PRIX ARSNOVA
DE CUISINE D'AUTEUR

59TH EDITION
2026-2027

ARSNOVA INTERNATIONAL CULINARY PRIZE
59TH EDITION

Created in 1967 by the Taittinger champagne house, the ArsNova International Signature Culinary Prize (formerly *Le Taittinger*) celebrates the excellence and uniqueness of the chef's profession. This annual award promotes creative efforts themed around a flagship product in the nine countries it covers; these efforts are then showcased first in national finals, and then an international final.

Now under the auspices of the Philanthropic ArsNova endowment fund and its Culinary Arts centre, the award highlights the commitment of its Chefs and winners, linking them with initiatives aimed at promoting healthy, sustainable and accessible food for all.

"The Culinary Prize is a means of passing on traditional skills that conveys the spirit of today's sparkling signature cuisine and reveals the talent of the great chefs of tomorrow."

Eric Briffard, recipient of the 2nd International Taittinger Prize in 1992 and "Meilleur Ouvrier de France" in 1993

"To stand out, you need to nurture what makes you truly distinctive."

Tom Meyer, 2017 winner and "Meilleur Ouvrier de France"



Jean-Pierre Redont, Emmanuel Renaut, Vitalie Taittinger

PRÉSIDENT

EMMANUEL RENAUT, MOF
Flocons de sel, Megève, France
3 étoiles Michelin

THEME

of the 59th ArsNova International Culinary Prize

INTERPRETATION OF FREE-RANGE POULTRY AND LOBSTER

FOR 8 PEOPLE

Duration of tests :	4 hours (Own recipe and set recipe)
Presentation :	On a plate
Number of dishes to prepare :	8 dishes with a maximum budget of €50 per dish (400€ in total)
Ingredient list :	Free (no product is prohibited)
Ingredients supplied by the organisation :	2 free-range poultry : 1.6 to 1.8 kg Lobster: 2 x 500 g, size 5
Set recipe :	Revealed the day before the International Final Included in the 4 hours
Crockery :	Candidates may bring their own crockery or the organisers will provide plates and dishes as required

It is to be a plate marketable à la carte.

/ CALENDAR

5 July 2026 *00:00 UTC*	Deadline for submission of application dossier
7 September 2026	Publication of the names of selected candidates per country
10 January 2027 *00:00 UTC*	Dispatch of Theme prep sheets by candidates
2 February 2027	**International Finale in France** *Dotation of 20,000€ for the winner*

/ RULES OF PARTICIPATION

The candidate must :

- be between 24 and 40 years of age
- have been in the profession for a minimum of 5 years and be currently employed in a restaurant
- present their skills in their country of work, regardless of their nationality. If selected, they will then represent this country at the international competition

The following are excluded from participation :

- Teachers at a secondary school or hotel school
- Private or embassy Chefs
- Candidates having already participated 3 times at the international final
- Chefs employed in a restaurant linked to a catering school

Application documents must be sent no later than **5 July 2026 00:00 UTC** to the address indicated at the bottom of the application file.

/ PUBLICATION OF THE THEME

All information on the theme can be found on the ArsNova International Culinary Prize website :
prixcuisinedauteur.philanthropicarsnova.org/en

/ THEME

The Organizing Committee, presided by **Emmanuel RENAUT**, selects the same main ingredient for all par ticipating countries. This becomes the Prize's Theme.
This theme can be found on the Culinary Prize website.

In addition to the selected product in the theme, the candidates may use any ingredient they wish to create their recipe. **The members of the Committee require candidates not to use plastic in the preparation of their recipe (vacuum cooking is forbidden). The members of the Committee encourage candidates to use traditional cooking methods. Fermentation is forbidden.**
The candidates are free to bring all or part of their products to the international final, taking into account their seasonal nature.
The recipe is to be produced for **8 people** and to be presented plated.
The budget per plate is **€50 maximum.**
The recipe must be accompanied by one or two garnishes.
The choice of sauce, jus or bouillon is up to the candidate.

This theme is present throughout the preparation of the competition, from the selection based on dossier to the international final competition. Between the national and international competitions, the selected candidates may make slight modifications to this recipe on condition that the initial instructions are respected.

THE NATIONAL COMPETITION

/ PRESENTATION OF APPLICATION DOSSIER BY CANDIDATES

To be selected, the candidate must submit before the deadline their selection dossier, composed according to the Prize theme, to the person in charge of the Prize in their countr y (address specified by the organization of the represented country).

/ DESCRIPTION OF THE SELECTION DOSSIER

This dossier must include:

- The recipe created based on the theme.
- 6 to 12 photos corresponding to the production of this recipe.
- A text explaining the candidate's background, their choices and their inspirations.
- A precise prep sheet specifying the impor tance of each product's origin.
- The precise budgeting of their recipe.

/ THEME OF THE SELECTION

The theme of the selection is the same as that of the International Final.
It is composed of a central ingredient, the focus of the recipe to be created by the candidate. The candidate is entirely free in their selection of ingredients to be used in their recipe, taking into account the seasonal nature of products.
Candidates are strongly encouraged to express their own culture and personality.

/ SELECTION CRITERIA

The Selection Committee makes its decision based on the following criteria:

- Originality : 30 %
- Technicality : 30%
- Inspiration : 20 %
- Visual impression : 20 %

A judicial officer is in charge of ensuring the anonymity of the dossiers studied by the President of the Prize and his Committee. The judicial officer is present during deliberations and certifies the Committee's officer selection. The name of the selected candidate will be made public on **7 September 2026.**

A single candidate for each country is selected to participate in the International Final on 2 Febuary 2027.

/ DEADLINE FOR POSTING DOSSIERS

Selection dossiers must be sent no later than **5 July 2026 00:00 UTC** to the address indicated at the end of the pack.

/ PREPARATION OF CANDIDATES SELECTED

The candidate may ask for help or advice from a sponsor selected from amongst his country's organizing committee. They can thus advance through the months of preparation and compare their work to the advice of one of their peers.

/ COACHING SESSION

Following their selection, candidates will receive a coaching session with their sponsor and a panel of personalities with no direct link to the world of gourmet cuisine. These are artistic personalities who can bring a fresh perspective to the candidate's dish in order to assist its development.

/ FINANCIAL SUPPORT

Philanthropic ArsNova allocates to each candidate selected to represent their country a budget of €500 including all taxes, for the purchase of food and utensils to help them in their training.

/ CANDIDATE'S INVOLVEMENT WITH PHILANTHROPIC ARSNOVA

In each country covered by the Prize, Philanthropic ArsNova will select a charitable association that works for the common good in support of cultural openness, in line with the objectives set by the Endowment Fund. The associations in question will receive the funds collected during the national charity dinner held to mark the announcement of the selected candidates.
At the same time, national candidates will be asked to take part in an initiative alongside this partnership (appearance before the target audience, charity dinner or any other event to be specified in agreement with the Endowment Fund).

/ PRIZE

The candidate selected to represent his country is rewarded with a cheque for 2400€.

/ PARTICIPATION IN THE INTERNATIONAL FINAL

A single candidate from each country is selected to participate in the International Final. They represent their country and their culture.

THE INTERNATIONAL COMPETITION

/ ORGANIZATION OF THE INTERNATIONAL FINAL

Day 1 :

- Candidates are welcomed and settled into the hotel booked by the organization.
- The organisation will collect the ingredients brought by the different candidates and deliver them to the chosen location for the competition, where they will be kept in appropriate conditions.
- A welcome dinner is organized by the Committee.

Day 2 :

- The day's programme takes place in Reims. Candidates will spend a day together learning about the work of the students of the Reims Ecole de Design culinaire. These students will have worked on the same theme as the candidates, but with a different approach.
- The set recipe is determined by a drawing to take place at 7pm.
- Dinner.
- Submission of the prep sheets for the set recipe. (cf. details on the prep sheets below)

Day 3 :

- Course of events.
- Awards ceremony.
- Gala dinner.

/ JURY COMPOSITION FOR THE INTERNATIONAL FINAL

- **Kitchen jury :**

2 to 6 judges from the jury ensure the organization and regularity of the cookig heats. They mark all candidates on criteria of hygiene, organization, waste and management of working with the commis chef.

- **Tasting jury :**

There are 8 members on the tasting committee for the International Final. All renowned leading Chefs, they represent various countries and are ambassadors of a signature cuisine.

/ DURATION OF THE HEAT

Each candidate has 4 hours to complete two recipes, the personal choice recipe presented at the selection stage and the set recipe drawn on the evening before the final heat.

1. Arrival at 6.00am

2. Drawing for work stations

3. Drawing for commis chef

4. Beginning of the heat

The candidates enter the kitchen one by one every quarter of an hour.

/ PRODUCTION OF TWO RECIPES

1. Personal recipe based on the theme :

The candidate prepares the recipe that they have designed based on the year's theme. At their work station, they will find the ingredients they brought or ordered that are needed to complete the recipe.
They can have as many as they wish of the ingredients provided by the kitchen to all candidates as listed at the end of the competition regulations

2. Set recipe :

The candidate must complete the set recipe that was revealed the night before the final heat.
The products chosen by the candidate are provided by the organization.



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/ PREP SHEET

• Prep sheet corresponding to the competition's theme :

The organisation can provide all ingredients from the prep sheet sent by the candidate.
Nonetheless, each candidate is free to bring ingredients they consider to be essential for the identity of their recipe.
For this reason, the organization sends every candidate a prep sheet to complete in which they are to specify if an ingredient is to be supplied by the organization or is to be brought by the candidate.

The required preparations for the recipes must be produced on site on the day of the competition. Candidates are not permitted to bring fermentations, powders or dehydrated products.

Marinades and broths must be prepared on site or provided by the School.
For any ingredient that is to be provided by the candidate, delivery is to be arranged by the candidate. Candidates are responsible for anticipating any regulatory aspects. Philanthropic ArsNova will not be responsible for the delivery of goods.

This prep sheet must be sent to the organization no later than **10 January 2027.**
The organization agrees to inform candidates of the origin of all products it makes available.

• Prep sheet corresponding to the set recipe :

Candidates must submit their completed prep sheet following the dinner the night before the final heats.
Products chosen by the candidates will be provided by the organization.

/ EQUIPMENT

Members of the Kitchen Jury inspect the equipment brought in by each candidate. They reserve the right to refuse any equipment they consider to be unsuitable or otherwise already available in sufficient quantity in the kitchen.
Equipment should not be brought in excessive amounts.
Only small pieces of equipment are permitted.
Members of the Kitchen Jury are authorized to disqualify any candidate found to be in breach of the rules after having consulted the President of the Jury.

Should a candidate need specific equipment, they should notify the organization no later than the 10 January 2027.

/ COMMIS CHEFS

The organization provides a commis to assist each candidate in the kitchen.
Each commis is a student at the catering school. On the morning of the competition, each commis is assigned to a candidate by drawing lots in the presence of a bailiff.

Time is scheduled before the beginning of the heat for discussion between the candidate and their commis.
A simultaneous translation application may be used by the candidate and the commis to facilitate communication if they have difficulty communicating. No interpreter may be present alongside the candidates.
A prize for the best commis will be awarded at the end of the competition.

/ PRESENTATION OF THE DISHES

Candidates may bring their own crockery or the organisers will provide plates and dishes as required.
This information must be communicated to the organization no later than the **10 January 2027,** at the same time as the prep sheet corresponding to the theme recipe.
So as to not disclose a candidate's identity, recipients are to be sent to the selected cooking school in closed boxes, to be brought into the test kitchen at the same time as the rest of the equipment.

/ PRESENTING THE DISHES

15-minute intervals separate the presentation of each dish.
The Kitchen Jury is responsible for seeing to the smooth organization of the presentations. They apprise the candidates of the time remaining.

/ PRESENTATION OF THE DISHES TO THE TASTING JURY

The dishes are presented for anonymous tasting by the Jury.
The Jury thus has no knowledge of the identity of the candidate having prepared the dishes.
The two recipes are tasted and marked by two different juries.
The judges mark the dishes according to an evaluation chart, taking into account of the criteria set out below in the "marking" section.



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/ MARKING

Dishes are rated according to the rating grid below.

TASTING JURY	
	Maximum points
Personality/originality	60
Cooking technique and process	60
Level of risk taken / identity	40
Tasting: how warm, taste, sauce	40
Total	**200**

KITCHEN JURY	
	Maximum points
Management of commis chef	10
Correct use of cooking techniques	20
Time management	10
Cleanliness / compliance with hygiene standards	10
No food wastage	10
Total	**60**

/ END OF THE KITCHEN HEAT

All candidates must remain in the kitchen from the start of the heat until the very end. They may leave the kitchen only after all scorecards are submitted to the judicial officer. They are kept appraised by a representative of the organization.

/ CANDIDATE RANKING

Ranking is done by adding up the points awarded to each candidate by each member of the juries. Each candidate's scores will be counted up under the supervision of our judicial officer.

/ PENALTIES FOR DELAY

Any delay of more than 5 minutes in presenting a dish to the Jury will be penalized: for any delay of over 5 minutes, the Jury will deduct 10 points per minute's delay from the final score awarded to the dish.
If the delay exceeds 10 minutes the candidate shall be disqualified. the Kitchen Jury is, however, free to decide whether or not to send a dish to the Tasting Jury.

/ AWARDS CEREMONY

A charity gala dinner will be held on the evening of the contest. It opens with the awards ceremony.

/ PRIZES

- First Prize :
  - A cheque for €20,000
  - A trophy
  - A medal featuring Pierre Taittinger and created by sculptor Paul Belmondo
  - The Winners' Trophy, engraved with the winners' names up until the following year
  - A diploma
- Second Prize :
  - A cheque for €5000
  - A trophy
  - A diploma
- Third Prize :
  - A cheque for €2500
  - A trophy
  - A diploma



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ADDITIONAL INFORMATION

/ COSTS

Candidates' costs (accommodation and transport) are covered by the organisation. Transport costs must be approved in advance by the organisation.

/ RIGHTS OF PUBLICITY

The organisation reserves the right to film the Selection Finals and the International Final and to use the images produced at these events.
As such, the candidates consent to the use of their image via any channel, on any medium, worldwide.

/ LEGAL INFORMATION

• The Organizer reserves the right to shorten, extend or cancel the heats in the event of exceptional circumstances. The Organizer shall not be liable for any damages.

• Any issue resulting from the application, the interpretation of the rules or from information not provided in them shall be resolved by the Organizer.

• Each candidate must be in possession of insurance cover in the event of an accident occurring during the event.

/ MEDIA COVERAGE OF THE CANDIDATE

• To showcase the candidate and promote his work, the Culinary Prize organization produces a film broadcast in episodes throughout the year on the Philantropic ArsNova social networks as well as those of the Culinary Prize.

• The organization will produce a film during the two days of the International Final. This film will shine a spotlight on candidates from all the participating countries.

INTERNATIONAL ORGANIZING COMMITTEE

Emmanuel Renaut : President of the Prize, MOF, *Flocons de sel*, 3 Michelin Stars (Megève, France)

Eric Briffard : MOF, Executive Chef and Director of Cordon Bleu International School of Culinary Arts, (Paris, France)

Amandine Chaignot : *Pouliche* (Paris, France) and *Sauge* (Réveillon, France)

Charles Coulombeau : Winner of *Le Taittinger* in 2020, *La Maison dans le Parc*, 1 Michelin Star (Nancy, France) and *Yozora*, 1 Michelin Star (Metz, France)

Bruno De Monte : Executive Director of the Mederic Campus (Paris, France)

Pascal Grière : MOF, Chef for the French Senate (Paris, France)

Bernard Leprince : Winner of *Le Taittinger* in 1995, MOF, Consulting chef

Stéphanie Le Quellec : *La Scène*, 2 Michelin Stars (Paris, France)

Philippe Mille : MOF, Bocuse d'argent, *Arbane*, 2 Michelin Stars (Reims, France)

Jean-Pierre Redont : Secretary general of the Prix ArsNova de Cuisine d'Auteur.

Michel Roth : Winner of *Le Taittinger* in 1985, MOF, Bocuse d'or, *Bayview*, 1 Michelin Star (Geneva, Switzerland)

Bruno Verjus : *Table*, 2 Michelin Stars (Paris, France)

Tom Meyer : MOF, Winner of *Le Taittinger* in 2017, *La chèvre d'or*, 2 Michelin Stars (Eze, France)

Jonathan Zandbergen : Winner of *Le Taittinger* in 2014, *CheffdAtelier* (Amsterdam, Netherlands) and *TheVipTable*

PARTICIPATING COUNTRIES

GERMANY
Douce STEINER : *Hirschen-Douce Steiner*
2 Michelin Stars (Sulzburg, Germany)

BELGIUM & LUXEMBOURG
Pierre RÉSIMONT : *L'Eau vive,*
2 Michelin Stars, (Profondeville, Belgium)

FRANCE
Emmanuel RENAUT : Président of the Prize, MOF,
Flocons de Sel, 3 Michelin Stars, (Megève, France)

JAPAN
Kenichiro SEKIYA : Winner of *Le Taittinger* in 2018,
MOF, *Maison Robuchon* 3 Michelin Stars (Tokyo, Japan)

NETHERLANDS
Lars VAN GALEN : Winner of *Le Taittinger* in 2011,
't Lansink, 1 Michelin Star (Hengelo, Netherlands)



UNITED KINGDOM & IRELAND
Michel ROUX : *Ex- La Gavroche,*
2 Michelin Stars (London, England)

SWEDEN
Ulf WAGNER : *Wagner's Bistro,*
1 Michelin Star (Gothenburg, Sweden)

SWITZERLAND
Stéphane DECOTTERD : *Maison Decotterd,*
1 Michelin Star (Glion, Switzerland)

USA
Dominique CRENN : *Atelier Crenn,*
3 Michelin Stars (San Francisco, USA)

2026 WINNER

PAUL GUENOT

Ma Langue Sourit restaurant in Moutfort, Luxembourg



©Benoît Pelletier

«It was a prize I absolutely wanted to win. It's going to change my life.»

Paul Guenot

Originally from the Vosges region, Paul Guenot discovered cooking at an early age alongside his father. He began his professional career at *Maison Lenôtre* in Paris, where he met Chef Guy Krenzer, before joining the *Maison Clément* charcuterie in Nancy. Since 2020, he has been sous-chef at the *Ma Langue Sourit* restaurant (two Michelin stars) in Moutfort, working alongside Chef Cyril Molard. In 2024, he took part in the Prix Arsnova de Cuisine d'Auteur for the first time and finished in third place. The year 2026 and its two themes: venison (competition theme) and root vegetable pot-au-feu (set recipe), enabled him to claim victory.



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WINNERS OF THE ARSNOVA INTERNATIONAL CULINARY PRIZE

1967 - Michel COMBY
1968 - Guy LEGAY
1969 - Camille LURKINN
1970 - Joël ROBUCHON
1971 - Michel NICOLEAU
1972 - Georges DUMAS
1973 - Jean-Pierre TOULEJBIEZ
1974 - Rémi POMMERAI
1975 - Jean-Claude BOUCHERET
1976 - Paul Van GESSEL
1977 - Yves MENES
1978 - Claude LOUBOUTIN
1979 - Gilles ETEOCLE
1980 - Gabriel BISCAY
1981 - Philippe BROUSSARD
1982 - Philippe SAILLY
1983 - Francis DULUCQ
1984 - Hiroshi HORITA
1985 - Michel ROTH
1986 - Surjahadi DJAJAPERMANA
1987 - Ulrich BEHRINGER
1988 - Michel DE MATTEIS
1989 - Régis MARCON
1990 - Dominique QUAY
1991 - Bruno MARINGUE
1992 - Michel IZARD
1993 - Laurent DEBENEST
1994 - Yves MERVILLE
1995 - Bernard LEPRINCE
1996 - Christophe MARGUIN
1997 - Philippe GAUVREAU
1998 - Vincent ARNOULD
1999 - Pierre-Franck SALAMON
2000 - Fabien LEFEBVRE
2001 - Karim BOUKHARI
2002 - Stéphane BURON
2003 - Stéphane PHILIPPON
2004 - Jean-Paul BOSTOEN
2005 - Jérôme RYON
2006 - Charly DE WIJS
2007 - David SAUVIGNET
2008 - Laurent WOZNIAK
2009 - Nicolas DAVOUZE
2010 - David CASTAGNET
2011 - Lars VAN GALEN
2012 - Christophe SCHMITT
2013 - Bertrand MILLAR
2014 - Jonathan ZANDBERGEN
2015 - Jeremy DESBRAUX
2016 - Julien RICHARD
2017 - Tom MEYER
2018 - Kenichiro SEKIYA
2019 / 2020 - Charles COULOMBEAU
2022 - Ryo HORIUCHI
2023 - Jan SMINK
2024 - Louis DUPUY-ROUDEL
2025 - Franz-Josef UNTERLECHNER
2026 - Paul GUENOT


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