, he trained alongside many other Bocuse d’Or candidates, including Chef Charles Tjessem, Bocuse d’Or candidate in 2003. They all taught him different techniques and styles and have greatly inspired him throughout his career and contests. In February 2020, he won the 5th IKA Culinary Olympics in Stuttgart, in the Nation Culinary Teams category.

**Your favourite quote:**
If it doesn’t challenge you, it doesn’t change you.

**Your best story:**
When I was nine, Terje Ness won the Bocuse d’Or (1999). My father was so proud and happy. It was at that moment I decided to follow in his footsteps.

**Who is the chef who inspires you the most?**
My father, my team and my coach Gunnar Hvarnes. They truly get the best out of me and keep pushing boundaries. My chef idol is Bjørn Frantzen.

**KITCHEN N°10**

Start time: 9:40 am
Plate tasting: 2:40 pm
Platter tasting: 3:15 pm
Clare Smyth

CLOUD YOU DEFINE THE BOCUSE D’OR IN A FEW WORDS?
It is really the greatest of gastronomy shows. The first time I went there, I was a young chef. We also went to Paul Bocuse’s restaurant and that was an amazing experience. The music, the excitement, and the atmosphere, it’s so important for gastronomy!

YOU ARE THE PRESIDENT OF HONOUR OF THE BOCUSE D’OR EUROPE, WHAT DOES THAT REPRESENT FOR YOU?
I’m very pleased and honoured. I really have the greatest respect for the contest that I follow assiduously as it addresses techniques and major topics for our trade. The Bocuse d’Or embodies our art through a spectacular event that showcases our skills and talent to the whole world. I feel very privileged.

WHICH CHEFS INSPIRE YOU THE MOST?
I have crossed the path of many chefs in my career. I worked for several years with Gordon Ramsay for instance, but Thomas Keller and Alain Ducasse also inspire me every day. The way they manage their business, the quality of their work and their brands is phenomenal.

YOU HAVE A CLOSE RELATIONSHIP WITH YOUR PRODUCERS, WHY IS THAT?
We select a product and set out to find a producer. We call upon our network of suppliers, then we go out to meet the producers. We observe the products and exchange to see what can be done to extend the possibilities. For instance, we found that it is possible to grow wasabi in England, that was a surprise. This wasabi is grown in what is known as the Victorian Waterbeds, zones that were created in the Victorian period to cultivate watercress. All English villages used to grow cress with great care as it is excellent for the health. It was then sent to London by train in wagonloads! The Watercress beds fell progressively into disuse over time, but some entrepreneurs have decided to use them now to grow fresh wasabi. That’s the kind of surprise we can have when we go out to meet the producers.

TO ADDRESS ENVIRONMENTAL ISSUES, RESTAURANTS MUST BECOME INCREASINGLY RESPONSIBLE AND SUSTAINABLE. WHAT INITIATIVES HAVE YOU IMPLEMENTED IN THIS RESPECT?
Responsibility and sustainability mean a lot to me. When I opened Core, I wasn’t thinking about labels, I simply focused on what I really wanted to achieve: working with our producers in the long term and setting up the team with a responsible approach. Naturally, the food must be responsible, but everything around it must also be responsible.

S.PELLEGRINO
S.Pellegrino is an iconic Italian brand, present on the most prestigious tables in 140 countries. It is the water recommended by sommeliers, chefs and connoisseurs worldwide. 30 years of natural filtering ensures that S.Pellegrino water has the right balance in minerals and a unique taste.
The tasting jury is composed of 16 chefs chosen by each of the participating countries. The judges are distributed randomly between the Platter and Plated themes. Each judge must naturally remain impartial and highly concentrated to taste, judge, and mark the teams’ creations.

**CATFISH - OFFICIAL PRODUCT FOR THE PLATED THEME**

The jury will pay attention to the candidates’ creativity and ability to express the themes through their recipes. Expressing their country’s culinary traditions, technical mastery and know-how are also among the criteria that will be taken into account.

**QUAIL - OFFICIAL PRODUCT FOR THE PLATTER THEME**

The jury will assess the chefs’ ability to create a balanced alliance between the quail (official product) and garnishes, respectful of their cultural heritage. Another essential aspect for the judges is the perfect mastery of skills when working with the quail, and in particular its cooking method.

It was a great pleasure and an honour for me to be taking part in the Bocuse d’Or jury during the last finale. I expect the candidates to demonstrate the highest level of skills as well as exceptional creativity in the preparation of their recipes and the search for new ideas. They must also remain professional and level-headed throughout the contest.

However, there are other criteria besides taste. The main qualities for a good candidate also include efficient cleaning of the workspace, good organisational skills, and harmony with the team. I will therefore be paying particular attention to those aspects.”

Enrico CRIPPA (Italy)
Member of the Tasting Jury
kitchen jury

The Kitchen Jury is composed of 4 renowned international chefs. During the tests, the judges typically pay attention to the candidates’ organisation in the contest kitchens, the cleanliness of their workplace, but also to their work method and skills. The Kitchen Jury is also responsible for enforcing the contest rules and regulations (non-prepared products, allotted time, etc.).

The role of the Kitchen Jury is to ensure that all teams work by the same rules when creating and implementing their recipes. Good organisational skills, irreproachable cleanliness and technical mastery are the key to scoring a maximum of points.

01. Vladislav DJATSUK - Restaurants Tchaikovsky & Mon Repos, Tallinn, Estonia
02. Kaido METSA - Restoran Juur & Restoran Juu OÜ, Tallinn, Estonia
03. Dmitri ROOZ - SMAK restoran, Tallinn, Estonia
04. Rene UUSMEES - MEKK Restoran, Tallinn, Estonia

In the kitchen, there are the obvious things to look for – cleanliness, use of product, organization, adherence to the rules, etc. – but the main thing that separates the teams at the top is the candidate and commis themselves.

The key differentiators for me is their composure, confidence and teamwork from start to finish and especially during service when everything becomes more intense and has to be executed flawlessly.

This composure can mean the difference between first and second or second and third when it comes to the final marks. My main goal when judging and assessing the kitchen is to ensure the marks perfectly capture both the technical and subjective side of this competition, resulting in a balanced evaluation of each team.”

Philip TESSIER
President of the jury
The Continental Organising Committee has chosen to highlight Estonian quail, a local product that is immensely popular in Estonian cuisine. 7 quails with their liver and heart will be supplied to the participants. The recipe will be presented on a platter together with 3 garnishes, as follows: one base on quail eggs and two exclusively vegetal.

The candidates will also be required to master a theme of traditional Estonian cuisine in order to create a recipe after their own image, respectful of their gastronomic heritage.

<table>
<thead>
<tr>
<th>marking criteria</th>
<th>Points per jury member</th>
<th>Total points</th>
<th>Jury</th>
</tr>
</thead>
<tbody>
<tr>
<td>TASTING JURY - Theme on platter</td>
<td>100</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Presentation of the platter</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Presentation of the plate</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Originality / Geographical typicity</td>
<td>20</td>
<td>800</td>
<td></td>
</tr>
<tr>
<td>Garnishes</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sauce</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Taste</td>
<td>20</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Estonian quail is not a traditional Estonian product per se and is relatively new as it was introduced in the 1970s. However, today Estonian Quail has become one of the most popular products for innovative Estonian Chefs and demanding customers. It is an ideal dish for many festive occasions. Estonian quail meat is rich in omega fats and is an excellent gastronomic product. Its consumption has skyrocketed in Estonia with a 50% increase over the past 10 years and it is served in the best restaurants in Estonia. We are proud to propose this great product to the most demanding Chefs, especially in a competition such as the Bocuse d’Or!

Regarding the participants, I expect them to demonstrate excellence, creativity, and inspiration to come up with new shapes, textures and tastes for this beautiful Estonian product.

Dimitri DEMJANOV  
President of the Bocuse d’Or Europe 2020

For more than 30 years, French frozen bakery manufacturer Bridor has been combining large-scale manufacturing strength with the virtuosity of bakery expertise to offer high quality breads and Viennese pastries inspired by the bakery cultures of the world to all the Chefs.

Vladislav DJATSUK  
Kitchen jury

Estonian quail is a small ground-nesting game bird in the Phasianidae family that can weigh between 200 g and 350 g. Quails were first domesticated in the 16th century in China and breeding methods have produced different varieties of quails around the world.

Quail is one of the best gastronomical products of Estonia. Although it is not an everyday product, it is still popular because it is local. There are many ways to prepare quail, roasted, smoked, and even poached. You can also order it boneless and it boasts generous meat with a light and soft texture. Quail meat can be associated with many other local products such as mushrooms, potatoes, vegetables, but also with wild berries. The heart and liver are also interesting, as are quail eggs, which are excellent for omelettes for example. They are rich in omega vitamin and offer better properties than other bird eggs.
Estonian catfish is a farmed fish that is produced by a small family run farm established in Paadifarm in Southern Estonia. The beautiful setting offers a great ecological environment that is ideal for many species of fish to develop in natural and clear water. Catfish boasts a pink-white colour, a pleasant texture and great taste. You cannot prepare it without knowing its characteristics as it requires a specific cooking process. The most important aspect when preparing catfish is the cooking, you have to be careful not to overcook it.

**Vladislav DJATSUK**
*Kitchen jury*

---

**Plate Theme**

The Continental Organising Committee has chosen the catfish to highlight an other local product. Participating teams have as only obligation to use only vegetables products to highlight this typical product of estonian gastronomy. They will have 5 hours ahead of them to realise the most creative and original recipe which will seduce a demanding jury.

**Marking Criteria**

<table>
<thead>
<tr>
<th>Jury Member</th>
<th>Theme on Plate</th>
<th>Total Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>TASTING JURY</td>
<td>100</td>
<td>800</td>
</tr>
<tr>
<td>Visual Appearance</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Texture / Cooking</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Originality</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Sauce</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Taste / Seasoning</td>
<td>20</td>
<td></td>
</tr>
</tbody>
</table>

---

**Estonian Catfish Official Product**

Thanks to its relatively short but fertile growth and easy cooking method – a lot of meat and few bones – catfish has become a coveted new opportunity for Estonian chefs and is a great alternative to the seasonal fish we have in the Sea, Lakes and Estonian rivers. It is really easy to work with and offers Chefs many uses – the most popular preparations involve steaming, smoking and serving in jelly or as a chartreuse with garden vegetables. Estonian Catfish is mainly used in two ways – lightly smoked or gently marinated – and tastes like eel, which is most popular in Finland, Denmark, and Sweden. Today only one small South Estonia fish farm provides this beautiful fish for the Bocuse d’Or Europe 2020 in Tallinn. Be inspired and try out new Estonian products.

**Dimitri DEMJANOV**
*President of the Bocuse d’Or Europe 2020*

---

**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.**

---

**green care**
*Professional Since 2003*
international organising committee

The International Organising Committee (IOC) oversees the defining of the rules and regulations as well as the themes for the continental selecting events and the finale of the Bocuse d’Or contest, for which it manages the logistical and material organisation. As part of the continental selecting events, the IOC works hand in hand with local chefs to create the Continental Organising Committee. This association contributes to the territorial anchoring of the contest and ensures it is even more open to new culinary heritages and know-hows.

The IOC wishes to thank all the members of the Bocuse d’Or Europe Continental Organising Committee for their dedication and passionate work.

continental organising committee

Vladislav DJATSUK
Restaurants Tchaikovsky & Mon Repos
Moscow, Russia

Pavel GURJANOV
Soe Restaurant
Tallinn, Estonia

Martin MEIKAS
Restaurant ODI
Tallinn, Estonia

Sergey JAROVENKO
Jens Peter KOLBECK
Bocuse d’Argent 1993
Denmark

Anti LEPIK
Tallinn
Tallinn, Estonia

Taigo LEPIK
Office of the
President of the Rep. of Estonia

Kaido METSA
Restaurant Juur
Tallinn, Estonia

Allar OESELG
Restaurant Dominic Oü
Tallinn, Estonia

Heidi PARK
Konditer.Ee Bakery

Andres RAHULA
Radisson Blu Hotel Olümpia
Tallinn, Estonia

Dmitri ROOZ
Smak
Tallinn, Estonia

Tarvo STINT
Stilux Oü
Tallinn, Estonia

Kenneth TOFT-HANSEN
Syunikov Badhotel
Fjerritslev, Denmark

Angelica UDEKULL
Restaurant Wicca
Tallinn, Estonia

Rene UUSMEES
Restaurant Mekk
Tallinn, Estonia

Rudolf VISNAPUU
Restaurant Olde Hansa
Pärnu, Estonia

Emmanuel WILLE
Restaurant Olde Hansa
Tallinn, Estonia
### The Winners of the Bocuse d'Or Europe

<table>
<thead>
<tr>
<th>Year</th>
<th>Location</th>
<th>Gold</th>
<th>Silver</th>
<th>Bronze</th>
</tr>
</thead>
<tbody>
<tr>
<td>2008</td>
<td>Stavanger, Norway</td>
<td>Norway</td>
<td>Denmark</td>
<td>Sweden</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Geir SKEIE</td>
<td>Jasper KURE</td>
<td>Jonas LUNDGREN</td>
</tr>
<tr>
<td>2010</td>
<td>Geneva, Switzerland</td>
<td>Denmark</td>
<td>Norway</td>
<td>Sweden</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Rasmus KOFOED</td>
<td>Gunnar HVARNES</td>
<td>Kenneth TOFT-HANSEN</td>
</tr>
<tr>
<td>2012</td>
<td>Brussels, Belgium</td>
<td>Norway</td>
<td>Sweden</td>
<td>Denmark</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ørjan JOHANNESSEN</td>
<td>Adam DAHLBERG</td>
<td>Jeppe FOLDAGER</td>
</tr>
<tr>
<td>2014</td>
<td>Stockholm, Sweden</td>
<td>Sweden</td>
<td>Norway</td>
<td>Denmark</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tommy MYLLYMÅKI</td>
<td>Gunnar HVARNES</td>
<td>Jonas LUNDGREN</td>
</tr>
<tr>
<td>2016</td>
<td>Budapest, Hungary</td>
<td>Hungary</td>
<td>Norway</td>
<td>Sweden</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tamás SZEELL</td>
<td>Christopher DAVIDSEN</td>
<td>Alexander SJÖGREN</td>
</tr>
<tr>
<td>2018</td>
<td>Turin, Italy</td>
<td>Norway</td>
<td>Sweden</td>
<td>Denmark</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Christian André PETtersen</td>
<td>Sebastian GIBRAND</td>
<td>Kenneth TOFT-HANSEN</td>
</tr>
</tbody>
</table>

**www.wmprof.com**

---

**Sustainable & Outstanding Cleanliness**

---

**Responsible Hospitality**
Managed by Marie-Odile Fonseur, the Food Service Division boasts impressive expertise in the organization of events addressing all types of catering: high quality professional trade shows that gather the largest offering for professionals, international gastronomy, pastry and bakery competitions, and also culinary festivals that mobilize food lovers in several cities all over the world. The most emblematic of these events include the Sirha trade show – the world’s rallying point for the food, catering and hospitality industries – as well as the prestigious Bocuse d’Or and Coupe du Monde de la Pâtisserie contests. The finals of these international contests are held every two years as part of the Sirha trade show in Lyon.

NEXT EVENTS

BOCUSE D’OR GRAND FINALE
1st and 2nd June 2021
Lyon, France

SIRHA
THE WORLD HOSPITALITY & FOOD SERVICE EVENT
29th May - 2nd June 2021
Lyon, France

CONTACTS

Marie-Odile FONDEUR
Division Food Service General Manager

Florent Sulisso
Director of Gastronomic Events

Pauline Pistre
Project Manager
pauline.pistre@gl-events.com

Marie Montabonel
International Sponsorship Manager
marie.montabonel@gl-events.com

PRESS CONTACTS

Havas Estonia
+372 5347 6314
katlin.hundimagi@havas.ee

Thanks to the production team

RCS LYON 380 552 976 - Photos credits: Julien Bouvier, www.eiriknilssen.com
SO HERE WE ARE,
TO COOK WHAT’S NEW
TO EAT WHAT’S BEST,
TO INSPIRE WHAT’S NEXT.

WE ARE SIRHA FOOD,
MANUFACTURE OF THE FUTURE
A WORLD OF FOOD SERVICE AND HOSPITALITY
WELCOME TO OUR TABLE.