



PHOTO: TOVE FREIJ

The Stockholm food scene

World-class cuisine, modern concept restaurants, innovative kitchens and Michelin-starred restaurants – Stockholm has some of the world’s best food scenes. We are proud to have such creative chefs, all of whom share an innovative approach to Scandinavian culinary tradition with a focus on carefully selected produce and locally produced, organic foods. In 2018, the city reached another culinary milestone when the Stockholm restaurant Franzén became Sweden’s first ever three- star Michelin restaurant.

Lilla Ego

A love for Swedish food shines through in every dish at this neighborhood restaurant. The two owners are award-winning chefs who serve luxurious dishes at a very decent price. Västmannagatan 69, lillaego.com

Gastrologik

A rising star among Stockholm’s restaurants and a great example of the contemporary “new nordic” style gastronomy – Scandinavian, natural, organic and innovative. There are no set menus; what’s in season decides what’s served. In 2013 Gastrologik received its first star in Guide Michelin. Artillerigatan 14. gastrologik.se/en

Speceriet

An elegant and enjoyable annex to award-winning fine restaurant Gastrologik. Artillerigatan 14, gastrologik.se/speceriet

Woodstockholm

Furniture store, food bar and bistro in one. Woodstockholm offers a themed menu that changes regularly and features organically produced food and wine. Mosebacke Torg 9, woodstockholm.com

Teatern Skanstull

Trendy food court located at Ringen shopping center in Skanstull. Some of Sweden’s best-known restaurateurs share the 250 seats – for example, Adam Dahlberg & Albin Wessman, Stefano Catenacci, Fäviken founder Magnus Nilsson and pastry star Daniel Roos. Götgatan 132, ringencentrum.se/teatern

Portal

Award-winning chef Klas Lindberg offers a dining experience with loads of heart and culinary joy – Portal is a familiar and casual restaurant with high ambitions. The menu combines French and Nordic cuisines and features ingredients from all over Sweden. Sankt Eriksplan 1, portalrestaurant.se

Oaxen Krog & Slip

This internationally acclaimed gourmet restaurant is found on the island of Djurgården in central Stockholm. Oaxen is divided in the “Slip”, a casual Swedish bistro, and “Krog” where you can experience true fine dining. Both restaurants have a clear focus on Swedish, locally sourced and seasonal flavors. Beckholmsvägen 26, oaxen.com

KB – Konstnärsbaren

The distinguished Konstnärsbaren (“Artists’ bar”) prepares Swedish traditional cuisine and delicacies with love and care. Beautiful bar, separate from the main restaurant, with murals. A classic meeting point. Smålandsgatan 7, konstnarsbaren.se

Volt

Restaurant Volt suits gourmards who are looking for culinary sensations. The menu is focused on local, natural ingredients that change with the season. Degustation menu that consists of four to six dishes and is combined with carefully selected wines. Kommendörsgatan 16, restaurangvolt.se

Långbro Vårdshus

Långbro Vårdshus offers a quiet and relaxed setting for a delicious lunch, dinner or brunch away from Stockholm’s busy city center. The modern inn is located on the southwestern outskirts of town and also gives you a chance to explore typical Swedish 1960’s architecture in the surrounding suburb of Fruängen. Stora mans väg 4, Älvsjö, langbrovardshus.se

Kagges

The small and cozy Kagges has a laid-back approach to New Nordic Cuisine, with seasonal and fresh ingredients served in small and mid-size dishes. The menu is spontaneous and dynamic, often changing dishes and surprising regulars with new experiences with every visit. Lilla Nygatan 21 kagges.com