

# SIRHA+ BOCUSE D'OR

EUROPE 2026 MARSEILLE, FR.

MARCH 15<sup>th</sup> AND 16<sup>th</sup>, 2026  
PARC CHANOT, MARSEILLE, FRANCE  
DURING SIRHA MÉDITERRANÉE



Dear candidates, dear teams,

We are glad to announce you that the next edition of the Bocuse d'Or Europe will take place for the very first time in France. It is none other than the city of Marseille, a Mediterranean metropolis with a thousand-year-old culinary heritage, which has been chosen to host this prestigious competition at the Parc Chanot, during Sirha Méditerranée.

The Bocuse d'Or Europe continues its tour of the European continent. After Turin in 2018, Tallinn in 2020, Budapest in 2022 and Trondheim in 2024, the 2026 edition of the Bocuse d'Or Europe will take place on the shores of the Mediterranean Sea. After a cycle of national selections, twenty teams representing as many European countries will compete in the Phocaeen city to try to win one of the 10 qualifying places for the Grand Final in January 2027.

## MARSEILLE, AN EXCEPTIONAL DESTINATION IN THE HEART OF THE MEDITERRANEAN BASIN

European Capital of Gastronomy in 2023, the choice of Marseille to host the next edition of the Bocuse d'Or Europe sounds like an obvious one.

With more than 2,600 years of history, Marseille perfectly embodies the Mediterranean spirit and has distinguished itself for several centuries as a must-see place for the cuisine of the entire basin, a true culinary standard of Southern Europe.

Between the sea and the sun, Marseille offers an exceptionally rich gastronomic heritage combining modernity and authenticity: more than 4,000 restaurants and artisans bear witness to a lively and dynamic know-how, in a city where more than 30 food markets help to highlight the diversity and quality of local food products.

## SIRHA MÉDITERRANÉE: A PRIVILEGED SETTING FOR GASTRONOMIC INNOVATION

The organisation of the Bocuse d'Or Europe 2026 simultaneously with Sirha Méditerranée represents a unique opportunity for all the participants of the competition. This major trade show brings together the greatest chefs and experts in the gastronomic world, creating a complete ecosystem where professionals, producers, cooking enthusiasts and the talents of tomorrow come together.

This synergy between the Bocuse d'Or Europe and Sirha Méditerranée, a showcase for Mediterranean gastronomy, will generate an environment conducive to exchanges, innovation and the promotion of know-how. The twenty competing candidates will be able to demonstrate their commitment and their vision of haute cuisine in an exceptional setting, attracting the most talented chefs from all over Europe to Marseille, the Phocaeen city being transformed for the occasion into the world capital of gastronomy.

### FOR MORE INFORMATION, PLEASE CONTACT:

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