

ALCHEMIST

Curriculum Vitae

Rasmus Munk (RM)

Rasmus Munk was born in 1991 in the town of Randers in Jutland – predestined, he says, “to become either a mechanic or join a biker gang”. Fine dining and intricate cooking were far away from Rasmus’ upbringing with frozen pizzas, powdered sauces and other poor quality convenience foods. But thanks to his best friend, who persuaded Rasmus to join him in catering college, a whole new world opened up for him and his destiny took a completely different and unexpected path.

His career really took off when he was 22 and had just returned from spending several years working in the kitchens of top restaurants in London. Rasmus was appointed Head Chef at TreeTop, where he started combining ingredients, textures and tastes in new ways, which ultimately led to the opening of Alchemist in Copenhagen in 2015.

With a focus beyond the plate, Rasmus creates thought provoking, surprising and humoristic meals orchestrated to initiate and support the debate on social and ethical issues while providing a complete sensory experience centered around great taste. Rasmus calls his style of cooking Holistic Cuisine.

- 2017 Last service at [Alchemist](#) in Århusgade (22/12)
- 2017 More than 900 guests have signed up to become organ donors after eating the Lamb heart tartare dish at Alchemist
- 2016 Alchemist is nominated as 'Best New Restaurant in Europe' by the [OAD](#) guide (opinionated about dining)
- 2016 Alchemist wins the award 'Årets Innovatør' (Innovator of the year) in [White Guide](#) 2016/17
- 2016 Alchemist goes directly to International Master Class (international mesterklasse) and into top 10 of Danish restaurants as no.8 in White Guide 2016/17
- 2016 Alchemist goes directly into the list of top 30 best restaurants in the north as no. 13 in White Guide Nordic 2016/17
- 2016 Alchemist wins 'Breakthrough of the Year' in the Danish Dining Guide
- 2015 RM comes in second in the Bocuse do'r selection process
- 2015 RM comes in third at the Danish chef competition [Chef of the Year](#)
- 2015 RM collects DKK 145,000 in three days for a deceased Chef colleague's home transport from China
- 2015 RM named highest Chef's hope in Europe by the Food Magazine in London
- 2015 RM nominated as 'Volunteer of the Year' by the Danish monthly magazine [Samvirke](#)
- 2015 RM opens Alchemist in Copenhagen
- 2014 RM wins 'Young Chef of the Year' in White Guide 2014/15
- 2014 RM is awarded HOTDOG KING OF THE YEAR and collects

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- 165,000 DKK for charity
- 2013 RM participates in Chef of the Year
- 2013 RM collects 100,000 DKK for the campaign KNÆK CANCER
- 2013 RM is Head Chef at Restaurant TreeTop, Munkebjerg Hotel
- 2012 RM is Assistant Head Chef at Restaurant North Road *
- 2012 RM wins the Unofficial European Championship European Equip Hotel for Chefs in France
- 2012 RM wins Junior EM - [Hans Bueschkens International Competition](#)
- 2012 RM launches the association Ønskejul for families with few funds
- 2011 RM wins Danish Championship for culinary students
- 2011 RM is selected to join the National Culinary Team of Denmark Junior
- 2011 RM wins Nordic Championship for chefs
- 2011 RM wins the Danish chef's competition Worldskills
- 2011 RM wins Nations Cup for young Chefs
- 2011 RM graduates
- 2011 RM gathers DKK 150,000 for Støt Haiti (support Haiti)
- 2011 RM is appointed Ambassador of all the Nordic countries in WACS (junior)
- 2011 RM is awarded 'Foodfighter of the Year' by [Landbrug & Fødevarer](#)
- 2011 Sous Chef at (former) Nørlunds Gæstebud, Nørager
- 2010 RM is selected to participate in the Danish Championships for Chefs
- 2010 RM wins the first selection competition for Worldskills
- 2010 RM is selected to participate in Worldskills
- 2010 RM is appointed Danish and Nordic Chairman of the Worldchefs Young Chefs's Club
- 2009 RM is selected to join the Competition Team at Silkeborg Technical School
- 2008 RM begins training as a Chef at Nørlunds Gæstebud
- 1991 RM is born in Randers, Denmark.