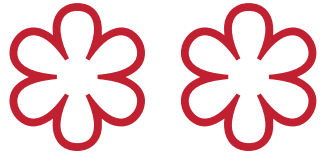


TÍÐARLINJA Time Line



KOKS awarded two stars by the Michelin Guide Nordic Countries 2019
Poul Andrias Ziska received the "Young Chef Award" by the Michelin Guide Nordic Countries 2019.



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



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



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

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

2019

2018

2017

2016

2015

2014

2013

2012

2011



KOKS awarded one star by the Michelin Guide Nordic Countries 2018
 KOKS ranked #46 by the OAD Top 100+ European Restaurants 2018

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

KOKS ranked #2 "Global Masterclass Restaurants" by 2019 White Guide Denmark



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 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"



SYMPOSIUM

Presentation at MAD Symposium (Denmark)