

An *Ode* to the Seasons of the North

ACT 1:

SPRING



Vibrant light shines through the cracks of seasons past. In spring's warmth, the brilliant wonders of nature begin to grow – wild, free, and full of life.

“I aspire to represent my culinary heritage with the same brilliance: In its most exquisite and finessed form, showcasing the finest of ingredients, technical mastery, and my vision of modern Finnish gastronomy.”

Johan Kurkela

Bocuse d'Or Finland 2025

Handwritten signature of Johan Kurkela.

CLASSIC FINESSE

Le XIV



Galette de Roi Soleil

Tempered asparagus & elderflower
White Asparagus & morel fricassee,
lemon mousseline

Morel *Farci*

Spring cabbage
baked in beurre monté



Alliums,
sweet peas,
celtuce root

CLASSIC FINESSE

Le XIV

Gasfette de Roi Soleil

Tempered asparagus & elderflower
White Asparagus & morel fricassee, lemon mousseline

Golden Potato *Cfoche*

Morel caviar

Morel *Farci*

Spring cabbage baked in beurre monté
Alliums, sweet peas, celtuce root

Sauce

Chateau Chalon, Koji, white asparagus



MODERN ELEGANCE

Finnish Quail *On The Bone*

Whole Roasted Crown,
essence of Binchotan



Onion Jewel

Soy-cured quail egg,
Creamy garlic, spring leeks,
ramson capers

Garden Bouquet

Fennel confit, green
celery, yuzu kosho &
lovage *en vinaigrette*



MODERN ELEGANCE

Finnish Quail *on the Bone*

Whole Roasted Crown, essence of Binchotan
Quail leg "Tsukune"

Onion Jewel

Soy-cured quail egg , Creamy garlic, spring leeks, ramson capers

Garden Bouquet

Fennel confit, green celery, yuzu kosho & lovage *en vinaigrette*

Sweet & Sour

Spiced beetroot, sour cherries, red shiso

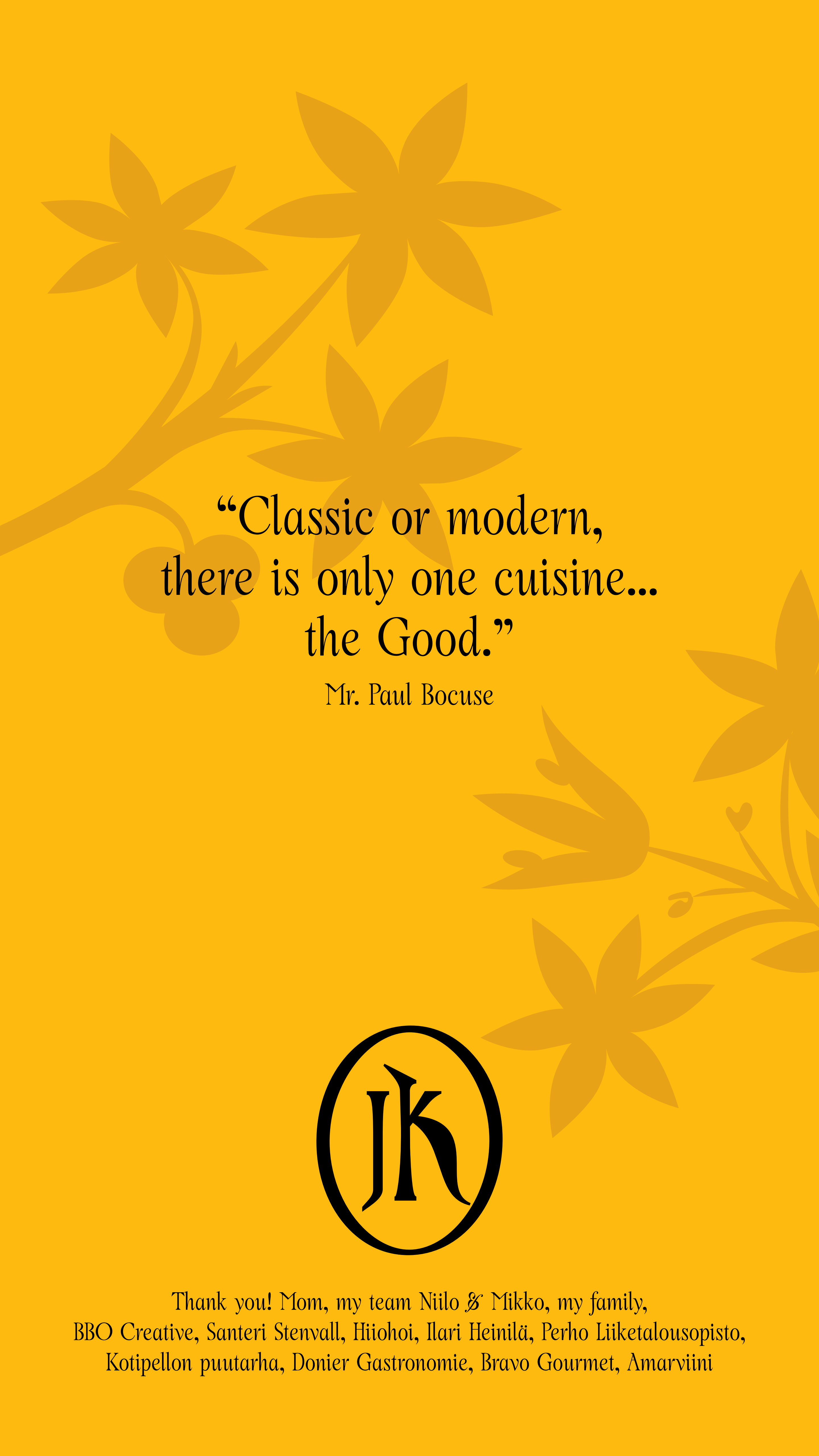
Sauce Foyot *Signature*

Quail Demi

Citrus leaf

Chicken skin & Long pepper Sabayone





“Classic or modern,
there is only one cuisine...
the Good.”

Mr. Paul Bocuse



Thank you! Mom, my team Niilo & Mikko, my family,
BBO Creative, Santeri Stenvall, Hiiohoi, Ilari Heinilä, Perho Liiketalousopisto,
Kotipellon puutarha, Donier Gastronomie, Bravo Gourmet, Amarviini