

## Dining in Stockholm

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Stockholm has recently become a popular destination for foodies looking for new and interesting taste combinations and “Franzen” just became Sweden’s first ever Michelin three star restaurant. There is a lot to explore and it’s impossible to cover it all in this small guide. Our aim is rather to suggest a few well-known restaurants and experiences that in our view are typically Swedish. We recommend that you book a table well in advance.

### Swedish cuisine

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Contemporary Swedish cooking is all about mixing different flavors and textures from all over the world, a bit like New York but on a plate. There are however a few restaurant that serve traditional Swedish food (Husmanskost). It’s not to recommend if you’re on a diet ... Be brave and try one ☺.

**Kvarnen** Traditional food in a pub-like environment. Very relaxed. <http://www.kvarnen.com/en/>

**Pelikan** Very traditional with seating in a large wood-paneled old beer hall. <http://www.pelikan.se/en/>

**Restaurang Knut** Specializes in food from the very north, often with a modern twist. <http://restaurangknut.se/en/knut-restaurang/>



*The hall at Pelikan*

### Fine dining

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**Franzén** Three stars in Guide Michelin says it all... <http://www.restaurantfrantzen.com>

**Ekstedt** All food is cooked over live fire and it’s not a barbecue... <http://ekstedt.nu/en/>

**Oaxen** Set menu with Swedish tastes, Expensive and fabulous. <http://oaxen.com/en/>

**Operakällaren** An institution in Swedish cuisine with a classic diningroom. <https://operakallaren.se/en/>



*Preparing food at Ekstedt*

### Recommended restaurants

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**Wedholms fisk** Well renowned fish restaurant with Swedish specialties. <http://wedholmsfisk.se/en>

**Rutabaga** A vegetarian restaurant by Mathias Dahlgren, one of the most successful chefs in Sweden. <https://mdghs.se/en/rutabaga/>

**Sturehof** Bistro style restaurant, always crowded and always a good choice. <https://www.sturehof.com/en/>



*Sturehof*