



PRESS RELEASE
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The contenders for the competition for the best prawn croquette in Brussels have been announced.

Establishments wanting to take part in the 2020 incarnation of the Brussels competition for the best prawn croquette have been able to submit their application since early June. Registrations are now closed. So, we know the candidates who will be trying their luck this year.

Since 2018, visit.brussels has organised an annual competition to find the best prawn croquette. **Fernand Obb Delicatessen was the overall winner of the first two competitions and its Chef and owner is now part of the jury.** The 2020 competition, set to take place on 21 November 2020, therefore promises to be exciting and very open!

The 19 establishments competing in this third year are: Beaucoup Belge, La Cave à Manger | Winery, 1040, Bruxelles Royal Yacht Club (BRYC), Brasseries Georges, Live Central Park, Beaucoup Fish, Chez Soje, Ma Jolie, Les Caves d'Alex, LOLA, Le Villance, Patatak, Le Patio, Nüetniegenough, L'Improbable, Food truck 'Chez Gaspard', Jules & Charles and Le Tournant.

To take part in the competition, candidates must meet the **following criteria:** own an establishment, cafeteria, deli counter or food truck that is open and located in the Brussels-Capital Region and offer home-made prawn croquettes on the menu.

In their assessments, the jury of food journalists will use a scoring grid to establish a hierarchy for the products they taste. Points will be awarded based on several criteria, including crunchiness, taste and prawn quality.

The winner of this year's event will be able to use **the title of "Best Prawn Croquette in Brussels"** for the entire year following the announcement of the results (on 21 November 2020).

For more info on the 2019 top 10: <https://visit.brussels/en/article/top-10-best-spots-for-prawn-croquettes-in-brussels>

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