

# Philippe

Head Chef | Fine Dining Specialist

Malmö, Sweden | Swiss Citizen

## Profile

Head Chef with 16+ years of international fine dining experience, trained in Switzerland and refined in Copenhagen's top kitchens including Geranium (3 Michelin Stars), The Alchemist, and Marchal. Focused on modern tasting menus, open fire cooking, and fermentation, combining Nordic clarity with French technique and Asian precision. Proven leader with strong operational and financial control.

## Core Skills

- Fine Dining & Tasting Menu Development
- Kitchen Leadership & Team Development
- Cost Control & Budget Management
- Open Fire Cooking & Fermentation
- Modern Nordic Cuisine
- French & Asian Techniques

## Professional Experience

**Head Chef – Kød, Copenhagen** (Feb 2026–Present)

**Sous Chef – Feed, Copenhagen** (2025–2026)

**Sous Chef – Restaurant Silo, Copenhagen** (2024–2025)

**Sous Chef – Marchal, Copenhagen** (2023–2024)

**Chef – The Alchemist, Copenhagen** (2022–2023)

**Chef – Geranium (3 Michelin Stars), Copenhagen** (2020–2022)

**Chef – Vollmers, Malmö** (2020, 6 months)

**Chef – Various Restaurants Europe & Mediterranean** (2014–2019)

## Education

Swiss Federal Diploma in Culinary Arts

Culinary Arts Academy Switzerland (2018–2020)

## Languages

German (Native) | English (Fluent) | Swedish (Basic)