

Geranium is the World's Best Restaurant 2022! Copenhagen Stays No. 1 on the World's 50 Best List <https://www.youtube.com/watch?v=rzx3jLuMmQ&t=650s>

1. How many Michelin stars does Restaurant Geranium have?
 - A. One
 - B. Two
 - C. Three
 - D. It is not mentioned in the video.

2. What award has Chef Rasmus Kofoed won?
 - A. Bronze, silver, and gold trophies at Bocuse D'Or
 - B. World's Best Restaurant title
 - C. Michelin star
 - D. It is not mentioned in the video.

3. Why did Geranium remove meat from their menu?
 - A. To focus on local vegetables and seafood
 - B. Due to customer demand
 - C. To reduce costs
 - D. It is not mentioned in the video.

4. According to Chef Rasmus, what does the new menu of Geranium reflect?
 - A. His personal preferences
 - B. Danish traditions
 - C. The DNA of Geranium developed over the years
 - D. It is not mentioned in the video.

5. What is the main focus of Geranium's menu now?
 - A. Seafood
 - B. Meat
 - C. Vegetables
 - D. It is not mentioned in the video.

6. What season is it when the video takes place?
 - A. Spring
 - B. Summer
 - C. Autumn
 - D. Winter

7. What is the main ingredient in the celeriac dish?
 - A. Celeriac juice
 - B. Baerii caviar
 - C. Cheese jelly
 - D. It is not mentioned in the video.

8. What is the direction in which Geranium's menu is evolving?
 - A. Vegetarian
 - B. Meat-based
 - C. Seafood-focused
 - D. It is not mentioned in the video.

9. What is the cooking method used for the asparagus dish?
 - A. Grilling
 - B. Roasting
 - C. Boiling in salted water
 - D. It is not mentioned in the video.

10. What inspired the addition of the crunchy texture in the dish?
- A. Onion plant
 - B. Asparagus
 - C. Danish cheese
 - D. Layers of the dish
11. When did Geranium first appear on The World's 50 Best list?
- A. 2009
 - B. 19th spot
 - C. #77
 - D. Next step
12. Where is Geranium located?
- A. Copenhagen's soccer stadium
 - B. Overlooking playing fields
 - C. Award-winning wine cellar
 - D. Open kitchen
13. How many bottles are there in Geranium's wine cellar?
- A. Almost 15,000
 - B. Almost 5,000
 - C. Most expensive wines
 - D. Fun natural wines
14. What is the relationship between the speaker and Søren Ledet?
- A. Co-owners
 - B. Great friends
 - C. Wine director
 - D. More than 20 years together
15. What is the dessert at Geranium made of?
- A. Pumpkin
 - B. Fresh juice
 - C. Crunchy white chocolate
 - D. Frozen water of cloud berries
16. What does the thin layer of crunchy pumpkin on top of the dessert represent?
- A. Plant kingdom
 - B. Small leaves
 - C. Creamy chocolate
 - D. Pumpkin seed oil
18. How would you describe the identity of Geranium?
- A. It has completely changed with the new menu
 - B. It remains strong and reflects the chef's style
 - C. It is heavily influenced by international cuisines
 - D. It lacks a clear identity (00:09:04 - 00:09:25)
17. Where is coffee served?
- A. Into the lounge
 - B. In the garden
 - C. In the kitchen
 - D. On the rooftop
18. Watch the video a second time and take notes of all the dishes that are served.
19. Translate them for the Italian version of the menu.