

19. January 2026
Havnevej 25
3100 Hornbæk

Brian Mark Hansen appointed Executive Head Chef at CORI Hornbaek Hotel

Hornbæk, Denmark – 19 January 2026

CORI Hornbæk Hotel is proud to announce the appointment of **Brian Mark Hansen** as **Executive Head Chef**, effective **19 January 2026**. One of Denmark's most respected culinary figures, Brian will lead the gastronomic vision of the highly anticipated hotel, set to open in **summer 2026**.

In his new role, Brian Mark Hansen will design and oversee all culinary experiences across the property including the main restaurant **CORI Table**, banqueting, room service, bar offerings, and bespoke catering for events and celebrations. His ambition is to create menus and experiences that speak equally to local guests and international travellers, offering a refined discovery of local cuisine while delivering perfectly executed classics.

A Modern Coastal Cuisine, Open to the World

Brian Mark Hansen's culinary philosophy is rooted in **modern Nordic coastal cuisine**, enriched with **Mediterranean influences** and guided by a strong focus on **wellbeing and longevity**. Deeply inspired by the sea and surrounding regions, he balances these ingredients with flavours from Southern Europe, such as olive oil, citrus, and herbs creating a cuisine that is both grounded and globally inspired.

"The sea will be a close collaborator in our menus," says Brian Hansen. "As a neighbour, our supplier, and our source of inspiration, it will feed our kitchen not only with fish and shellfish, but with a way of thinking seasonal, respectful, and deeply connected to place."

A standout feature of the culinary offering will be the **grill**, celebrating pure flavours, seasonal ingredients, and shared moments around fire and craftsmanship.

Nutrition and health are integral to the CORI experience, and Brian's approach aligns closely with the hotel's holistic wellness philosophy, where food is a key pillar of the spa and longevity concept.

A Career Defined by Excellence

Brian Mark Hansen's passion for cooking is rooted in family heritage, inspired by his father's work in hospitality. His career spans more than **16 years** at **Søllerød Kro**, where the restaurant was awarded a **Michelin star** and established itself as one of Denmark's leading culinary landmarks.

In **2023**, Brian reached the pinnacle of international recognition by winning the **Bocuse d'Or**, widely regarded as the world's most demanding and prestigious culinary competition.



Building Teams, Shaping the Future

For Brian, great cuisine begins with people. He places strong emphasis on collaboration with producers, fishermen, and farmers, and takes pride in developing young talent within the kitchen.

"Behind every dish is a person," he says. "Building a team is about creating an environment where everyone can grow, learn, and contribute. Transmission and mentorship are essential to the future of our craft."

General Manager Luis Valdivia-Skov welcomed the appointment with great enthusiasm, saying: "Brian will play a key role in shaping the experiences that will attract both local and international guests to this perfect seaside getaway. I am eager to begin our collaboration and to see the continued strengthening of the team, as well as the development of menus across all our outlets."

About CORI Hornbæk Hotel

Opening in **summer 2026**, CORI Hornbæk Hotel will usher in a new era of luxury hospitality in Denmark. Located just a short drive from Copenhagen, the year-round resort will feature **82 rooms and suites**, a spa, restaurant, bar, and **six event spaces**. CORI Hornbæk Hotel is a proud member of **The Leading Hotels of the World** (www.lhw.com/)

Reservations open: March 2026

Gift vouchers: Available via the hotel website

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