

Søren Ørbek Ledet - Wine Director - General Manager & Co-owner

For Søren, a former chef turned sommelier and front of house manager, the transition from the kitchen to the cellar and restaurant was a natural progression, one that went hand in hand with the desire to provide guests with a complete experience. It was an opportunity to learn, to gain more knowledge and to become a better business partner. His selections for the wine pairings at Geranium involve hours of theory, tasting notes and understanding of the flavor profiles of both the wine and the dishes. The biggest reward for Søren is seeing our guests smile. Managing a 12,000 bottle wine cellar is a job that requires one to evolve and grow, season after season. He equates the introduction to a new domaine, chateau, or vintage to being a child again and opening a new present. It's a discovery, an enlightenment and ultimately a gift. You'll find biodynamic wines, classic vintages as well as a few surprises in the Geranium Wine Cellar.

Curriculum Vitae for Søren Ledet

PERSONAL

- 1999 Educated as a chef from Hotel D'Angleterre, Denmark
- 1999 Chef at Pied a Terre, London (2 stars in the Michelin Guide)
- 2001 Chef at Søllerød Kro, Denmark (1 stars in the Michelin Guide)
- 2002 Sous Chef at Krogs Fiskerestaurant, Denmark
- 2004 Assistant Head Chef at NOMA, Denmark (2 stars in the Michelin Guide)
- 2004 Winner "Chef of the year" competition, Denmark
- 2005 3rd Place of the Nordic "Chef of the year" competition, Denmark
- 2005 Assistant Head Chef at Hotel D'Angleterre, Denmark
- 2006 Winner of Gold with the Danish Culinary Team, Luxembourg
- 2010 Coach for Rasmus Kofoed, Bocuse d'Or Europe
- 2011 Coach for Rasmus Kofoed, Bocuse d'Or, France
- 2011 Completed education as a Maitre D'
- 2012 1st place in the 2012 Coupe George Baptiste European Championship Professional, Tokyo
- 2012 2nd place in the 2012 Coupe George Baptiste World Championship Professional, Tokyo
- 2013 Certified Sommelier in The Court of Master Sommeliers
- 2013 Member of The Danish Sommelier Association
- 2013 Restaurant Manager of The Year in Denmark
- 2016 Advanced Sommelier in The Court of Master Sommeliers

GERANIUM

Michelin

2008 1 Star in the Michelin Guide (King's Garden location)

2012 1 Star in the Michelin Guide (Current location)

2013 2 Stars in the Michelin Guide

2016 – to present - 3 Stars in the Michelin Guide

The Worlds 50 Best Restaurants

2009 Voted 77th - "The Worlds 50 Best Restaurants"

2012 Voted 49th - "The Worlds 50 Best Restaurants"

2013 Voted 45th - "The Worlds 50 Best Restaurants"

2014 Voted 42nd - "The Worlds 50 Best Restaurants"

2015 Voted 51st - "The Worlds 50 Best Restaurants"

2016 Voted 28th - "The Worlds 50 Best Restaurants"

2017 Voted 19th - "The Worlds 50 Best Restaurants"

2018 Voted 19th - "The Worlds 50 Best Restaurants" & Winner of the Art of Hospitality Award

2019 Voted 5th - "The Worlds 50 Best Restaurants"

2020/21 Voted 2nd "The Worlds 50 Best Restaurants"

Wine Spectator Grand Award

2016 – to present - Wine Spectator Grand Award

National Accolades

2013 Awarded "Best Nordic Restaurant 2013" - Denmark

2017 Voted Number 1 - The White Guide – Nordics