



David Fischer^(DK)

Restaurant Hos Fischer, Copenhagen

June 27th

David Fischer graduated in 2000 at Copenhagen Hospitality College. From 1997 until 2001, he had his first training experience at Le Saint Jacques (at Daniel Letz), a French cuisine restaurant, in Copenhagen. In 2001 David decides to have an international experience and went to Paris. There he started working with a Danish chef at La Petite Sirene de Copenhagen.

One year later, David had the opportunity to work with Chef Alain Passard at L'Arpège, at a 3 Michelin star restaurant.

From 2002 to 2004, he moved to Rome to work with Chef Heinz Beck at La Pergola, another 3 Michelin star restaurant. From 2004 to 2006 David moved to Denmark for the first time, but in 2006 he returned to La Pergola, in Rome.

After his second experience in Italy, David decided to open his own Italian/Danish trattoria, called Hos Fischer. The restaurant opened in 2007 and it's one of the most popular places in the Danish capital.

In 2012, David wins the first prize of the Olive Oil Cooking Contest, in Bilbao, the first chef ever to win outside the Mediterranean countries.

For David Fischer cooking is about taste and simplicity, using good products and not taking away too much structure from the original. Cooking for him is not only about cooking but just as much about enjoying the food and atmosphere with good friends and colleagues.