



PRESS RELEASE



Michel Chapoutier, Régis Marcon, Jacquotte Brazier et Pierre Troisgros

16th edition

LYON

December 1st, 2025

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Introduction

The World Championship of Pâté-Croûte is about to celebrate its **16th edition**.

Launched in 2009 as a bold bet among friends, the competition has steadily gained enthusiasm, credibility, and renown with each passing year.

Though pâté en croûte is considered a traditional dish, it long suffered from the reputation of industrial charcuterie. Yet, it is one of the most technically demanding and flavorful dishes to make and enjoy. Few chefs venture into this culinary art, and those who do often claim to make the best pâté en croûte — so a competition was needed to settle the debate!

From the very beginning, the Championship attracted both renowned institutions and artisanal charcutiers, as well as prestigious chefs. Over time, it has also assembled an exceptional jury, comprising Michelin-starred chefs, Meilleurs Ouvriers de France (MOF), and prominent figures from the gastronomy world.

While the first edition may have been met with smiles, there's no doubt that the Championship has earned its place in the culinary world. Over the past decade, it has established itself as a major [gastronomic event](#).

A Book: "La Confrérie du Pâté-Croûte"

Published by Hachette, with a new edition released in October 2024.

From the origins of pâté en croûte to portraits of the first nine champions, this book traces the wild journey of this pillar of French cuisine. The introduction presents the Brotherhood and the World

Finalists and winners — 33 chefs in total — share their own pâté en croûte recipes.



How Does the World Championship of Pâté-Croûte Work?

Due to growing global popularity, and to select the 15 finalists who will compete in the grand finale, this year's competition features a multi-stage selection process across the globe:

- **Global Call for Entries:** Candidates submit applications reviewed by the organizing committee. Twenty contestants are chosen for the **French Championship**, held in **Paris in November 2025**, where a jury selects 7 finalists.
- **Asia Selection Round:** Held in **Tokyo, Japan, on October 28, 2025**. The winner and runner-up will compete in the final.
- **North America Selection:** Held in **Montreal, Canada, on October 6, 2025**. The winner qualifies for the final.
- **Monaco & Southern Europe Selection:** Held in **Monaco on October 7, 2025**. One finalist is selected.
- **Switzerland/Germany/Liechtenstein Selection:** Held in **Lausanne on June 23, 2025**. One finalist is selected.
- **Americas Selection:** Held in **Mexico City on June 25, 2025**. One finalist is selected.
- **Scandinavia Selection:** Held in **Copenhagen on October 28, 2025**. One finalist is selected.
- **UK & Ireland Selection:** Held in **London on October 13, 2025**. One finalist is selected.
- **Grand Finale:** Takes place on **December 1, 2025, in Lyon**, with 15 finalists: 7 from the French Championship, 2 from the Asia Selection, 1 each from Copenhagen, Montréal, London, Mexico City, Monaco, and Lausanne
These finalists will present their creations to an elite jury of Michelin-starred chefs, MOFs, and leading gourmet experts.



On the Day of the Competition, each candidate presents two pâtés: one whole, and one sliced and plated. A bailiff oversees the process.

The official jury conducts a blind tasting and scores each entry. Simultaneously, the Brotherhood Jury evaluates the entries to award the Special Prize of the Brotherhood of Pâté-Croûte.

Scoring out of 200 points:

- Whole piece presentation: 20 points
- Slice presentation: 20 points
- Jelly taste, seasoning, and cooking: 30 points
- Pastry taste and cooking: 30 points
- Overall balance and flavor: 100 points

7 special Awards :

- World Champion of Pâté-Croûte
- 2nd Prize
- 3rd Prize
- Special Prize of the Brotherhood of Pâté-Croûte
- Richelieu Prize (Best pâté en croûte featuring foie gras)
- Elegance Prize
- Best New Talent Prize
- Creativity Prize

A championship that has attracted big names and prestigious establishments since its creation:

EDITION 2009

The finalists

- Florian ORIOL
- Christian ROUGIER
- Olivier GRIMAUD
- Eric METIVIER
- Stéphane PACCAUD
- Joël MARECHAL
- Laurent BOUVIER
- Jean-Michel CARRETTE
- Jean-Christophe ANSANAY-ALEX
- Dominic MOREAUD
- Frédéric COTE
- Yann DEVARIEUX

RESTAURANT DANIEL ET DENISE (69) - 1^{er} Prix
LES LOGES DE VAUGETON (86) – 2^{ème} Prix
PRESIDENCE DE LA REPUBLIQUE (75) – 3^{ème} Prix
LENOTRE (75) – Prix de la Confrérie du Pâté Croûte
MOULIN DE MOUGINS** (06)
LES PLANCHES (69)
RESTAURANT LAURENT BOUVIER (69)
AUX TERRASSES* (71)
AUBERGE DE L'ILE** (69)
TOUT LE MONDE A TABLE (69)
AU COLOMBIER (69)
RELAIS LOUIS XIII** (75)

The jury

Daniel LERON – MOF cuisinier,
Christophe ROURE – MOF cuisinier,
Mathieu VIANNAY – MOF cuisinier,
Guy LASSAUSAIE – MOF cuisinier,
Pascal MOLINES – MOF pâtissier,
Gabriel PAILLASSON MOF pâtissier
and glacier...



The finalists

- Eric METIVIER
- Jean-Michel CARRETTE
- Alexandre DECRUZ
- Olivier CANAL
- Damien BEINEIX
- Fabrice BONNOT
- Cyril BOULAIS
- Kevin GARDIEN
- Nicolas LAFAURIE
- Guillaume RIZZO
- Gilles VEROT
- Nicolas VAN HEMELRIJCK

LENOTRE (75) – 1^{er} Prix
AUX TERRASSES* (71) – 2^{ème} Prix
LA COUR DES LOGES* (69) – 3^{ème} Prix
LES OLIVIERS (69) – Prix de la Confrérie du Pâté Croûte
HOTEL AMBASSADEUR (69)
CUISINE ET DEPENDANCES ACTE II (69)
MICHEL ROSTANG** (75)
AUBERGE DE L'ILE** (69)
Etablissement LAFAURIE (69)
HOTEL SAINT JAMES ET ALBANY (75)
BAR BOULUD (New-York)
LE CARO DE LYON (69)

The jury

Daniel LERON – MOF Chef, Christophe ROURE – MOF Chef, Joseph VIOLA – MOF Chef, Philippe BERNACHON – Chocolatier, François POZZOLI – MOF Baker, Gilles GIROUD – MOF Charcutier, Alain LE COSSEC – MOF Chef, Patrick JUHEL – MOF Chef, Sébastien DEMORAND – food journalist and critic, Luc DUBANCHET – food journalist and critic...



EDITION 2011

The finalists

- Eric DESBORDES
 - Gilles VEROT
 - Aurélien VIDAL
 - David GUILLERMAIN
 - Olivier CANAL
 - Laurent COGNE
 - Eric ROTIVEL
 - Gilles ETEOCLE
 - Michael GAUDINET
 - Yannick DECELLE
 - Cyril AVELINE
 - Raphael REGNIER
- LE BRISTOL*** (75) – 1^{er} Prix
MAISON VEROT (75) – 2^{ème} Prix
RESTAURANT VIDAL (43) – 3^{ème} Prix
33 CITE (69) – Prix de la Confrérie du Pâté Croûte
LES OLIVIERS (69)
BRASSERIE DE L'OUEST (69)
DANIEL ET DENISE (69)
LA POULARDE* (42)
LA MERE BRAZIER** (69)
LE CARO DE LYON (69)
LES BISTRONOMES (75)
PATISSERIE BAUD (25)

The jury

Renowned chefs such as Pierre TROISGROS, Régis MARCON, Jacotte BRAZIER, Flora MIKULA, Jean-Christophe ANSANAY-ALEX, Meilleurs Ouvriers de France like Gilles GIROUD, Fabrice BRUNET, and Daniel LERON, the 2010 World Champion of Pâté-Croûte Eric METIVIER, and Jean-Claude RIBAUT (journalist at *Le Monde*)...



Pierre Troisgros, Régis Marcon, there are encounters you never forget!

EDITION 2012

The finalists

- Yohan LASTRE
- David GUILLERMIN
- Stéphane HERRENBERGER
- Martial FACCHINETTI
- Frédéric COTE
- Pierre MAILLET
- Yannick DECELLE
- Cyril MALARD
- Julien SHAPIRO
- Geert WEYN
- Eric ROTIVEL
- Eric RABAZZINI
- LA TOUR D'ARGENT* (75) – 1^{er} Prix
- 33 cité (69) – 2^{ème} Prix
- HOTEL DU PALAIS* (64) – 3^{ème} Prix
- LE PONT DE BRENT** (Brent – SUISSE) – Prix de la Confrérie du Pâté Croûte
- AU COLOMBIER (69)
- HAMEAU ALBERT 1^{er} ** (74)
- LE CARO DE LYON (69)
- ELLE IXIR (69)
- RANGE (Washington – ETATS-UNIS)
- RESTAURANT DOME* - (Anvers – France)
- DANIEL ET DENISE (69)
- LA PLACE DE MOUGINS (06)

The jury

Michelin-starred chefs Régis MARCON, Mathieu VIANNAY, Meilleurs Ouvriers de France including Gilles GIROUD, Guillaume GOMEZ, Christian TETEDOIE, Christian NEE and pastry chef Sébastien BOUILLET, Vincent LE ROUX – Managing Director of the three-starred Paul Bocuse Restaurant, 2011 World Champion of Pâté-Croûte Eric DESBORDES, and journalist Emmanuel GIRAUD.



EDITION 2013

The finalists

- Jean-François MALLE
 - Keishi SUGIMURA
 - Lucas MIOSOTTI
 - David GUILLERMIN
 - Michel ANINAT
 - Cyril AVELINE
 - Frédéric COTE
 - Audrey JACQUIER
 - Sebastien LERICOLAIS
 - Aurélien MEROT
 - Shinji MORI -
 - Olivier SAUZON
- LE PAVILLON DE LA ROTONDE** (69) – 1^{er} Prix
LE BENATON* (21) – 2^{ème} Prix
LES TROIS DOMES* (69) – 3^{ème} Prix
33 cité (69) – Prix de la Confrérie du Pâté Croûte
Traiteur CABRIE (34)
LES BISTRONOMES (75)
AU COLOMBIER (69)
LE VIVARAIS (69)
BRASSERIE DIPLOMATICO (69)
BRASSERIE LE BELOOGA (69)
RESTAURANT PATRICK JEFFROY** (29)
ARGENSON GERLAND (69)

The jury

Presided over by Madame Dominique LOISEAU, alongside Meilleurs Ouvriers de France and renowned chefs including Régis MARCON, Joseph VIOLA, Klaus ERFORT, Mathieu VIANNAY, Daniel BOULUD, Michel KAYSER, Yohan LASTRE, Sébastien DEMORAND, and culinary journalist Anthony BOURDAIN (CNN).



EDITION 2014

The finalists

- Hideyuki KAWAMURA
 - Jeremy RAVIER
 - Nicolas PERDRISSET
 - Yannick DECELLE
 - Ludovic NARDOZZA
 - Stephan FOISSAC
 - Olivier SAUZON
 - Sebastien LERICOLAIS
 - Frédéric MONOT
 - Christian MONTALAND
 - Damien MOUGEY
 - Panagiotis KORONIS
- MAISON LAMELOISE *** (71) - 1^{er} Prix
LES TROIS DOMES* – LYON - 2^{ème} Prix
MAISON DU DANEMARK - PARIS - 3^{ème} Prix
LE CARO DE LYON (69 - Prix de la Confrérie du Pâté Croûte
DOMAINE DE CLAIREFONTAINE* (38) Prix de l'Elégance
CABRIE – HEREPIAN (34)
ARGENSON GERLAND – LYON
BRASSERIE DIPLOMATICO – LYON
CHARCUTERIE MONOT - VILLEURBANNE (69)
CHARCUTERIE MONTALAND – LYON
SALAISON MOUGEY – DESAIGNES (07)
I 14 Fbg* - PARIS

The jury

President : Benoît VIOLIER, from the restaurant of Hôtel de Ville in Crissier***, Lausanne, alongside Jean-François MALLE – Restaurant la Rotonde** (Lyon) – World Champion of Pâté Croûte 2013, Dominique LOISEAU – Restaurant Bernard Loiseau***, Jean SULPICE – Chef – Restaurant Jean Sulpice**, Mathieu VIANNAY – MOF Chef – La Mère Brazier**, Christophe ROURE – MOF Chef – Le Neuvième Art**...



EDITION 2015

The finalists

- Karen TOROSYAN BOZAR BRASSERIE (BRUXELLES) - 1er Prix
- Claude CALVET RESTAURANT GETARIA (64 GUETHARY) - 2ème Prix
- Aurélien DUFOUR DINEX GROUPE/PREP KITCHEN (NEW YORK) - 3ème Prix
- Sylvain GIOANA SIGNATURE (TOKYO)- Prix de la Confrérie du Pâté Croûte
- Michel ANINAT Charcuterie CABRIE (34 HEREPIAN) - Prix de l'Elégance
- Takaaki OKAMURA LE MIROIR (FUKUYAMA) _ Prix Spécial du Jury
- Ludovic BONNEVILLE HOTEL WARWICK Champs Elysées (75 PARIS)
- Aurélie DEYGAS PATISSERIE BERNACHON (69 LYON)
- Pierre NEGREVERGNE LA TERRASSE DE MIRABEAU (75 PARIS)
- Damien MOUGEY MAISON MOUGEY (07 DESAIGNES)
- Eric RABAZZANI LA PLACE DE MOUGINS (06 MOUGINS)
- Kevin RAFIN LENOTRE (78 PLAISIR)

The jury

President : Mathieu VIANNAY, MOF Chef – La Mère Brazier** in Lyon, the panel included, among others, Benoît CARCENAT, MOF and Sous-Chef – Hôtel de Ville*** in Crissier, Stéphane BURON, MOF Chef – Le Chabichou** in Courchevel, Frédéric BLANC – Restaurant Blanc*** in Vonnas, Fabrice SOMMIER – MOF Sommelier at Restaurant Blanc*** in Vonnas, Philippe URRACA – MOF Pastry Chef, Arnaud LARHER – MOF Pastry Chef, Dominique LOISEAU – Restaurant Bernard Loiseau*** in Saulieu, Jean SULPICE – Chef** at Restaurant Jean Sulpice in Val Thorens, Christophe PAUCOD – Chef at Lugdunum* in Tokyo...



EDITION 2016

The finalists

- Jeremy DELORE LA FERME DU POULET - Villefranche-sur-Saône (69) - 1er Prix
- Chikara YOSHITOMI L'AMBROISIE*** - Paris (75) - 2ème Prix
- Aymeric BUIRON LA MERE BRAZIER** - Lyon (69) - 3ème Prix
- Rafaël COURTIN LES 3 DOMES* - Lyon (69) - Prix de la Confrérie du Pâté Croûte
- Julien VIOLLET LE 144 PETROSSIAN – Paris - Prix de l'Elégance
- David Baroche BRASSERIE BAROCHE – Paris
- Claude CALVET GETARIA – Guéthary (64)
- Bernard LEPRINCE CHEDEVILLE
- Cyril MARLARD BOUCHON COLETTE - Lyon (69)
- Daniel GOBET SO GOOD TRAITEUR - Lyon (69)

The jury

President : Régis MARCON, Chef at Restaurant Régis et Jacques Marcon***, the jury was composed of Joseph VIOLA – MOF Chef, Christophe ROURE – MOF Chef, Christophe HATON – MOF Chef, Christophe PAUCOD – Chef at Restaurant Lugdunum* in Tokyo, Robert POPY – MOF Charcutier, Alain CHARTIER – MOF Ice Cream Maker, Fabien FOARE – MOF Charcutier, Christophe QUANTIN – MOF Chef, and Marc ESQUERRE – Editor-in-Chief of the Gault et Millau Guides.



EDITION 2017

The finalists

- Chikara YOSHITOMI L'Ambroisie*** – Paris (75) - 1er Prix
- Yoshiaki SAKAGUCHI Le Boudoir – Paris (75) - 2ème Prix
- Aurélien VIDAL Restaurant Vidal - St Julien Chapteuil (43) - 3ème Prix
- Osamu TSUKAMOTO Cerulean Tower Tokyo Hotel - Japon - Prix de la Confrérie du Pâté Croûte
- Olivier HORVILLE Charcuterie Gilles Verot - Paris (75) - Prix de l'Elégance
- Olivier CANAL La Meunière - Lyon (69) - Prix du Meilleur Espoir
- David LE QUELLEC Le Moulin Rouge - Paris (75)
- Margaux MOISIERE L'O des Vignes - Fuissé (71)
- Jérémy PELOSSIER Maison Pignol – Lyon (69)
- Emmanuel SOULIERE Casino Sands Cotai Central – Macao, Chine
- Guillaume GINTHER Restaurant Coq Rico, New-York - Etats-Unis
- Laetitia ROUABAH Restaurant Benoit, New-York - Etats-Unis

The jury

President: Michel ROTH, MOF Chef and Bocuse d'Or winner, the jury was composed of Mathieu VIANNAY – MOF Chef, Claude LEGRAS – MOF Chef, Bernard LEPRINCE – MOF Chef, Christophe ROURE – MOF Chef, Restaurant Le Neuvième Art**, Maurice TROLLIER – MOF Butcher, and Gilles GIROUD – MOF Charcutier...



EDITION 2018

The finalists

- Daniel GOBET So Good Traiteur – Divonne les Bains - 1er Prix
- Keiichi TOKITA Shinagawa Prince Hotel – Tokyo - Japon - 2ème Prix
- Olivier HORVILLE Maison Vérot – Paris - 3ème Prix
- Margaux MOISIERE L'O des Vignes – Fuissé - Prix de la Confrérie du Pâté Croûte
- Toru KAWAMURA Le Benaton* – Beaune - Prix du Meilleur Espoir
- Jérémy PELOSSIER Pignol – Brignais _ Prix de l'Elégance
- Timothy FOLEY Le District – New-York – USA
- Thomas LAURIER Dame de Pic* - Paris
- Nicolas RAFA Mandarin Oriental/ Bar Boulud – Londres – Angleterre
- Richard GUILLAUME LE FLORIS – Anieres – Suisse
- Pierrick BOUGEROLLE Charcuterie Bougerolle – Saulieu
- Antoine CORRIVEAU Ateliers et Saveurs à Montréal – Canada
- Albert BORONAT I MIRO Ambassade de Livia – Livia – Espagne

The jury

President: Pierre GAGNAIRE, Chef at Pierre Gagnaire***, the jury was composed of Joseph VIOLA – MOF Chef, Daniel LERON – MOF Chef, Bernard LEPRINCE – MOF Chef, Jacques HENRIO – MOF Charcutier, Philippe GIRARDON – MOF Chef, Nicolas SALLE – Executive Chef at the Ritz, and Jean-Marc DELACOURT – MOF Chef...



EDITION 2019

The finalists

- Osamu TSUKAMOTO Cerulean Tower - Tokyo - 1er Prix
- Hugo DETROZ-GABERT Les Cocottes Christian Constant – St Julien en Genevois - 2ème Prix
- Ange LELIEVRE Hôtel George V - Paris - 3ème Prix
- Martin VEY Croûte Aux 2 des Monts - Couzon aux Monts d'Or - Prix Confrérie du Pâté-
- Toru Vadim AUBERT Lastre sans Apostrophe – Paris - Prix de l'Elégance
- David LE QUELLEC Moulin Rouge – Paris – Prix Meilleur Espoir
- Olivier NICOLAU Restaurant Arraditz – Lescar
- Quentin CARDI La Mère Brazier** - Lyon
- Rudy LANGLAIS La Scène Thélème* - Paris
- Guillaume GOMEZ Palais de L'Elysée - Paris
- Christian WELCH Kingbird Watergate Hotel – Washington DC
- Yohei SAKON Lake Biwa Otsu Prince Hotel - Kyoto
- Laetitia ROUABAH Benoit - New-York

The jury

President : René MEILLEUR, Chef at La Bouitte***, the jury was composed of Alain LE COSSEC – MOF Chef, Joseph VIOLA – MOF Chef, Daniel LERON – MOF Chef, Jérôme DE OLIVEIRA – Pastry Chef, World Pastry Champion 2009, Christophe ROURE – MOF Chef, Amandine CHAIGNOT – Chef, Odile MATTEI – Gastronomy Journalist, and Stéphane DURAND-SOUFFLAND – Gastronomy Journalist...



EDITION 2021

The finalists

- Kohei FUKUDA Takara Shokuhin Kogyo Bütz Delicatessen – Tokyo 1er Prix
- Damien RAYMOND So Good Traiteur – Divonnes les Bains (01) - 2ème Prix
- Yoichi NAKAAKI A table – Tokyo - 3ème Prix
- Olivier NICOLAU Restaurant Arraditz – Lescar (64) - Prix de la Confrérie du Pâté-Croûte
- Ange LELIEVRE Four Seasons George V – Paris – Prix Richelieu
- Gregory FAYE Hôtel Place d'Armes - Montréal- Prix de l'Elégance
- Alexis TROLLET Boucherie Trolliet - Lyon
- Jérémie CRAUSER Maison Crauser et Bello – Lyon
- Iulian FISTOS Restaurant La Côte d'Or** - Saulieu (21)
- Frédéric LE GUEN-GEFFROY CLUBT90 – Paris
- Thierry LARRALDE Cantine du Troquet Duplex – Paris
- Emeline AUBRY L'Atelier d'Emeline Aubry – Paris
- Olivier HORVILLE Maison Verot – Paris

The jury

President: Davy TISSOT, MOF and Bocuse d'Or 2021, the jury notably included Daniel LERON, MOF chef, Yvonne CHRISTENSEN, Owner of Geranium***, Joseph VIOLA, MOF chef, Jocelyn DEUMIE, Executive Chef at Rougié, Vincent GUERLAIS, Pastry Chef and Chocolatier & President of Relais Desserts, Christophe PAUCOD, starred chef in Tokyo, Vincent FERNIOT, gastronomy journalist, Christophe QUANTIN, MOF chef, Christophe RAOUX, MOF chef, Valérie VRINAT, President of the Jean-Claude Vrinat Association, and Dumé CESARI, Master Charcutier...



EDITION 2022

The finalists

- Ryutaro SHIOMI Kobe Kinato – Hyogo – Japon - 1er Prix
- Jérémie CRAUSER Maison Crauser et Bello – Lyon - 2ème Prix
- Tony CAPOCCI L'Épicerie des Fermes – Megève - 3ème Prix
- Wonjin doyi KWON L'Oiseau Blanc** - Hotel Peninsula - Paris - Prix de la Confrérie du Pâté-Croûte
- Kazutaka HARA Hotel Nikko – Fukuoka - Japon – Prix Richelieu
- Olivier NICOLAU Restaurant Arraditz – Lescar (64) - Prix de l'Elégance
- Elie TRUMEAU Restaurant Bayview* Michel Roth – Genève – Suisse - Prix du Meilleur Espoir
- Stephan BAURY Le Grand Café Capucines - PARIS
- Aurélien VIDAL Maison, Vidal - St Julien Chapteuil (43)
- Kenji TAKENOSHITA La Pyramide Patrick Henriroux** - Vienne (38)
- Frédéric LE GUEN-GEFFROY Club TP90 Michel Sarran – Paris
- Philippe BRETIGNIERE Production Lafayette – Montréal - Canada
- Nicolas DELAROCQUE Maison Nico – San Francisco – USA
- Cédric ROBIN Restaurant Hei – Papeete – Tahiti

The jury

President: Pierre HERMÉ, Master Pastry Chef, the jury notably included Daniel LERON, MOF Chef, Yvonne CHRISTENSEN, Owner of Geranium***, Bernard PACAUD, Chef***, Vincent FERNIOT, Gastronomy Journalist, Arnaud LARHER, MOF Pastry Chef, Christian GARCIA, Chef at the Prince's Palace of Monaco, Bernard LEPRINCE, MOF Chef, François ADAMSKI, Bocuse d'Or 2001, MOF 2007, Christophe PAUCOD, Chef*, Japan, Per NORDLIND, Chairman Bocuse d'Or Sweden, Fabien PAIRON – MOF Charcutier, Florent BOIVIN – MOF Chef 2011, Daniel LERON MOF Chef, Mathieu VIANNAY – Chef** MOF 2004, Davy TISSOT – Bocuse d'Or 2021 and MOF 2004, Jacques DECORET – Chef*, Jean-Paul PIGNOL – MOF Pastry Chef...



EDITION 2023

The finalists

- Frédéric LE GUEN-GEFFROY Club TP90 – Paris - 1er Prix
- Jérémie CRAUSER Maison Crauser et Bello – Lyon - 2ème Prix
- Emeline AUBRY In Paté Croûte we trust - Charencey (61) - 3ème Prix
- Cédric CHABAUDIE Présidence de la République - Paris- Prix Confrérie du Pâté-Croûte
- Damien RAYMOND Daniel Gobet Traiteur - Segny (01) - Prix de l'Élégance
- Taiki MANI Imperial Hotel - Tokyo
- Antonin ROUX La Mère Brazier** - Lyon - Prix Rougié Richelieu
- Cyprien PICARD L'Atelier de Raphael - Soissons (02)
- Yoichi NAKAAKI A Table – Tokyo
- Cédric ROBIN Restaurant Hei – Papeete – Tahiti
- Malidza LARSSON Svartengrens – Stockholm
- Georges JEPHSSON Meat Fish Cheese – Londres
- Félix DUQUET Sofitel Le Carré Doré– Montréal
- Mathieu COUTURE Fairmont Reine Elisabeth – Montréal

The jury

President : Karen TOROSYAN, owner and two-Michelin-starred chef of the restaurant Bozar in Brussels and Winner of the 2015 World Championship of Pâté-Croûte, the jury notably included Bernard LEPRINCE, MOF Chef, Fabien PAIRON, MOF Charcutier, Daniel LERON, MOF Chef, Jean-Jacques BORNE, MOF Pastry Chef, Amandine CHAIGNOT, Chef, Gilles PELLISSON, President of UNIFRANCE, Fabrice PROCHASSON, MOF Chef, Yvonne CHRISTENSEN, Owner of Géranium***, Hugo DE SAINT PHALLE, Gastronomy Journalist – Le Point, Vincent FERNIOT, Gastronomy Journalist – Sud Radio...



EDITION 2024

The finalists

- Taiki MANO Les Saisons de l'Imperial Hôtel - Tokyo - 1er Prix
- Seigo ISHIMOTO Restaurant Le Cœur – Chiba – Japon - 2ème Prix
- Damien RAYMOND Traiteur Daniel Gobet - Segny (01) - 3ème Prix
- Jérémie CRAUSER Maison Crauser et Bello - Lyon- Prix de la Confrérie du Pâté-Croûte
- Olivier NICOLAU Restaurant Arraditz – Lescar (64)) - Prix de l'Elégance
- Jonathan DUDEK Charcuterie Arnaud Nicolas – Paris - Prix Rougié Richelieu
- Cédric MAZILLER La Conserverie - Belle Ile en mer - Prix des terroirs
- Thomas JOLY Boulangerie Le Toledo – Montréal - Prix de la créativité
- Baptiste PIGNOL Maison Pignol – Lyon
- Gary CHOPINEZ Croûte by Gavroch – Dignoville (88)
- Victor Hugo VELAZQUEZ Sept Cinq 75 Francia du Club France, Mexico
- Amanda LEDEL Restaurant Voisine
- Karen BECH Restaurant Maison
- Matt HILL Savoy Grill by Gordon Ramsay - Savoy hotel – Londres
- Simon GANACHE Yacht Club – Monaco

The jury

President : Stéphanie Le Quellec, La Scène**, Paris, the jury included, among others, Christophe BACQUIÉ – MOF Chef – Le Mas Les Eydins**, Bernard LEPRINCE – MOF Chef, Christophe PAUCOD – Chef*, Japan, Per NORDLIND – Chef and former Bocuse d'Or Sweden chairman, Fabien PAIRON – MOF Charcutier, Daniel LERON – MOF Chef, Gilles REINHARDT – Head Chef – Restaurant Paul Bocuse**, Jean-Jacques BORNE – MOF Pastry Chef, Gilles PELLISSON – President of UNIFRANCE, Vincent FERNIOT – Gastronomy Journalist, Christophe RAOUX – MOF Chef, and Danny KHEZZAR – Chef – Restaurant Bayview by Michel Roth*.

