

KOKS

PRESS RELEASE

KOKS awarded by the 2017 Michelin Guide Nordic Countries

Tórshavn, 22nd. of February 2017. KOKS restaurant is pleased to announce that it has been awarded a Michelin star, which according to Michelin criteria means: "A very good restaurant in its category."

This is the first time that a Faroese Haute Cuisine restaurant has been awarded the prestigious accolade, which recognizes KOKS' contribution to enhancing the unique and fascinating local culinary culture.

Since his appointment as chef in January 2014, Poul Andrias Ziska has advocated a contemporary Faroese cuisine that draws its strength from its strong heritage, but is also ambitious in its creativity.

"On behalf of the team at KOKS, I would like to express our sincere gratitude and appreciation to the Michelin Guide Nordic Countries for this wonderful award. At KOKS, our aim is to create the ultimate dining experience. An experience strongly influenced by our deep-rooted Faroese traditions and the remarkable local produce found at our doorstep. This is our strength, and often our job is simply to let the extraordinary produce speak for itself," says 26-year-old chef, Poul Andrias Ziska.

Johannes Jensen, restaurateur and owner of KOKS, said: "We are truly humbled and honoured to have been awarded the Faroe Islands' first Michelin star. KOKS' identity is founded on the distinctive and unique Faroese food traditions, on an accessibility to the world's best local produce, and on the expertise of Faroese chefs who embody the unparalleled Faroese food culture."

Information: Tel: +298 333 999 | www.koks.fo | koks@koks.fo

Contact: Johannes Jensen | Tel: +298 219 161

About Michelin Guide

Founded in 1900, it is the oldest European hotel and restaurant reference guide, which awards Michelin stars for excellence to a select few establishments.