

fine

DINING & DESIGN

INTERNATIONAL



Welcome to
Fine Dining & Design
- the place where the world
comes together in Sweden

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A new Bar right opposite the Royal Opera in Central Stockholm.

WHO ARE THE CHAÎNE DES RÔTISEURS



The Chaîne des Rôtisseurs is an international gastronomic society for both professionals and amateurs, with roots that stretch back to the year 1248. The society is represented in about 70 countries and has more than 25000 members worldwide. From its headquarters in Paris the organization is headed by President Yam Atallah. In 1959 the Balliage de la Suède was founded by amongst others Tore Wretman. In Sweden there are 14 associations, so called Balliage (Bailliwick) which is individually responsible for its own program of activities. Coordination, administration and international contacts are taken care by a national committee under the leadership of Bailli (Grand Bailiff) Délègue. One of the society's strong points is the international membership which allows them to make use of the fantastic network and offers possibilities to take part in any event at all, wherever and whenever over the whole world.



Welcome To Fine Dining

It is perfectly acceptable to forward Fine Dining to friends and acquaintances that are interested in Fine Dining.

Let us know about interesting events, meetings and so on at ove.canemyr@trendsetter.se

We cannot take responsibility for unsolicited material. Feel free to quote us but always reveal your sources.

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EDITORIALS

Fine Dining returns and the name of the game (& poultry) this autumn is flavour

W elcome to a new issue of Fine Dining & Design

In this edition we're going to the Old Hamburger Stock Exchange for one of this autumn's big events, and we'll we get to know more about the latest Swedish design. It's also time for a visit to the Apple Factory and a drop in on PM & Friends in Växjö.

Villa Anna in Uppsala is the new, exciting experience in the hotel and restaurant world and a little bit south west we find Löfsta Gårdsmejeri. Lets's pop in and ask some questions.

We'll take a sneak peek into the Wiener (Viennese) Café in Stockholm, and get to know more about what goes on in there.

The Stockholm Wine Bar – Now what's that all about? Find out what really happens in the new bar next to the Stockholm Opera.

Welcome to Fine Dining.



OVE CANEMYR

Editor-In Chief
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PS Let us know about friends and acquaintances who you think would like to receive a copy of Fine Dining

LUZETTE OPENS IN OCTOBER



Luzette is the new entrance to Stockholm's Central Station. It is a classic railway restaurant in a stunning Grade II listed building from 1871 with impressive high ceilings and walls and floors. It contains a bar, coffee shop and a large outdoor terrace. The range is generous and so are the opening hours, from early morning to late evening. That is to say from breakfast to midnight.

In the middle of the room is a Rotisserie and the menu includes both small and large dishes. Meat from the rotisserie and fish and other things from the kitchen. So clearly, there is Steak & Fries, a brasserie trademark. There are plenty of varied accessories and on the dessert menu features both classic crème caramel and Gino. Victor Lagerstedt is chef and the famous Tommy Myllymäki is the creative director and

BISTRO ROYAL

To open a Bistro has long been a dream of Andreas Pieplow. When the Royal waiting room at Malmö Central Station was to be opened for the public, it was clear that this was just where he wanted to be. The waiting room was used for the first time May 20, 1876 by King Oscar II. The premises have beautiful decorations probably sketched by architect Gunnar Zettervall and the ornamental painter Svante Thulin has decorated the oak paneling as well the magnificent ceiling paintings.

The vision is to create a venue with a really nice atmosphere that people long to be. The food is referred to as "social dining" with inspiration from the Mediterranean countries, particularly Italy, Spain and France. The kitchen creates bite-size dishes so that you order several and share them with each other so that everyone gets a taste. The menu changes often, but some classics are always retained in various guises.

The bar features both bubbly and classic cocktails and for those who fancy something a little extra there the tapas of the day and pinxtos. Lovely pastries and desserts are also available to enjoy on the spot or to take away.



NEW NORDIC CUISINE

(A Swedish Bestseller, Now Published in English)

Nordic cooking is the best in the world and foodies from all over the world travel here especially to visit taverns like Frantzén Restaurant, Noma and Fäviken. New Nordic cuisine is a celebration of everything that makes our food so special. We meet, for instance Claus Meyer, founder of Noma and a prominent person in the new Nordic cooking, we go on a foraging walk in the woods with Roland Rittman, a devoted expert in edible wild herbs, and we visit the Ice Hotel in Jukkasjärvi.



Fine Wines very own homepage

www.finewine.nu

Here you'll find the last 4 editions of Fine Wine



KINGDOM OF CRYSTAL LIVES ON

Skruf is one of the small glassworks that lives on with new shapes and designs. The carafe Pony is sleek and easy to pour from. Suitable for wine as well as water and vase. Buy several the vases Pallo is very grand.

Another is the **Målerås**, which stands out this season with a showy peacock in numbered copies and cheerful parrots.

Erika's New Glass

Orrefors's own ice queen Erika Lagerbielke has done it again. Inspired by New York's sky bars - she has created a set of cocktail glasses, highball, double old fashioned and Old fashioned. They have a good weight and are easy to sip a drink that contains a lot of ice. They are suitable for both classic and modern cocktails and to be alcohol politically correct, even to smoothies or why not healthy seaweed flip.

SVENSKT TENN 90 YEARS

Svenskt Tenn, which means Swedish Pewter, is celebrating a jubilee year with interesting exhibits on their premises in the Strand, central Stockholm.



At the present time there is an "A tribute to furniture designer Josef Frank," whose furniture and especially his fabrics with their eye-catching patterns often stand as the hallmark of the Svenskt Tenn Emporium.

In October "Swedish Tenn" will be displaying table cloths and decorations to celebrate the 90 years. Exciting table settings was the founder Estrids Ericson area of expertise. In mid-November it is traditionally the time for "Svenskt Tenn Christmas" with their beautiful and unusual Christmas decorations.

WELCOME TO STOCKHOLM

Anyone who comes from abroad to Stockholm Arlanda's Terminal 5 will be welcomed by life sized portraits of a wide variety of prominent Stockholmers. Which include some of our most prestigious chefs? Pontus Frithiof with his creative restaurant empire, Mathias Dahlgren, with his gourmet restaurants and Melker Andersson's F12 Group where you can never know what he and his colleague Danyel Couet are going to do next. Alessandro Catenacci represents the Nobis group where The Royal Chef, Stefano Catenacci is the gastronomic leader with the Operakällaren (Opera Cellar) as the jewel in the crown.





AVEQIA IS THE PLACE FOR "CONNECTING THROUGH GASTRONOMY".

Companies doing business across the saucepans and individuals are finding new friends and resurrecting old ones. AVEQIA's upscale food studio is located on Tulegatan in the center of downtown Stockholm. But they are also situated in Gothenburg and London.

AVEQIA's CEO and founder David Berggren and the Högberga Farm CEO and owner Johan Hjort, have started a food studio with Swedish design and new exclusive equipment, AVEQIA on the Högberga Farm on the island of Lidingö has a greenhouse for home grown vegetables based on the motto "Straight from the farm to table. The idea is 30 people can cook together with high-quality produce from local suppliers, dishes are then prepared according to the food philosophy.

The passion for food and drink combines the two, as well as the entrepreneurial spirit and the drive to develop good ideas, values and a common understanding of customer value. "Moreover, we are convinced that the right cooking is an activity that can unite people in a way that few other activities can," says Johan Hjort. "With our partnership, we can offer our guests a totally new experiences, such as visits to Sweden's first Tuscan winery on the Högberga Farm, there is ample accommodation and conference rooms," said David Berggren. The next step will be a food studio for 120 people at Krägga Mansion to the north of Stockholm. Portable kitchen islands are installed, tailored to the group and several companies can cook simultaneously with separating walls. What a great way of doing business.

CHRISTMAS COMES AND GOES EVERY YEAR

It may seem early, but if you want to be sure you to get a place at Stockholm's best Christmas dinner, then it may be time to book. Particularly for Christmas Eve at Operakällaren, Grand, Stallmästaregården, Ulrikedalsvägen Wårdshus and Hasselbacken all of whom are open on Christmas Eve. Several other restaurants are now open on Christmas Eve for those who wish eat something other than Christmas food.



PHOTO: CATARINA OFFE

Björn Schiff's Christmas Show At The Grand.

According to tradition, along with the Christmas dinner, Grand Hotel invites to an evening with one of the country's most beloved artists, there will be live strings and a horn section with everything from old hits to powerful ballads.



YOLO - WORTH A TRIP

The well-known chef Jonas Lundgren, along with Sara Korduner Izosimov have opened the doors to Yolo in the middle of Djursholms Centrum. Just a few years ago you couldn't get anything to eat here, now there are several taverns on line and together they attract the residents of Djursholm which a kind of green belt, almost like a central park in the middle of Stockholm. Yolo offers a vibrant creative cuisine which roots in Swedish flavors with the very best raw materials and produce. The decor is pleasant and the guests feel quite at home. The furniture is mixed and a modernist fireplace to welcome one on chilly days, in warmer weather there is the whole of the outdoors area... The menu is moderately long. There are some good starters, main courses of lamb, fish and chicken, and a number of tempting desserts. Moreover wines from a wine cellar with new and exciting wines. The Yolos family's daily fare is proclaimed in chalk on a slate. "Come on and get out of the city," says Jonas. "The journey takes half an hour and what journey doesn't?"

GASTRONOMIC AUTUMN

Mitt Kök (My Kitchen) in Stockholm and Gothenburg



Mitt Kök "My kitchen" is the largest consumer fair for food and drink. The breadth of the arrangements is expanding from year to year. It can get crowded sometimes but the atmosphere is good and there is a lot to discover and try. Here you'll find star chefs and confectioners, famous sommeliers and wine producers and the chance to meet celebrities is great. In Gothenburg the dates are October 30 to November 2 and in Stockholm November 6 to 9. A tasteful experience in the Winter Darkness.

One of the highpoints is the Chef's Inn which is now in its seventh consecutive year. Seven of Sweden's top chefs will be contributing to this year's menu which bears the theme Food and Health.

The Baking & Chocolate Festival is from the 2nd October to the 5th.

Given the increased interest in baking amongst consumers and all of the corner bakeries, the popular Chocolate Festival has expanded to include a section for baking at the Stockholm International Fairs.

"We think that baking and chocolate belong together so we are launching the Baking & Chocolate Festival. Our motto is Quality, Pleasure and Adventure." Says Magnus Johansson and Tony Olsson, festival founder.

In addition to a tasty exhibition there will be baking and chocolate demonstrations, interviews with confectioners and chocolatiers and competitions for all ages; for example, the Pastry Chef of the Year, the Praline and Brownie race. New will be the baking lab where visitors can learn more about baking, decoration, tricks for better result as well as Lab Taste of drinks, pastries, chocolates, new products and more.

Per Bäckström, Wienercaféet
 Fredrik Otterberg, Delselius Konditori
 Mattias Lundahl, Hotell Gäslingen
 Sara Aasum Hultberg, Taverna Brillo
 Sofie Nilsson, Fotografiska muséet



Seafood Festival at the Grand Hotel

Seafood lovers will have their craving stilled on the newly renovated Veranda The seafood buffet is served between 7th September and 12th October and offers a variety of hot and cold dishes. Don't eat too much Eat of the fabulously tasty lobster soup, because you have to leave room the plump lobsters and oysters at the bar. You can fill up your plate several times.

Then move onto the prepared dishes before it's time for the tempting dessert table. By now of course you must be in some kind of stupor. Luckily the array of desserts is served in small, tasty portions.

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PLEASE GIVE US AN E-MAIL TO ANNE-MARIE.CANEMYR@TRENDSETTER.SE

THE OLD HAMBURGER STOCK EXCHANGE – A CLASSIC

TEXT: CATARINA OFFE PHOTO: HAMBURGER BÖRS/MATTIAS HELLSTRÖM/CATARINA OFFE

THE OLD HAMBURGER BORS (THE OLD STOCK EXCHANGE) LIES ANONYMOUSLY IN A BACK STREET IN DOWNTOWN STOCKHOLM WITH THE ST JAMES’S CHURCH AS ITS NEAREST NEIGHBOR. BUT ENTERTAINMENT HUNGRY VISITORS HAVE MANAGED TO FIND THEIR WAY HERE FOR THE FAMOUS CABARET SHOWS FOR THE LAST 200 YEARS OR SO.



“MY VISION IS TO BE ABLE TO SERVE EVEN BETTER AND TASTIER CUISINE, MY HEART BEATS FOR FOOD.”

Since last spring, Jimmie Rundqvist the well-known fine dining profile is at the helm. “My vision is to be able to serve even better and tastier cuisine, my heart beats for food.” With many years of experience in restaurants that’s why Jimmie is running the “show” at the old Hamburger





Stock Exchange. While the owners Wallmans Entertainment will be responsible for booking the best Shows and Cabarets.

“The idea is that the Fine Dining and the show are to be a collective experience, but the food will also be happy so as to attract the right people,” says Jimmie. Within just two hours, the food has to be ordered, served and eaten, because then it’s Showtime!” The menu features a starter with a Swedish take on tapas; the dessert will

be served similarly. There will be three hot main courses available and for those who wish they can supplement their dinner with a selection of cheeses. For those who want something extra tempting there is a seasonal menu specially composed by Chef Sebastian Gibard, who is a member of the Swedish National Culinary Team in conjunction with his team partner Santa Maria. A four-course VIP menu will also be served in limited numbers, needless to say in extremely high quality as be-



“THE IDEA IS THAT THE FINE DINING AND THE SHOW ARE TO BE A COLLECTIVE EXPERIENCE, BUT THE FOOD WILL ALSO BE HAPPY SO AS TO ATTRACT THE RIGHT PEOPLE,” SAYS JIMMIE.

fits chefs who are prizewinning members of the Swedish Culinary Team. At the present time they are tempting us with spiced salmon, garlic baked Swedish chicken, dry aged steak with naturally our Swedish apples but done in a combination we would never think of ourselves. The apples come in two variations, with salt meringue, chocolate, cardamom, caramel and rosemary.

Abbe Bouchtaoui and his colleagues are in the kitchen and the seasoned service staff return season after season and they know exactly how to run a show-restaurant.

Jimmie also wants to expand the business, the show season only fills up half of the time, the rest of the time the house is “dark.”



ABBE BOUCHTAOUI AND HIS COLLEAGUES ARE IN THE KITCHEN AND THE SEASONED SERVICE STAFF RETURN SEASON AFTER SEASON AND THEY KNOW EXACTLY HOW TO RUN A SHOW-RESTAURANT.

There are some conferences and events which fill up the time a bit, but Jimmie would like to see more action.

For those who are not familiar with the old Stock Exchange, then pop in for a visit to the bar which is open from Thursday to Saturday during the Show season. The wonderful Oscar bar is open for all comers and is well worth a visit. The bar serves cocktails and bubbly. The décor and furniture are wonderful and there is a remarkable painting on the ceiling that is worthy of note.

“So don’t be in a rush to get after the show,” says Jimmie, come and chill out in the bar!”



Good news for Connoisseurs

This autumn you have the possibility to buy rare bottles at Systembolagets online auctions in collaboration with Stockholms Auktionsverk at magasin5.auktionsverket.se.

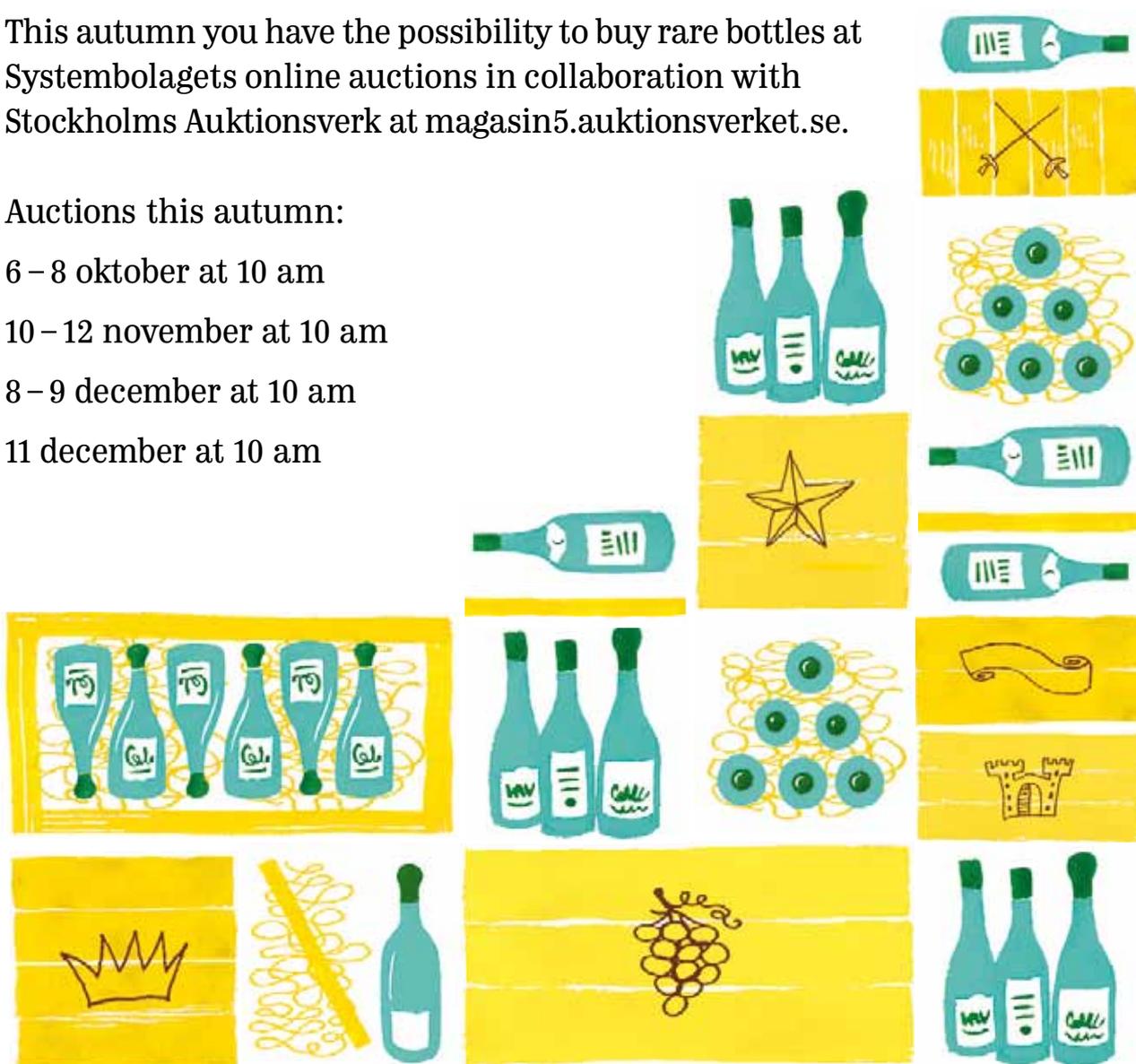
Auctions this autumn:

6 – 8 oktober at 10 am

10 – 12 november at 10 am

8 – 9 december at 10 am

11 december at 10 am



SWEDISH CHEESES FOR A WORLD MARKET

PHOTO: ANNE-MARIE CANEMYR

FINE DINING VISITS MARIE BACKRUD-IVGREN AT LÖFSTA MANOR , SHE IS THE WOMAN BEHIND LÖFSTA GÅRDS DAIRY WE ARE TO THE SOUTHEAST OF UPPSALA, JUST A BIT TO THE NORTH OF STOCKHOLM IN THE MIDDLE OF ADORABLY BEAUTIFUL LANDSCAPE. THIS IS WHERE MARIE LIVES SINCE 2001 WITH HER HUSBAND ON THE FAMILY FARM, WHICH HAS NOW BEEN GIVEN A REAL BOOST THANKS TO THE LÖFSTAS GÅRD DAIRY'S CHEESE PRODUCTION WHICH AT THE TIME OF WRITING HAS BECOME KNOWN IN ALL OF THE BETTER RESTAURANTS IN SWEDEN. DISTRIBUTION IS DONE THROUGH THE GRÖNSAKHALLEN (THE PRODUCE HALL) IN SORUNDA. BUT NOW WE'LL LET MARIE TELL THE STORY HERSELF:



“- I was working as an Astrophysicist , while I at the same time I was here at home baking things, making cheese and growing vegetables and we had livestock as well. I began to tire of research because I had to do a lot of travelling and was never at home on the farm and felt that it was time to change direction and live on what the farm could produce instead.

I'm very happy here. So I was determined me to stay on at the farm and make cheese on a much larger scale. I traveled to Jämtland for a few days to see and learn how they make their cheeses. I was only making cheese according to my grandmother's recipe.

When I returned , I felt that this is what I want to do. Therefore I contacted the county council to see if I could get a EU grant. I applied for it and got it, and we started producing at once, That was back in 2007 So the first cheeses were completed early in 2008.





I WAS ONLY MAKING CHEESE ACCORDING TO MY GRANDMOTHER'S RECIPE

That's how it all started. "

And since then you've never looked back?

"- Yes, that's the way it's been. Our first cheese variety was a white Caprine and went to the Edsbacka tavern. They were the only ones who had two Michelin stars back then. They thought it was great so they became my first clients. Then I called around to other restaurants and asked if they wanted to taste the cheese and all of them thought it was very tasty indeed.

After about a year or so it all started to roll all on its own. "

Are you working more now?

"- Today I have two employees. One who works with the animals, fencing and planting, etc., then myself and there's girl in the dairy.

But the sales department, it's still you?

"- Yes that's me. I have always focused on selling to restaurants. I don't think it's worked out well with the larger chain stores, but it's the close contact with the





chefs who know about cheeses and the right accessories, that I think works best. Most people who go to a restaurant are in a good mood and it's almost always a positive experience. Also I started selling our cheeses through Grönsakshallen (produce hall) in Sorunda. Now I just deliver to them once a week which is great because then I can devote myself to what I enjoy doing most and that is making

cheese.

Plans for the future?

“- The development means that I want to make further improvements in a couple of my cheeses. In addition to that I am currently working on a new one. Then we're going to start exporting. We've already spoken to some restaurants in France.

“- We've talked about it in Gårdsmejeri (Dairy) and concluded

AS IT IS NOW, IT SOME SWEDISH CHEESES ARE PROTECTED IN SWEDEN, SOME ARE PROTECTED WITHIN THE EU





OUR FIRST CHEESE VARIETY WAS A WHITE CAPRINE AND WENT TO THE EDSBACKA TAVERN

that it's time for us to protect our brands. As it is now, some Swedish cheeses are protected in Sweden, some are protected within the EU. We lost a couple of brands of domestic cheeses to the Danes.

How many types of cheese are you doing today?

"- I have both goat's and cow's milk, in the standard range, I have 12-15 different cheeses. Then there are some other varieties and some that are under development.

Any other ideas you want to share?

"- I am determined to invest even more in cheeses of good quality for restaurants and export. It is essentially a collaboration between taste and experience. "

You have a brand of cheese right? The Löfsta Gårdsmejeri is it so?

"- Yes, but it will actually be re-named to Löfsta Manor Dairy now. In olden times cheese was produced before on the manor from their own livestock. Since I actually live in a mansion and have my own animals, I'm going to call it Manor House Cheese.

Anything else you want to tell us about?

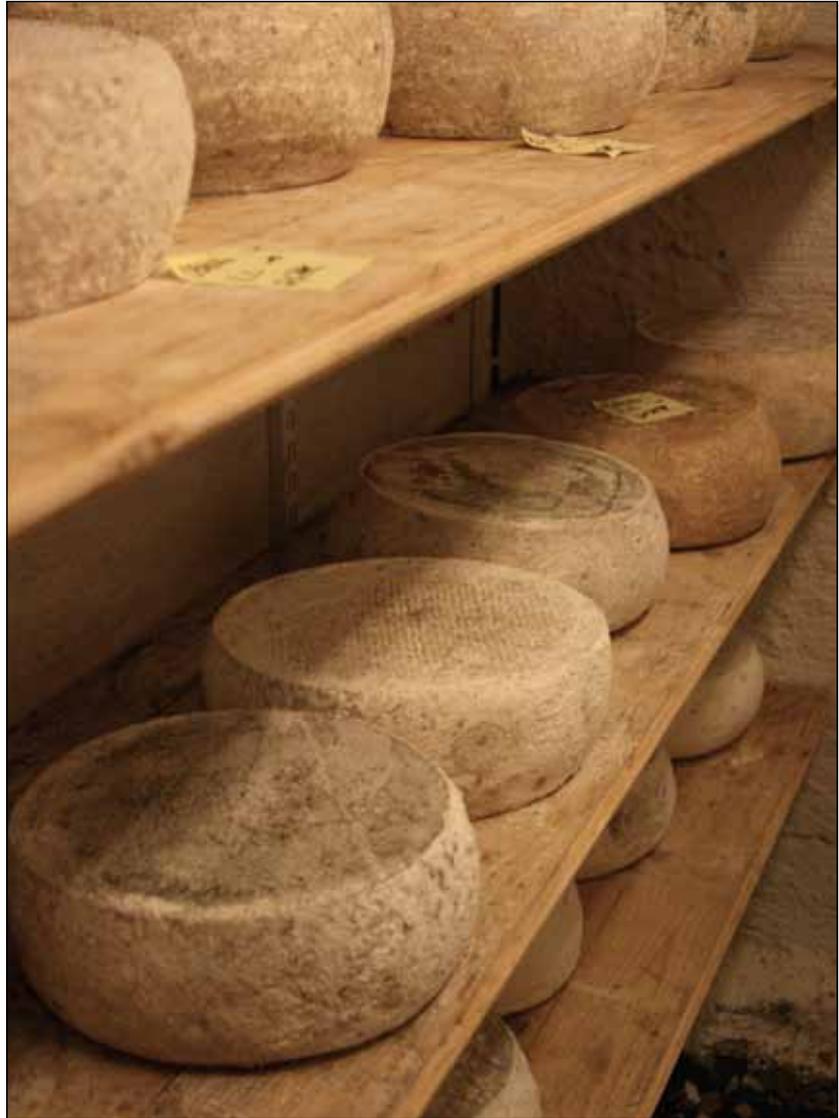
"- There's a thing called "Exceptional raw material" that has been started by Björn Franzen and the journalist Mattias Kroon. This work has been going on for two years. We have to have our own good produce and that's how "Exceptional raw material" came into being. Nowadays, they have the support of the LRF (The Swedish Farmer's Union) and the Produce Hall in Sorunda.



To find the exceptional ingredients which we have in Sweden and which also encompasses pork, chicken, beef, butter, and vegetables, all the award winning chefs with stars from Stockholm downwards help each other. The trick is to start up a dialogue with the producers of flavor. Everything is documented to produce better flavors.

You can read more about this on the net. “

Everybody ”Say Cheese!”



I HAVE BOTH GOAT'S AND COW'S MILK, IN THE STANDARD RANGE, I HAVE 12-15 DIFFERENT CHEESES

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STOCKHOLM'S NEW GRAND CAFÉ

TEXT; CATARINA OFFE PHOTO CATARINA OFFE/ WIENERCAFEEET //JACK

NOW IT'S ALMOST A YEAR SINCE THE WIENER CAFÉ (VIENNESE CAFÉ) IN DOWNTOWN STOCKHOLM OPENED ITS DOORS AFTER A THOROUGH AND CAREFUL RENOVATION OF THE OLD VIENNESE PATISSERIE.

It is easy to see that it was a great success whenever you pass by the beautiful room and the terrace full of guests. Restaurateur Peter Nordin wanted to create something very French. The equivalent of a city's Grand Hotel, a public place for both short and long visits. Wiener Café was founded in 1904 by an Austrian pastry chef

and has been located at the same address.

The opening hours are generous from seven in the morning until ten at night on weekdays. But on weekends they have a bit of a lie in, but after that full activity. Here you ingest everything from breakfast to a light dinner. Champagne,



WIENER CAFÉ WAS FOUNDED IN 1904 BY AN AUSTRIAN PASTRY CHEF AND HAS BEEN LOCATED AT THE SAME ADDRESS

canapés and afternoon tea or maybe a beer and shrimp sandwich. The café's own champagne is co-produced by the vineyard Hat & Sons. All cooking is done in full view of the guests. Here you will see how the cakes baking. You can see the bread baking. You'll be there when the appetizers, salads and canapés come alive. Stockholm's most beautiful coun-

ter filled with pastries, freshly baked rolls and stone oven baked bread. Danish pastries are baked throughout the day and is always wonderfully crispy. "Swedish bakers are skilled in making pastries," said Peter, but because that usually happens very early in the morning and not during the day, they never really come into their own. The classic Princess cake





is made here from scratch with their own marzipan, classic vanilla mousse and homemade jam. “You almost fall off the chair in while munching on this treat,” Peter exclaims proudly. The flour is imported directly from a French one mill, where the miller is incredibly fussy and really doesn’t like selling flour to anyone. As he regarded Peter Nordin as “just anyone” Peter had to bring his creative master baker Daniel Linden-

berg with him. So Peter gained the miller’s confidence and permission to import

25 tons of this special French flour. Nowadays Per Bäckström is the creative director and responsible for the assortment.

THE CLASSIC PRINCESS CAKE IS MADE HERE FROM SCRATCH WITH THEIR OWN MARZIPAN, CLASSIC VANILLA MOUSSE AND HOMEMADE JAM

Orrefors loves beer

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Låt ölet sjunga sin egen melodi. Nu har vi tagit fram ett glas för lager, ett för pilsner och ett glas som lyfter fram det bästa ur alla doftrika och smakrika öl. *Design Erika Lagerbielke*

Orrefors 



THE APPLE FACTORY

TEXT: CATARINA OFFE PHOTO: CATARINA OFFE, ÄPPELFABRIKEN

OUT ON THE BEAUTIFUL ISLAND OF FÄRINGSÖ THE APPLE FACTORY STANDS UPON HISTORIC GROUND. WHEN THE NATIONAL ARCHIVES ANALYZED OLD MAPS FROM THE 1640S THEY DISCOVERED THAT THE VERY FIRST RECORDS OF APPLE ORCHARDS IN SWEDEN WAS IN FACT ON FÄRINGSÖ IN EXACTLY THE SAME LOCATION WHERE THE APPLE FACTORY LOCATED TODAY SITUATED AT THE END OF A WINDING DIRT ROAD.

In 2006 Katharina Angstrom Isacson and her husband Lars resigned from their jobs after years of hour-long commuting back and forth to work. But their daily journeys weren't entirely wasted. Katharina saw apple trees laden with fruit in villa gardens and no one was picking them - no one ate or enjoyed them. The result was the Apple factory with





the innovative idea of taking advantage of all the fruit and berries that nobody else wanted to bother with and making handmade food out of them that no one had ever tasted before. Since then everything has gone like an express train. Both accolades and customers have come in torrents.

In the orchard you can see how trellised apple trees, apple trees and hedge apple trees growing on the short stem can also be cultivated in a small garden. In the autumn, anyone who has hoarded fifty kilograms apples can come to

the juice factory and get mousseed, pasteurized and dropped in a bag in box while waiting. The result is one hundred percent must with the apple's own individual taste. To make an appointment, however, is also a must? The apple factory website provides comprehensive information about apple varieties, as they mature and how long they last and the fifty most common varieties in the Stockholm area. Around the original factory a whole little "industry" has emerged.

IN THE ORCHARD YOU CAN SEE HOW TRELLISED APPLE TREES, APPLE TREES AND HEDGE APPLE TREES GROWING ON THE SHORT STEM CAN ALSO BE CULTIVATED IN A SMALL GARDEN.



THERE ARE CULTIVATED PLUMS, ELDERBERRY, BLACKBERRY AND HOPS. PART OF THE GARDEN IS DEVOTED TO CUT FLOWERS FOR THE “YOU-PICK” IN SEASON



There are cultivated plums, elderberry, blackberry and hops. Part of the garden is devoted to cut flowers for the “you-pick” in season. The greenhouses include groundbreaking clusters of grapes, figs, chilies and small cute tomatoes. That they are producing their own honey is self-evident. There is also a small microbrewery offering fresh unpasteurized beer at its best. The Apple Factory’s small light coloured beer is probably

best enjoyed during the light season. It is inspired by the American wheat beer especially with a thin slice of lemon in the glass. Apple Factory Fall Beer is a darker Belgian ale inspired brew. At the present time the beer can so far only be enjoyed on the spot, until it becomes possible to sell in the farm shop.



THE APPLE FACTORY'S SMALL LIGHT COLOURED BEER IS PROBABLY BEST ENJOYED DURING THE LIGHT SEASON. IT IS INSPIRED BY THE AMERICAN WHEAT BEER ESPECIALLY WITH A THIN SLICE OF LEMON IN THE GLASS.

Everywhere in the garden there are open air garden rooms and sitting areas for cafe guests to make them comfortable. Already over a hundred years ago they drank their coffee in the gazebo that stands today. Magnificent hens move around freely and the dogs even have their own water bar. Here and there are small still life as a brass frog next to a water barrel and some concrete ducks in a paddling pool. In the cake workshop new things are constantly being developed and baked. And of course, everything accords to





the seasons. If you want one of the cinnamon buns then you'll have to stand in line with the rest of the guests. The café also offers light lunches and of course its own brewed beer. In the middle of the tempting cake counter there stands a large dish with apple pies that will not leave anyone indifferent.

Everything that the farm shop sells is made on site as marmalade, chutneys, purees, must,

jelly, juice, and more. Everything is done by hand in a 3 kilos saucepan over an open flame, not for any nostalgic reasons, but because small amounts require a short cooking time and retain their natural flavor and color. The shop also stocks ceramics, cups, pots, glasses and decanters, but only items that represent Katharina and Lars taste and are actually used in the cafe or the garden. Now, of course, several hours of inspiration and enjoyment have past, with a pleasantly full tummy and an empty purse. The recently published book *Apple Factory* will somehow still longing to come again as soon as possible. Perhaps even tomorrow.

THE RECENTLY PUBLISHED BOOK APPLE FACTORY WILL SOMEHOW STILL LONGING TO COME AGAIN AS SOON AS POSSIBLE. PERHAPS EVEN TOMORROW

ABOUT SWEDISH APPLES

Swedish apples have a long maturation process which is governed by our unique climate. It is said that Swedish apples taste the best of all the apples in the world, an opinion which they share with our strawberries. The sun's strength interspersed with chilly but bright late summer nights give the fruit exactly the time it needs to develop its optimum flavor. The slow maturation and late harvest make our apples retain then more essential nutrients. Each has its own flavor there are approximately 7,500 varieties of apple in the world and more than 200 of which are grown in Sweden.



The Chaîne des Rôtisseurs is an international gastronomic society for both professionals and amateurs, with roots that stretch back to the year 1248. The society is represented in about 70 countries and has more than 25000 members worldwide. From its headquarters in Paris the organization is headed by President Yam Atallah. In 1959 the Balliage de la Suède was founded by amongst others Tore Wretman. In Sweden there are 14 associations, so called Balliage (Bailliwicks) which is individually responsible for its own program of activities. Coordination, administration and international contacts are taken care by a national committee under the leadership of Bailli (Grand Bailiff) Délègue. One of the society's strong points is the international membership which allows them to make use of the fantastic network and offers possibilities to take part in any event at all, wherever and whenever over the whole world.

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TYROL'S WILD CHRISTMAS

TEXT: CATARINA OFFE PHOTO: GRÖNA LUND

GRÖNA LUND IS STOCKHOLM'S HIGHEST -RANKING AMUSEMENT PARK FOR TOURISTS AND STOCKHOLMERS ALIKE. ONE OF THE MAJOR ATTRACTIONS GRÖNA LUND (THE GREEN GROVE) IS THE RESTAURANT TYROL. AS THE NAME IMPLIES IT IS INSPIRED BY THE MOUNTAINOUS REGION IN SOUTHERN GERMANY CALLED TYROL. WELL HERE YOU CAN SWING A STEIN OF BEER ALL YEAR ROUND, AMONGST THE VARIOUS DECORATIONS FOR THE DIFFERENT SHOWS, CORPORATE EVENTS AND FESTIVALS.



Though it has to say that the most pleasing of all the festivals is when the Tyrol is decorated for Christmas. There are glittering lights intermingled with stuffed animals, and indeed everything worthy of the perfect setting for Christmas dinner. A giant bear stands on its hind legs at the entrance to welcome you.

The tradition of eating Game and Poultry at the Tyrol over Yuletide started back in 1983. It is a dining experience beyond the normal. With its annual motto From Mother Nature to Your Plate they serve up the finest ingredients and the most exciting game dishes on a table that is 90 feet long! Year





**THE TRADITION OF
EATING GAME AND
POULTRY AT THE
TYROL OVER YULETIDE
STARTED BACK IN
1983.**

in and year out for more than 30 years. Amazing.

It all began when the then head chef Conny Rubach, was commissioned to take care of the Lapplandic Parliament which was on a visit to Stockholm. He became curious about Lapplandic and Sami food traditions, and shortly after visited Gällivare way up in the north of Sweden and made friends and important contacts with reindeer herders and produce food suppliers. Many of them are still around today, small producers located in the town of Wilhelmmina; Lapland Nowadays restaurant manager Niclas Andersson and Chef Samuel Cabrera see to it that the tradition is faithfully kept up. On the Christmas table you'll find bear, reindeer, beaver, wild boar, elk, deer, grouse and ptarmigan. "We often say that we have 230 flavors to work with," says Niclas. "250," says Samuel. Certainly many of the traditional



WITH ITS ANNUAL MOTTO FROM MOTHER NATURE TO YOUR PLATE THEY SERVE UP THE FINEST INGREDIENTS AND THE MOST EXCITING GAME DISHES ON A TABLE THAT IS 90 FEET LONG!



says, but the dishes that stand out, like the cold smoked beaver meat which is served as cold cuts. The salmon is served with a natural blend of mountain herbs that are said to give man strength and zest for life. Gompa sauce consists of the herbs angelica and yolta, forged in the mountains around Wilhelmina. The herbs mixed with sour cream and mayonnaise and becomes gompa sauce. Incidentally, you can mix the sauce into a breakfast file. Spruce shoots, herring and chanterelle mustard, which is plain mustard flavored with chanterelle powder.



dishes cannot be altered from year to year. Are “But we can play around with new herring dishes,” says Niclas. The profusion of desserts is also something that can be varied and renewed. “But there is a limit even there”, say Niclas and Samuel. The homemade ice creams always come in several flavors, gingerbread and candy cane are amongst the most popular. Perhaps even crowberry sorbet might attract attention..

Samuel speaks lyrically about all the dishes. “I like everything,” he

Niclas, who has extensive restaurant experience, got totally switch track when he came to Tyrol six years ago. Many places have their own niche, their concept; they become specialists in their food and attract guests who appreciate it. “Here the Tyrol, the audiences change according to the season or even in mid-season. “The Christmas dinner crowd, however, is quite constant, though there is a clear increase in families with children, which is great fun.” Another positive change is that the consumption of wine is increasing at the expense of booze





"it's an exciting task for us to find the appropriate beverages," says Niclas. The statistics tell us that 6000 served Christmas dinners were served in 1983 the year it all started. Now they run at a steady 15,000 servings, despite market fluctuations. The visitors consist of 40% "regulars" and 60% new guests.

All the standing orders for produce are placed in the spring and when there is good access to all kinds of game and poultry," says Samuel. "Sure, there are plenty of bear," he assures us, bear meat comes from the wild bears that roam freely in southern Lapland around Wilhelmina, Dorotea and Sorsele vägen. Samuel is more than happy to visit the suppliers,

he inspects all the ingredients and produce and knows exactly what he's going to get. The regular stream of guests makes it easy for him to order the correct amount of wares and foodstuff. And some dishes are made with small producers in Lapland, such as the souvasgravade salmon. "We would like to do everything themselves," Samuel says, but some of the suppliers deliver both raw and cooked products.

Besides the good food the Tyrol Christmas is also made itself



known for the fresh and appealing arrangements. In spite of the large number of eating guests at each sitting, everything is laid out in small barrels which are changed often. “They are the Army of Elves with their Elf Managers” who are extremely well-drilled, fast, accurate and very happy. The elves come from Malgomaj School in Wilhelmina and are on Job Experience during the Christmas month in Tyrol’s kitchen and dining room. The school takes its name from the 100-meter deep and never warmer than 13-14 degrees, Malgomajs Lake and it’s where the Christmas Arctic char comes from. It is the hot smoked trout which is smoked stressed in a hut outside the Tyrol restaurant and is brought still smoking to the Christmas table. No wonder then that it might be the best tasting trout you’ve ever eaten.

The eating guests are staggered, that is to say you will be given a time to arrive and eat. It used be completely open but the demand is so great now. “Is there anything preventing you visiting Tyrol’s Wild Game Christmas? Well not for me! I’m already booked.”



“IS THERE ANYTHING PREVENTING YOU VISITING TYROL’S WILD GAME CHRISTMAS? WELL NOT FOR ME! I’M ALREADY BOOKED.”



Stockholm

The Capital of Scandinavia



PM & FRIENDS HOTEL - AN "EXPERIENCE EXTRAORDINAIRE"

TEXT & PHOTO: CATARINA OFFE

IF YOU LIKE COLLECTING HOTEL EXPERIENCES THEN YOU SHOULD MAKE YOUR WAY AT ONCE TO THE BRAND NEW HOTEL IN VAXJO WHICH IS SITUATED IN SOUTHERN SWEDEN .FOR MANY YEARS THE DUO PER BENGSSON AND MONICA CARLSSON, THAT IS PM & FRIENDS, HAVE NURTURED A DREAM OF HAVING A HOTEL ADJACENT TO THEIR HIGHLY SUCCESSFUL AND AWARD-WINNING RESTAURANT BUSINESS.





“WE WANT TO OFFER OUR FINE DINERS SOMEWHERE TO SLEEP,” SAYS PER

“We want to offer our Fine Diners somewhere to sleep,” says Per. The road to the finished hotel has encountered many ups and downs and for a while they were close to giving up and starting over somewhere else. But happily for the people who live in Växjö it didn’t happen. Eventually the opportunity arose to acquire the desired properties in the same block as both the Bistro and Fine Din-

ing restaurant. Thanks to a shaky financial world PM & Friends managed to acquire the property at auction.

But it is still gastronomy which is the heart of the business. “We want accommodation around the gastronomy,” says Per to make it abundantly clear. A few blocks away are the PM & Friend’s allotment or kitchen garden where the chefs go every morning to forage for today’s requirements.





In the open field you'll find all of the common vegetables and fruit bushes but also the unusual potato onion and blue peas which are from the 1700's. Flowers for the restaurant tables stand in neat rows in the greenhouse, along with basil, tomatoes. PM & Friends pastry chef will soon be able harvest licorice for the desserts. A stone's throw away according to White Guide Café is Sweden's best patisserie. PM & Friends' own the "PM Bröd & Sovel". The bakery supplies the entire restaurant operation including everything from sourdough bread to pastries.

The bistro is packed every lunchtime and the top floor is the breakfast room in the mornings and the bar in the evening. There is also terrace for outside serving and another greenhouse in case the chefs need something during the day. In the other direction there are the guest's pools for guests. Music is often heard from the Steinway grand piano, "our pride," says operating manager Martin Rognefall when he shows us around.

A STONE'S THROW AWAY ACCORDING TO WHITE GUIDE CAFÉ IS SWEDEN'S BEST PATISSERIE.



. "WE WANT ACCOMMODATION AROUND THE GASTRONOMY"

Breakfast is of course Småland's cheesecake with PM & Friend's home made jam and from wild strawberries - and tomatos from the greenhouse next door. PM & Friends' own cocktail mixes are stored in Mackmyra casks to be enjoyed in the night ahead.

But before that we have a tasting menu, or rather more a fairy tale of "forest, meadow and lake" in the Fine Dining restaurant. It is a rare culinary experience of the highest level mixed in with the mystery of the dark Småland forests, fairies dancing in the meadows at dusk and mist from a lake at dawn. Yes, it's my imagination, and others certainly have their own interpretations. The service is of the highest level and the main





THE BISTRO IS PACKED EVERY LUNCHTIME AND THE TOP FLOOR IS THE BREAKFAST ROOM IN THE MORNINGS AND THE BAR IN THE EVENING.

course is presented by one of the most promising young chefs in the kitchen, as well as the desserts served by a similarly promising young pastry chef. And the faithful of Växjö will return here again and again. The truly tireless team of PM & Friends have once again put Småland and Växjö back on the map.

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ökar risken för olyckor.**

VILLA ANNA

TEXT: CATARINA OFFE PHOTO: VILLA ANNA

VILLA ANNA IS A SMALL SCALE PRIVATE HOTEL THAT IS CHARACTERIZED BY ITS WARM WELCOME, ITS CAREFUL CHOSEN AND INSPIRATION TASTES AND ITS HOMELY ATMOSPHERE. AS THE BUILDING WAS DESIGNED BY THE SAME ARCHITECTS THAT BUILT THE LEGENDARY GRAND HOTEL IN STOCKHOLM. THE HOTEL WAS ORIGINALLY BUILT FOR THE IRON FOUNDRY OWNER CARL EDWARD EKMAN AS WEDDING PRESENT FOR HIS DAUGHTER ANNA. THAT WAS BACK IN THE YEAR 1874.



RUN BY MARKUS ARKEVID ERIKSSON AND HIS PARTNER THE AWARD-WINNING CHEF RAPHAEL LOFSTEDT.

Since then the house has had several proprietors both good and bad, right up until the time of its total renovation in 2009 when it became a hotel. Run by Markus Arkevid Eriksson and his partner the award-winning chef Raphael Lofstedt. They have worked together for several years in the famous Edsbacka Pub, the pride of Sweden and of course Oaxen, a legendary Inn on an island out in the Stockholm skerries. And now they have increased their creativity and cooking pleasure in their very own Villa Anna. “We want to invite people to a magical experience.” The menu is comprised of their two individual styles. Rafael has an outlet for his analytical side with flavours and taste while Markus visualizes color and texture.

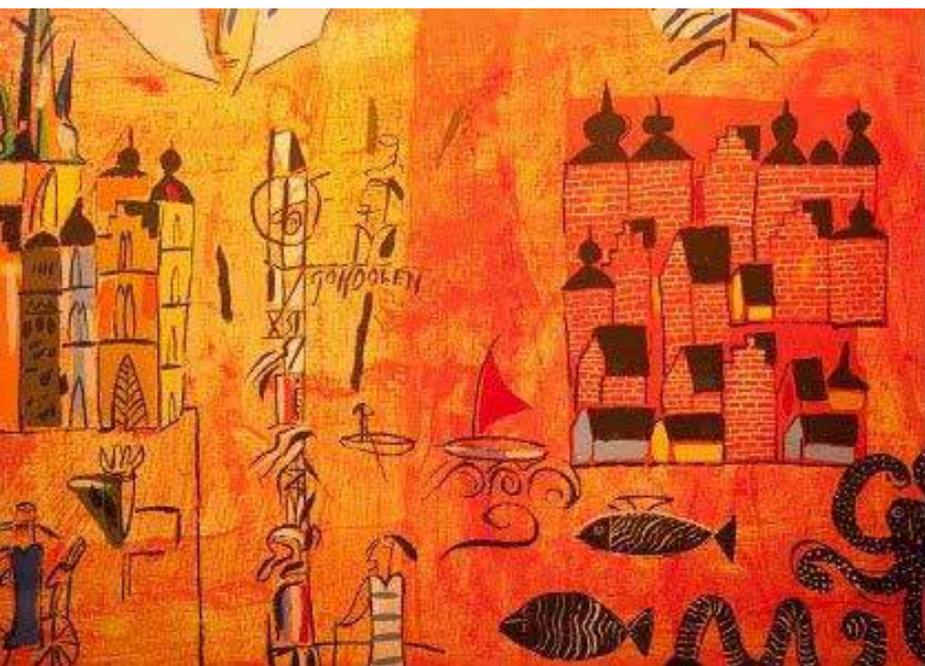




The menu brings a joy to the senses where all of the raw produce actually comes into its own. “We don’t want provoke or make things unnecessarily fussy,” they say. We want to deliver a positive and surprising experience. “The surprise is in the nuances of flavour - that’s where the magic comes in,” they explain. They are after promoting the genuine character of the produce. Their suppliers are very carefully selected and are often visited by both Raphael and Markus where they taste, feel and discuss. It’s difficult to actually pinpoint their favorite ingredients. Which are always seasonal and Swedish. Therefore, the menu is changed frequently, several times a year in fact. “Right now, cabbage, game and genuine home cooking is never out of place,” says Markus after a moment’s reflection. During the warm months Villa Anna offers his take on Danish tapas, sandwiches, out on the welcome terrace.

IT’S DIFFICULT TO ACTUALLY PINPOINT THEIR FAVORITE INGREDIENTS. WHICH ARE ALWAYS SEASONAL AND SWEDISH





“THE SURPRISE IS IN THE NUANCES OF FLAVOUR - THAT’S WHERE THE MAGIC COMES IN,” THEY EXPLAIN



Villa Anna’s beautiful vaulted cellar is ideal for a wine. Markus’s wife, is also the sommelier, the wine list itself is made of the traditional and the new and exciting. The list includes some small, organic and biodynamic producers the natural wines have found their own niche. “They are best suited for food,” says Markus. Drink is not just about wine. Coffee, tea and other beverages also harmonize with the meal. Therefore, the Villa Anna selected organic fair trade Arabica coffee beans from Lindevalls, the well-known roaster in Uppsala

The coveted position amidst the historic buildings such as the Cathedral, Uppsala University and Gustavianum attracts guests from academia, companies, and individuals both from Sweden as well as from other countries. This grand villa is perfect for wedding parties and even special patients from the University Hospital can stay here for a while.

During the week, Rafael and



Markus, both of whom are co-owners, Raphael is the CEO and runs the admin while Markus compose the menus and runs the kitchen.

Their holidays means it's time for hobbies, and as both of their hobbies is food then the job becomes the hobby and vice versa. Markus happy to visit French vineyards, while Mallorca-born Rafael takes his little ones to explore his home island with its selection of good food.



RAFAEL



MARKUS

The two owners are very different from each other and that really seems to be a winning combination. As many of Villa Anna's guests are regular customers, so they should know



VILLA ANNA'S BEAUTIFUL VAULTED CELLAR IS IDEAL FOR A WINE. MARK'S WIFE, IS ALSO THE SOMMELIER, THE WINE LIST ITSELF IS MADE OF THE TRADITIONAL AND THE NEW AND EXCITING. THE LIST INCLUDES SOME SMALL, ORGANIC AND BIODYNAMIC PRODUCERS THE NATURAL WINES HAVE FOUND THEIR OWN NICHE.

AUTUMN'S INTERIOR DECOR TRENDS

TEXT OCH PHOTO: CATARINA OFFE

FORMEX IS AN INDUSTRY AND TRADE FAIR WHICH HAS IN RECENT YEARS GROWN INTO THE BIGGEST DISPLAY PLACE FOR NORDIC DESIGN. THAT THE NORDIC REGION HAS BECOME INFLUENTIAL IS VERIFIED IN MUSIC, FOOD AND DESIGN AND MANY BY CAN BE VERY BIG CAN BE OBSERVED IN BOTH THE FOOD, MUSIC AND DESIGN AND THERE ARE MANY FOREIGN JOURNALISTS WHO COME NORTH TO TAKE ADVANTAGE OF THE LATEST THE NORDIC REGION HAS TO OFFER.



The theme this autumn is called Soft Nordic and it is clearly reflected in both young and established designers showing their work at the fair. The trend also provides a clear imprint on the products that are available to consumers.

Jan Rundgren the designer behind the autumn trend exhibition Soft Nordic is accompanied by Dark Fragrance, Raw Junction and Wildwood. Very autumnal feelings, soft shapes, pale pastels and grays. Pottery, wood and brass are





**JAN RUNDGREN THE
DESIGNER BEHIND
THE AUTUMN
TREND EXHIBITION
SOFT NORDIC IS
ACCOMPANIED BY
DARK FRAGRANCE,
RAW JUNCTION AND
WILDWOOD.**

the obvious materials of choice. Sheepskin has made a comeback, and there are lots of soft, warm blankets and pillows depicting animals and scenes from nature. In the kitchen wooden carving boards with a handle are a must. The fifties are quite ubiquitous and reflect the optimism and craftsmanship of the era, the 'real' fifties. The Carl Malmsten design couch has come back from the doldrums and is popular because they can be easily moved around the living room. Companies who wish to present a new CEO let



THE DARK FRAGRANCE TREND USES LUXURIOUS MATERIALS LIKE VELVET AND SILK, STAINED GLASS AND CHANDELIERS.

him pose happily in a leather chair from the fifties designed by Arne Jacobsen.

Sigvard Bernadotte Margrethe Bowls have been all the rage a few years and something more beautiful and more practical is hard to





**IN WILDWOOD, IT IS OF COURSE
MOTHER NATURE THAT HAS THE
UPPER HAND.**

find, and one of the Sweden's biggest and most popular designer Stig Lindberg is often mentioned in this context. The patterns come from both from old embroideries from early 50's graphics.

The Dark Fragrance trend uses luxurious materials like velvet and silk, stained glass and chandeliers. The colors are muted and rich in dove gray and cobalt.

Raw Junction is very industry inspired using lots of cement with very concrete. Blue and orange tones dominate.

In Wildwood, it is of course Mother Nature that has the upper hand. A feature wall is framed by snow covered birch trunks. Black and brown and dark ceramic.

A recurring theme is recycling, responsibility, and awareness.

We end with something good

Nordic Afternoon tea

Pickled herring, roe and smoked fish, hard bread and rye bread, lingon berry and cloudberry jam, applesauce and blueberry pie with skyr (Icelandic yogurt)



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STOCKHOLM WINE BAR

PHOTO: ANNE-MARIE CANEMYR

STOCKHOLM WINE BAR HAVE OPENED UP IN THEIR NEWLY RENOVATED PREMISES ON GUSTAV ADOLF'S TORG NEXT TO THE OPERA HOUSE.

This new addition to Stockholm's bars is situated in 2 historical buildings The Davidson House, designed by Gustaf Lindgren 1894-1896.....and The Baroque Palace built by Gustav Clason between 1912-1914.



”- WE´RE OFFERING A VERY COSY, HOMELY ATMOSPHERE. WE´RE AVAILABLE FOR CLOSED PARTIES EVERYDAY BETWEEN 08.00–01.00.

In other words a very central, classic neighbourhood.

The bar consists of dining room/ lounge for approximately 32 sitting guests, a bar room with wine bins for about 20 standing guest and wine room together with a kitchen for 2 sitting guests in the cellar. In total around 80 guests.

”- We´re offering a very cosy, homely atmosphere. We´re available for closed parties everyday between 08.00–01.00. We can organize wine tastings, breakfasts, lunch and supper, says Macolm

Rangnit CEO för Stockholm Wine Bar. ”And o´f course the odd wedding”, he says with a smile.

During the Autumn The Wine Bar is open to the public on Fridays & Saturdays. For more information www.stockholmwinebar.se

