Restaurant News From Stockholm: Celebrity Chef Mathias Dahlgren Opens Exclusive Seafood Restaurant In The Grand Hôtel

Mathias Dahlgren, the star chef behind renowned restaurants such as Matbaren and Rutabaga, opened its doors to a new culinary concept - Seafood Gastro - on August 11th at the Grand Hôtel in Stockholm. With a tasting menu that celebrates aquatic delicacies from, around and on the water, the restaurant is a gastronomic voyage of discovery for guests as well as for Mathias and his team.

The Seafood Gastro offer will mainly consist of wild ingredients from Scandinavia. The tasting menu is also complemented with other high-quality seafood not found naturally in the region - all carefully sourced from selected suppliers and harvested from open waters and sustainable farms.

"*I call it 'seafood in the broadest sense'. We not only offer the usual seafood, but also duck and other seabirds, seaweed, coastal vegetables, as well as unusual seafood - as long as it tastes good. My team and I see it as a new, exciting culinary adventure. Seafood Gastro will be the most exclusive restaurant I have ever created*," says Mathias Dahlgren.

The new restaurant will open in the former premises of Rutabaga in the Grand Hôtel on the quay at Blasieholmen.

"*Our collaboration with Mathias Dahlgren and his team has evolved over fifteen years to ensure that guests at the Grand Hôtel enjoy culinary experiences of the highest caliber. The opening of Seafood Gastro marks a new milestone in the Nordic restaurant scene. As a gastronomic Destination, the Grand Hôtel also offers guests access to one of Northern Europe's most extensive wine cellars, and it is with pride that I welcome both returning and new guests to experience the whole of our offering and a fresh approach to seafood*," says Pia Djupmark, CEO of the Grand Hotel.

In addition to Seafood Gastro, the newly refurbished space will also accommodate Private Dining by Mathias Dahlgren, with two separate rooms for exclusive bespoke dining, accommodating groups of up to 22 people.

Seafood Gastro opening hours: Tuesday-Saturday @ 6.30pm-midnight.

Other culinary highlights in Stockholm

Also known as the capital of Scandinavia, Stockholm presents one of Europe's most dynamic food scenes. The city offers a wide range of world-class restaurants, spanning traditional delights, innovative novelties, affordable bistros, and award-winning dining experiences. The culinary diversity of Stockholm is remarkable and attracts gourmets from all over the world.

The city is a pioneer in Nordic cuisine and stands for simple elegance, refined taste, and creative dishes. The chefs of Stockholm believe in sustainability and attach significant importance to quality, taste and environmental protection. This year, Stockholm holds the title of European Capital of Gastronomy, further cementing its dynamic restaurant scene and reputation as a culinary destination.

The excellence of Nordic cuisine is reflected in Stockholm's renowned Michelin restaurants. Here are some outstanding examples:

• **Frantzén**, Sweden's first three-star restaurant, offers a Japanese-inspired "New Nordic" tasting menu lasting over five hours.

• **Aloë**, a two-star restaurant on the outskirts of Älvsjö, offers a festive atmosphere and embodies the diversity of modern cuisine.

• The traditional **Operakällaren**, founded in 1787, is the king's official purveyor and is known for its classic menu and elegant interior design.

• At **Ekstedt,** dishes are prepared over an open fire and the focus is on "New Nordic cuisine" with seasonal ingredients.

• The small sushi bar **Sushi Sho** serves traditional Tokyo cuisine with Scandinavian and European influences.

• At **Etoile**, guests can expect a varied and creative menu with a focus on sustainability and seasonal produce.

• The idyllic waterfront **Aira** on Djurgården combines Nordic ingredients with international techniques.

• Scandinavian and Japanese influences meet in cozy **Nour**, offering a wide range of menus.

• Sustainability and simplicity characterize **Adam/Albin**, which celebrates seasonal products in a modern context.

Inexpensive bistros also have their place in Stockholm without sacrificing quality. Eateries like **Allegrine**, **Babette**, **Bar Agrikultur**, and others offer affordable, casual dining experiences.

Traditional Swedish home cooking is celebrated in classic restaurants such as **Pelikan**, **Kvarnen** and **Den Gyldene Freden**. These places are not only culinary institutions, but also an important part of Stockholm's cultural heritage.

Also Stockholm's vegan and vegetarian scene is thriving. Museum restaurant **Fotografiska** is a plant-based circular economy restaurant, while **Hermans**, **Matateljén** and **Växthuset** offer creative plant-based dishes.

In addition to the established restaurants, new and trendy places open regularly in Stockholm **Riche Fenix** draw influences from all over the world and offers what inspires at the moment. The food is simple, well prepared and playful with vegetables grown at their own farm, just 10 minutes from Stockholm city. Riche Fenix is in fact a bar in the middle of a gallery, hosting both permanent artworks and temporary exhibitions and you will be able to discover new details with each visit. The newly opened **Freyja** combines Swedish vegetables with DJ music and a stunning roof terrace.

All in all, Stockholm is not only a destination for the eyes and ears, but also for the taste buds. The culinary variety and quality make the city a paradise for gourmets and connoisseurs from all over the world.

For more information on Stockholm's culinary highlights and recommended restaurants, see Stockholm and Restaurants in Stockholm.

Additional assets available online: Photos (4)

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