



**PRESS RELEASE**  
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## **The 2022 shrimp croquette champion has been announced**

On this first day of spring, the third competition was held in Brussels in honour of the tiny queen of Belgian culinary heritage: the famous shrimp croquette. The jury, led by Lionel Rigolet, was composed of culinary journalists and the winner of the two previous editions, Cédric Mosbeux. After a blind tasting they elected Les Brasseries Georges as this year's winner.

On 21 March 2022, visit.brussels held the third "Brussels' Best Shrimp Croquettes Competition", behind closed doors in the prestigious "Comme Chez Soi" restaurant. The great champion of this third event is Les Brasseries Georges. Todt's Café en Chez Léon complete the top 3. The chefs' favourite: Les petits oignons.

The call for candidates was launched in February. To take part in the competition, participants had to meet the following criteria: own an establishment, canteen, bar or food truck in operation and located within the Brussels-Capital Region, and serve homemade à la carte shrimp croquettes.

A total of 19 establishments answered the call: The 1040, Albert, Au Repos De La Montagne, Aux Armes de Bruxelles, Beaucoup Belge, Beaucoup Fish, Brasserie des Alexiens, Les Brasseries Georges, Chez Léon, L'Improbable, Jardin des Olives, Krokot, Le Parvis, Les Petits Oignons, Le Rendez-Vous des Artistes, La Taverne du Passage, Todt's Café, Le Variétés and Le Villance.

They stepped up to the challenge and put their talent to the test against one another in their conceptualisations of this delicious, typically Belgian dish. They took over the kitchens at "Comme chez Soi" to create their version of the shrimp croquette.

In their assessments, the jury of food journalists and chefs used a scoring grid to establish a hierarchy for the products they tasted. The distribution of points was based on several criteria, including crunchiness, taste and shrimp quality.

Les Brasseries Georges may use the title of "best shrimp croquette in Brussels" for the entire year following the announcement of the results.

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