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## [Eat food from the world's best chef \[1\]](#)

Yes, noma is one of the world's best restaurants, but you'll find the world's best chef (2011) slaving away in another world-class Copenhagen eatery.

### **Rasmus Kofoed**

In 2011, [Rasmus Kofoed](#) [2] won gold at the [Bocuse d'Or](#) [3] competition, the world chef championships. Sometimes referred to as the Olympic Games of cooking, the Bocuse d'Or is held every other year in France. Rasmus had already taken gold at the European stage of the competition in 2010 and was a hot favourite for the world title.

### **Restaurant Geranium**

Triumphant Rasmus returned to Copenhagen clutching his gold statue and now runs the kitchens at [Restaurant Geranium](#) [4]. Their modest mission is to produce meals that involve all the senses, to restore, to challenge and to enrich. [Two Michelin stars](#) [5] for Geranium followed Rasmus' win and the restaurant has also won a coveted place on the [World's 50 Best Restaurants list](#) [6].

### **Denmark's Restaurant of the Year 2013!**

Now Geranium can add [Restaurant of the Year in Denmark](#) [7] to its growing list of gastronomic achievements. Needless to say the restaurant is busy, so book early and head to Geranium to be cooked for by a world's best chef in one of the world's best restaurants!

<http://www....> [8]

### **Noma Founder to open Grand Central Food Hall**

If you can't make it to Denmark right now. Noma Founder Claus Meyer is finalizing plans to open a Nordic-themed food hall in the legendary Vanderbilt Hall at The Grand Central Terminal, New York. Plans include opening a balcony cafe, a coffee parlor and a fancy 100-seat Nordic brasserie. No decision has been made yet towards which chef will take charge, but he will most likely continue the outstanding traditions from Noma producing some of the very best food in the world.

### **Further reading**

[Read more about Food in Denmark.](#) [9]

[Experience New Nordic Cuisine in Copenhagen.](#) [10]