

PRESS RELEASE

24th February 2016

Michelin Nordic Guide 2016 is published today. Two new 3 Star restaurants and one new 2 Star restaurant!

The Michelin Nordic Guide 2016 is published today and features two new 3 Star restaurants; the first in the Nordic region to receive this award. **Maaemo** in Oslo and **Geranium** in Copenhagen thereby join an exclusive club of only 116 restaurants worldwide.

Rebecca Burr, editor of the guide said, *“This year’s guide is particularly exciting because, as well as awarding two new 3 Stars, we have also, for the first time, expanded the reach of our guide outside of the main cities and into the countryside. We have handpicked the very best restaurants and hotels for our readers from across Denmark, Finland, Norway and Sweden – and this has resulted in a bumper crop of new Stars for 2016.”*

Greater coverage of the region means that **Fäviken Magasinet** is included in the guide for the first time: this restaurant with rooms in Järpen has entered the guide with 2 Stars. Burr said, *“Fäviken Magasinet offers a unique dining experience in the idyllic setting of a remote hunting estate. Cooking here is highly assured, and has its essence in the surrounding land.”*

As well as its new 2 Star, Sweden boasts an impressive five new 1 Star restaurants: **Sushi Sho**, serving sublime sushi in Stockholm; **Borgholm**, offering delicate, artistic dishes on the island of Öland, and 25th floor **Upper House**, which serves refined cuisine in Gothenburg. Stimulating 1 Star cooking also comes from **Daniel Berlin** in his family-run restaurant in Skåne-Tranås, and from **PM & Vänner** in Växjö with its sophisticated cuisine based on ‘forest, lake and meadow’.

Denmark ups its Star count in 2016 with four new 1 Stars shining alongside its newly awarded 3 Star restaurant, Geranium. **Kadeau** offers original dishes at a remote beachside restaurant in Bornholm, **Frederiksminde** serves creative cuisine in a hotel of the same name in Præsto, while at **Henne Kirkeby Kro**, menus celebrate the surrounding Henne farmland, with some produce from their own kitchen garden. A Michelin Star also returns to **Kong Hans Kælder** which serves classic French cooking in the heart of Copenhagen.

Norway’s **Kontrast** (Oslo) and **RE-NAA** (Stavanger) also gain 1 Star, while **Smalhans** (Oslo), **Nook** (Stockholm) and **Somm** (Gothenburg) have been awarded a Bib Gourmand.

Burr said *“The Bib Gourmand award signals to our readers where to find simple but great value cooking. We are delighted that there are now 30 ‘Bibs’ in the Nordic guide in total”.*

The Michelin Nordic Guide 2016 will be available in bookshops from Friday 26th February 2016.

The launch event will be streamed live at <http://mediehuset-kbh.dk/michelin-nordic-guide-2016/>

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