

Brian Hansen (DK) ❁

Søllerød Kro

June 18th



Brian Mark Hansen is 33 years old, and is one of the most known chefs in his home country. He worked as sous chef in different Michelin star restaurants such as Ruth Hotel Skagen and Thomas Rode, as well as Executive Chef at Christians Horlm Carstel, in Copenhagen.

He participated in many competitions, which one can highlight the 1st place in "Venison Dish of the Year 2013", the 2nd place in "Bocuse d'or Denmark 2013" and the 3rd place in the Danish "Chef of the Year 2010".

Nowadays, Brian Hansen is Head Chef at the prestigious restaurant Søllerød Kro (*Michelin), in Denmark. The 17th century small hotel, in Søllerød, a beautiful village located 15 minutes from Copenhagen airport, offers diners that can be defined as a change of pace from Nordic cuisine. Using first-class local ingredients, the menu has both traditional and contemporary dishes, and the wine list is considered one of the best in Scandinavia.

Even reviewers who normally reserve their praise for modern cuisine seem to have made an exception for this "little jewel for food and wine lovers" calling it "one of the best places to eat in Denmark".