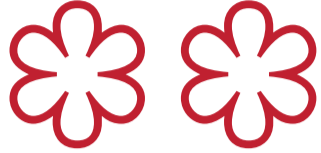


# TÍÐARLINJA Time Line



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 ranked #3 "Global Masters Level" by the 2020 White Guide Denmark

**Karin Visth received the "Best service experience Award" by the 2020 White Guide Denmark**



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 Masters Level" by the 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 "Global Masters Level" by the 2015-2016 White Guide Denmark

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

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



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

2020



KOKS awarded two stars by the Michelin Guide Nordic Countries 2020 and the Michelin Sustainable Emblem

2019



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 Masters Level" by the 2019 White Guide Denmark

2018

2017



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

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

**KOKS ranked #12 "Global Masters Level" by the 2016-2017 White Guide Denmark**

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

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

2016

2015



**KOKS ranked #20 "Global Masters Level" by the 2014 White Guide Denmark**

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

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

2014

2013

2012



Presentation at MAD Symposium (Denmark)

2011