

PRESS RELEASE

8th EDITION OF INTERNATIONAL LEADERS CLUB AWARDS

Geneva, 26th January 2016

GENEVA, 27th January 2016 - The 8th edition of International Leaders Club Awards took place on Tuesday 26th January 2016 during Sirha Geneva exhibition, where international foodservice professionals and the audience voted for their 3 favourite restaurant concepts among the 10 nominees coming from 7 countries.

The 3 following restaurant concepts were awarded:

- International Golden Palm 2016: BUN BAO (Germany), by Ahn Vu Dang
- International Silver Palm 2016: COOK'KAREKU (Russia), by Alexander Rappoport
- International Bronze Palm 2016: PERSILLE MAISON DE VIANDE (France), by Maxence de Warren and David Lebreton



From left to right: Maxence de Warren, David Lebreton (Persillé - Maison de Viande, France, Bronze Palm); Anh Vu Dang (Bun Bao, Germany, Golden Palm); Alexei Berzin, Maria Gorelova and Kristina Gumasheva (Cook'Kareku, Russia, Silver Palm).

On the back: Tilo Bolow (BunBao, Germany, Golden Palm); Jurgen Strasser (President of Leaders Club International Services).



On Tuesday 26th January 2016, 10 restaurant concepts coming from 7 countries were presented in the Espace concours of Sirha Geneva though a video and an interview on stage.

The 10 nominees, all awarded or identified by national Leaders Clubs between 2013 and 2015, were the following:

- 1 Bazi's Schlemmerkuchen (LC Germany, Gold 2014)
- 2 Bun Bao (LC Germany, Gold 2015)
- 3 Butcha Steakhouse and Grill (LC Turkey)
- 4 Cook'Kareku (LC Russia Gold 2014)
- 5 Crabs are coming (LC Russia, Gold 2013)
- 6 De Superette (LC Belgium, Gold 2013)
- 7 George Bar & Grill (LC Switzerland)
- 8 La Pointe du Grouin (LC France, Silver 2014)
- 9 Lyubimi Dyadya (LC Ukraine Gold 2015)
- 10 Persillé Maison de viande (LC France, Gold 2015)



The representatives of the 10 restaurant nominees on Sirha Geneva

The audience voted for 3 favourite restaurant concepts. The winners were announced during a Gala dinner that took place at Romantik Hotel Auberge d'Hermance, owned by Franz Wehren, member of Leaders Club Switzerland.



The three awarded restaurant concepts are:

The International Golden Palm 2016 went to BUN BAO (Germany), by Ahn Vu Dang.
Bun Bao Finest Asian burgers is the Asian answer to American burger.





They said about their concept victory: "Being awarded as an innovative food concept by top chefs and members of Leaders Clubs, is an honor and especially an incentive to develop my concept and expand further."

- The International Silver Palm 2016 went to COOK'KAREKU (Russia), by Alexander Rappoport.

Cook'Kareku offers 24-hour breakfast menus from all around the world.





They said about their concept victory: *"It was worth breaking 250.000 eggs since the opening of our restaurant! Cook'kareku, we won!"*



- The International Bronze Palm 2016 went to PERSILLE – MAISON DE VIANDE (France), by Maxence de Warren and David Lebreton.

Persillé - Maison de viande offers 100% French meat, available on the shelves and on spot.





They said about their concept victory: *"Persillé is very honored for being awarded with the bronze palm among so many amazing European concepts. This encourages us to look beyond France in the medium term"*

Jurgen Strasser, the President of Leaders Club International Services, highlighted that this 8th edition of International Leaders Club Awards showed 3 big trends in foodservice concepts that opened between 2013 and 2015: meat, bread and foodstreet influences.

Check the videos of all nominees on Leaders Club International website

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