



Per Hallundbæk Manager & Head Chef, Falsled Kro



The Head Chef and General Manager of Falsled Kro in Denmark, Per Hallundbæk has been passionate about cooking his whole life. Born in Denmark, dreams of becoming a chef were formed in childhood. He began as an apprentice at age 16 and after three years travelled to Switzerland, Spain and France to work in several starred restaurant establishing his skills and learning the Relais & Châteaux standards. In 2000, Per Hallundbæk and his wife Randi Schmidt were given the opportunity to participate in the launch of a new hotel in Norway, Engø Gard, where he held the position of Head Chef and General Manager for eight years. After four years this property achieved Relais & Châteaux membership and Chef Hallundbæk received the Relais & Châteaux Grand Chef Award, a great accomplishment demonstrative of his hard work and culinary professionalism.

In 2008, Per Hallundbæk left Norway to take over Falsled Kro, one of Denmark's most renowned hotel and restaurants. This is where French cuisine made its debut in Denmark in the 1970's, and where this accomplished chef has furthered his talent for creating pure, clean, light-drenched cuisine with a Nordic twist. Since the establishment of Falsled Kro in 1971 there have only been three head chefs to date, a testament of Hallundbæk's esteem as a gourmet chef. The property features an on-site garden where most of the vegetables served in the restaurant are grown, and making use of Falsled Kro's close proximity to nearby harbour, wonderfully prepared local seafood is commonly featured on the menu.

In his spare time, Per Hallundbæk works with organizations helping kids with cancer and homeless children in India.