

Chefs Have a Lot to Say About Skrei

“Skrei is a **great addition to my menu**. It’s sustainable, great quality and unique. I enjoy working with it [and] the customers enjoyed it [too] People are getting more adventurous with food, so this was a good way for them to [try] new things.”

Chef Ben Pollinger, Oceana Restaurant in New York City, N.Y.

“I was very impressed ... it’s fantastic: **glistening**, beautiful cod that’s the freshest I’ve seen for a long time. It breaks into beautiful **translucent flakes**, which is always a sign of quality.”

Chef Michel Roux Jr., Le Gavroche Restaurant in London, England

“[Skrei] is an essential fish in the Nordic region and its cuisine. New Yorkers are always looking for **seasonal and high-quality product**, so it was fun ... to combine those elements and serve something authentic, extremely seasonal and new to New York guests.”

Chef Marcus Jernmark, Aquavit Restaurant in New York City, N.Y.

“**I am ecstatic about Skrei** ... [it’s] an amazing delicacy. It has impressed me repeatedly ... The flavor is unique. Its white meat is firmer than that of many other fish and it’s suitable for various preparations. I will celebrate this seasonal occurrence together with my guests by serving them refined Skrei delicacies.”

Chef Cornelia Poletto, Poletto Restaurant in Hamburg, Germany

