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The Stockholm way of New Nordic Cuisine

The New Nordic food phenomenon was truly a bottom-up movement that started with a group of food aficionados and chefs who had a love for Nordic food. They set up a manifesto underlining not only the importance of wholesome green ingredients and sustainable farming methods, but also stressing the overall social responsibility of the food industry. New Nordic cuisine takes Scandinavian culinary tradition to a new level in an innovative version, using carefully selected ingredients and a focus on locally produced, organic foods.

Innovation runs through Nordic veins

New Nordic food is very much about pure flavours and making use of new and approved techniques, and it springs from the innovation culture that is intrinsic to the Nordics. The ethos of the Nordics is based on our egalitarian welfare model, a willingness to experiment and an openness to try new things.

Stockholm as the epicentre

Stockholm is at the very centre of this global food revolution known as The New Nordic Cuisine, a movement focused on ethics, health, quality and sustainability. It is a philosophy that aims to weave good food into all aspects of society. At the vanguard of the development are a number of Stockholm chefs who have transformed Stockholm into a world-renowned destination for food tourism and who have lifted the entire food scene in both Stockholm and the rest of Sweden.

But the food scene is not only at the domain of top chefs – the entire food sector has been lifted by a number of new entrepreneurs setting up new restaurants, shops, food trucks and services around food, proving that a new and more diverse approach to food appeals to the modern city dweller.

Diversity drives development

The greatest advantage of Stockholm's culinary scene is the city's closeness to very contrasting climates and natural habitats - forests, seas, lakes and fertile fields are all found here. Also, the diversity of outstanding chefs and award-winning restaurants creates a constant flow of innovation and development within the industry. World Champion and Bocuse d'Or Gold Medalist Mathias Dahlgren runs Rutabaga and the Food Bar, in the exclusive Grand Hôtel. For more than 30 years, he has made Nordic food based on a dig-where-you-stand ideology. "The starting point is pride in the pure ingredients that are part of our ecosystems, the places where we live. To give use to everything we have around us," says Mathias Dahlgren.

Mathias describes Stockholm's wide range of restaurants and strong ethnic diversity as influential factors in establishing Stockholm as a food mecca. "The positive competition between Stockholm's chefs, but also between the Scandinavian restaurant owners, makes the Stockholm restaurant scene in credibly refined. Together with Copenhagen we lead the way," says Mathias Dahlgren.

The latest in technology is food technology

Who would have thought that a country covered in snow for large portion of the year, with frost limiting the number of its harvests and known for the outrageous (according to some) habit of eating fermented herring, could ever play a significant role in changing the food sector? Stockholm is in the forefront when it comes to sustainability and climate friendly solutions, and the New Nordic movement follows in that spirit.

Food is not only what is on your plate, it revolves the entire system that brings it there and takes care of the waste that might be left after it has been consumed. The next revolution in the food sector is about to happen through new value chains, business models and food products, putting the emphasis on health and sustainability while giving the current status a total makeover. The coming changes of the food sector will not only affect everything from primary production to waste, but also have significant impact on areas such as the environment, health, transportation, urban planning, property development, communication and more. Food is a large deal and the future of food is an even bigger deal. Stockholm is taking on the challenge to create true impact regarding the most universal of needs.