



PR  
ARSMOVA  
DE CU/SINE D'AUTEUR

## AN INTERNATIONAL, HISTORIC AND UNIQUE CULINARY AWARD

Formerly known as *Le Taittinger* until 2024, the **Prix International ArsNova de Cuisine d'Auteur** is a **renowned culinary competition**, respected by chefs internationally, which takes place in **9 countries**: France, Belgium-Luxembourg, the Netherlands, Switzerland, Japan, the United Kingdom, Germany, Sweden and the United States.

Created in 1967, the Prize has always aimed to **reveal the talents** of the future and to preserve the gastronomic heritage while **ensuring the transmission** of know-how to the young generation of chefs.

The aim of the Prize is to **promote signature cuisine** that showcases the flagship product of the theme chosen each year.

Often referred to as the 'Everest of gastronomy', it combines **technical skill** and **originality** and is characterised by its **family spirit** and **high standards**.



## A PRIZE IN CONSTANT EVOLUTION, NOW UNDER THE AEGIS OF AN ENDOWMENT FUND

Since 2024, the Prize has been part of the **ArsNova Philanthropic Endowment Fund**, initiated by the Taittinger Champagne House. The aim of this fund is **to share the Arts**, the beautiful and the good, **with as many people as possible** by developing and supporting cultural outreach programmes in three areas: the **Culinary Arts**, the **Performing Arts** and the **Visual Arts**.

The flagship project of the 'Culinary Arts' division, the Prix International ArsNova de Cuisine d'Auteur now has a new **educational dimension**. It draws on its historical reputation and its network of chefs to amplify their **commitment to healthy, sustainable food that creates social bonds**.

Beyond the international culinary competition, the rules of which remain unchanged, the winning chefs are now invited to take part in activities aimed at **sharing the pleasure of cooking** and **being together** around the table, organised by ArsNova.



57<sup>e</sup> PRIX  
ARSMOVA  
DE CUISINE D'AUTEUR



PHILANTHROPIC  
ARSNOVA  
PARTAGER  
LES  
ARTS

Initiated by the Taittinger champagne house, the Philanthropic ArsNova endowment fund **promotes cultural awareness.**

Through **beauty** and **goodness**, it promotes the arts as a foundation of identity that is **essential to the fulfilment** and uniqueness of each individual, thus giving future generations the opportunity to **develop through culture.**

## PHILANTHROPIC ARSNOVA, THREE POLES OF CULTURAL OUTREACH ACTIVITIES



### CULINARY ARTS

Promoting excellence and sharing the pleasure of healthy, sustainable and accessible food.



### PERFORMING ARTS

Stimulating wonder by promoting access to music and dance as a breeding ground for fulfilment.



### VISUAL ARTS

Preserving and promoting cultural heritage and supporting contemporary creativity.

PHILANTHROPIC  
ARSMANIA  
PARTAGER  
LES  
ARTS



## ACTIONS OF THE 'CULINARY ARTS' DIVISION

ArsNova organises and supports projects that **promote the excellence** of the culinary arts and share the pleasure of **healthy, sustainable and accessible food**. The projects promote international gastronomy as well as the know-how and knowledge of local actors at the local level.

- Organisation of the Prix International ArsNova de Cuisine d'Auteur and **discovery of new talent**.
- **Promotion of healthy, sustainable food** that creates social links among members of the public who are not familiar with these public health issues.
- Support for **contemporary culinary creation** via the School of Design (ESAD) in Reims, and workshops in a cultural venue open to all in Reims, the future venue of ArsNova.
- **Promotion of French gastronomy**, its know-how and its professionals, from excellence to everyday cuisine.



## RAISING FUNDS TO DEPLOY MORE ACTIONS

Each country participating in the Prix ArsNova de Cuisine d'Auteur is tasked with **organising a charity dinner**, enabling it to **raise funds** for an association selected by the country manager, in agreement with the management of Philanthropic ArsNova.

These associations must pursue objectives that are common to those of ArsNova, namely to **share the performing, visual or culinary arts** with as many people as possible.

A **charity gala dinner** is also organised as part of the international final in Paris. The funds raised enable ArsNova to roll out new projects and reach even more beneficiaries.



## A FEW PROJECTS FUNDED THANKS TO CHARITY DINNERS

### France: The food truck

This lorry, fully equipped with household goods, goes directly to the homes of the targeted beneficiaries, and offers them participative and educational cooking workshops. The objective? To help them (re)discover the pleasure of cooking together, and share recipes and tips that are easy to reproduce with the ultimate aim of recreating social ties.

130 children have already benefited from the truck in 2024, a second tour is planned for September 2025.



## A FEW PROJECTS FUNDED THANKS TO CHARITY DINNERS



### Japan: Cooking workshop in Noto

Noto is a Japanese city that was devastated by the earthquake of January 2024. Two local chefs collaborated to offer a cooking workshop to the city's children. Using local ingredients, the children cooked pancakes and homemade cheeses.

This workshop was synonymous with hope and rebirth for the children who had lost their homes and for the chefs who had lost their restaurants.



## A FEW PROJECTS FUNDED THANKS TO CHARITY DINNERS



### **United Kingdom: Institute of Hospitality**

The scholarship fund of this professional organisation for managers and aspiring managers in the hotel and catering industry supports those who need to return to this sector.

By offering them membership, they can take advantage of resources, attend culinary events, network with other professionals, and reconnect with this professional environment.



## 58TH EDITION OF THE PRIX ARSNOVA DE CUISINE D'AUTEUR

The **58th edition** of the ArsNova Signature Cuisine Prize is currently underway, with candidates having **until 6 July 2025** to submit their applications.

The theme of this edition is: **deer.**

6th July 2025 00:00 UTC



Applications close

15th September 2025



Publication of the names of the selected national finalists

15th September 2025 - 14th  
of January 2026



Mentoring in preparation for the international final

14th January 2026



Submission of prep sheets for the theme by candidates

End of January - beginning of  
February 2025



International final and selection of the winner of the ArsNova International Culinary Prize, followed by a charity dinner



## THE WINNER OF THE 57TH EDITION (2024-2025)

### **Franz-Josef Unterlechner (Germany)**

Franz-Josef Unterlechner learned the basics of gastronomy at the *Lenbach* restaurant under the direction of Ali Güngörmüş. After completing his training as a master chef at the Steigenberger Academy, he worked at the *Königshof* in Munich and as sous-chef at the *Überfahrt* restaurant.

He then returned to the *Königshof* as head chef, which allowed him to gain management experience, and then became culinary director at the Bachmair Weissach Resort.

More recently, he was head chef at the Atlantik restaurant in Munich. In 2019, he won the 'Top Chef Germany' competition. Since January 2023, he has been head chef at the *Schwarzreiter Tagesbar* and the *Schwarzreiter Restaurant* (Munich, Germany).



## THE PRIZE ORGANISING COMMITTEE

### **Emmanuel Renaut**

Président of the Prize, MOF, Chef of the *Flocons de Sel* restaurant (Megève, France), 🌸🌸🌸

### **Eric Briffard**

MOF, Director of the Institute *Le Cordon Bleu* (Paris, France)

### **Amandine Chaignot**

Chef of the *Pouliche* and *Café de Luce* restaurants (Paris, France)

### **Charles Coulombeau**

Winner of the “Taittinger” 2020, Chef of *La Maison dans le Parc* restaurant (Nancy, France), 🌸

### **Bruno De Monte**

Deputy Director of the Médéric Campus (Paris, France)

### **Pascal Grière**

MOF, Chef of the Senate (France)

### **Bernard Leprince**

Winner of the “Taittinger” 1995, MOF, Consulting chef

### **Stéphanie Le Quellec**

Chef of *La Scène* restaurant (Paris, France), 🌸🌸

### **Philippe Mille**

MOF, Bocuse d’argent, Chef of the *Arbane* restaurant (Reims, France)

### **Michel Roth**

Winner of the “Taittinger” 1985, MOF, Bocuse d’or, Chef of the *Bayview* restaurant (Genève, Suisse), 🌸

### **Bruno Verjus**

Chef of *Table* restaurant (Paris, France), 🌸🌸

### **Tom Meyer**

MOF, Winner of the “Taittinger” 2017, Chef of *La Chèvre d’Or* restaurant (Eze, France), 🌸🌸

### **Jonathan Zandbergen**

Winner of the “Taittinger” 2014, Consulting Chef

## PRIZE PRESIDENTS IN THE 9 COUNTRIES

### **GERMANY: Douce Steiner**

Chef of *Hirschen* restaurant, Chef of the Year 2023,




### **BELGIUM: Pierre Résimont**

Chef of *L'Eau vive* restaurant, 

### **FRANCE: Emmanuel Renaut**

Chef of *Flocons de sel* restaurant, 

### **JAPAN: Kenichiro Sekiya**

MOF, Chef of *Joël Robuchon* restaurant, 

### **NETHERLANDS: Lars Van Galen**

Chef of *Lansink* restaurant, 

### **UNITED-KINGDOM: Michel Roux**

Former Chef of *Le Gavroche* restaurant, 

### **SWEDEN: Ulf Wagner**

Chef of *Wagner's Bistro* restaurant

### **SWITZERLAND: Stéphane Decotterd**

Chef of *Maison Decotterd* restaurant, 

### **USA : Dominique Crenn**

Chef of *Atelier Crenn* restaurant, 

THE SUPPORT US

**TAITTINGER**

**Miele**



**BRAGARD**

# PRIX ARSNOVA DE CUISINE D'AUTEUR

LE CORDON BLEU  
PARIS



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