

# TÍÐARLINJA Time table

2011

2012

2013

2014

2015

2016

2017

## KOKS

Pioneer of the New Nordic Kitchen in the Faroe Islands, KOKS is characterized by its unique Faroese identity and by its commitment to sustainable and local products. Its cuisine style is earthy and refined, ancient and modern

## MAD

SYMPOSIUM

Presentation at MAD Symposium (Denmark)



EL CELLER DE CAN ROCA  
GIRONA

Nomination to "The Best restaurant in Denmark"

**KOKS book awarded as "Årets Bedste Bogværk"**

4 hands dinner with Joan Roca (El Celler de Can Roca Spain)



**KOKS ranked #20 in the White Guide Denmark**

Presentation at the International Cook Summit "Chef Alps" (Switzerland)

**KOKS book awarded as "World's Best Scandinavian Cuisine"**



Presentation at the international Cook Summit "Identità Golose" (Italy)

**4 hands dinner with Magnus Ek (Oaxen Krog, Sweden)**

KOKS ranked #15 by the White Guide Denmark 2015-2016

**KOKS awarded as best Restaurant in The Nordic Countries by The Nordic Prize**

KOKS ranked #17 by the White Guide Nordic 2015-2016

## CHEFSACHE

Cologne Avantgarde Cuisine Festival

**Nine-weeks pop-up in Copenhagen (Denmark)**

Residence at "Ikarus-Hangar 7" Salzburg (Austria)

**KOKS ranked #12 "International Masterclass Restaurant" by the White Guide Denmark 2016-17**

KOKS appetizers awarded "Best of 2016" by "Danske Madanmeldere"

**Presentation at the international Cook Summit "Chef Sache" (Germany)**



KOKS awarded one star by the Michelin Guide Nordic Countries 2017

**KOKS ranked #78 on the OAD Top 100+ European Restaurants 2017**

KOKS ranked #2 "Global Masterclass Restaurants" by 2018 White Guide Denmark

**Poul Andrias Ziska awarded as "chef of the year" in Denmark by Den danske Spiseguide**

Poul Andrias Ziska awarded as "This year's young chef talent" by 2018 White Guide Denmark