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Sweden´s hottest new restaurants & food news 2024

From Malmö to mamma-mia-that-tastes-good! Discover the latest taste adventures as Sweden's restaurant scene flourishes with exciting newcomers. From innovative fusion to authentic flavours from all corners of the world, Swedish restaurants continue to deliver top-class gastronomic experiences. Explore a variety of culinary experiences and let yourself be seduced by the creative dishes and atmospheres of new restaurants. Welcome, discover the best of Sweden´s new food culture!

MALMÖ

Vespa's supermercato
In a 300-square-metre premises at Holmgatan 11, the Vespa chain has opened a newrestaurant and Italian "supermercato" with imported Italian food. Before the Mondolfi family took over Vespa, they were food importers, so Vespa´s is a natural progression for them. The restaurant is open every day from lunch until 9 or 10 pm. Supermercaton, on the other hand, closes at 7 pm on weekdays, and 6 pm on weekends. https://vespa.nu/supermarket/

Otró Mas
On January 25, the doors opened to Malmö Live's new Latin American venture, Otro Más, in Eatery Social Taqueria's old premises. Here, small dishes are the order of the day with a guacamole that the guests mix at the table. https://cantinaotromas.se/

STOCKHOLM

More info and inspiration here: https://www.bokabord.se/guider/nya-restauranger-i-stockholm

Lu
In spring 2024, the Chinese Malmö restaurant Lu opens at Nytorget in Stockholm. The atmosphere is like a Chinese family reunion and the food served is street food from Hong Kong. They serve spicy dishes with Cantonese flavours such as mapo tofu, grilled duck and crispy pork belly. Web:https://www.koket.lu/
Open Spring 2024

Africa

Africa has opened in House 26 in the Slaughterhouse area of town and is a place for food and drink from several different food cultures from the African continent. Look forward to dishes from Senegal, Kenya, Ethiopia, Eritrea and more. A variety of planned events will feature music and art, and there is a large outdoor seating area in the summer.

Web: https://www.instagram.com/afrikasthlm

The Mess

Mess gathers multiple restaurants under one roof – without necessarily being a food court. It's a dynamic meeting place where people can gather, eat, be entertained, and experience new influences. Opening Spring 2024, Stockholm

Web: https://themess.se/

Vadå

Bar Apropo's new sister restaurant Vadå will serve seasonal dishes with locally produced ingredients. The menu follows no particular cuisine, the keyword is good! https://www.instagram.com/vada.sthlm/

Art Hagastaden

In April 2024, the vibrant ART on Rådmansgatan extended its presence with a sister restaurant in Hagastaden. The new establishment aims to provide a lively and immersive atmosphere with an underground vibe, where colorful graffiti and neon set the tone. Emphasising a communal dining experience, the menu will focus on shareable snacks – sharing is caring -

complemented by a significant artistic influence through collaborations with Graffitisthlm and artists Carl Winblad and Lars Hjertstedt operating under the name 'Kaos & Klive'. Opened April 2024

Web: https://www.restaurangart.se/en

Artisto

Aristo is a mix of fine dining and neighbourhood restaurant that will serve Nordic food inspired by other parts of the world. https://www.instagram.com/aristokrog/

Juno

Located at Fridhemsplan, Brasseriet Juno is set to offer a unique take on Mediterranean cuisine. This neighbourhood eatery caters to Kungsholmen locals and other delighted patrons, providing a space to raise a toast with bubbles and enjoy shared snacks. Opening Spring 2024 Web:https://restaurangjuno.se/?utm_source=thatsup&utm_medium=referral

Monrad's

Linnégatan 42. The fish and seafood restaurant Monrad's, which is run by Lina and Johan Monrad and located in Djursholm, opens a back pocket in Östermalm. It will be a seafood café, restaurant and delicatessen all in one. On April 22, what they call "Östermalm's smallest market hall" will open.

Restaurang Parken

Parken Birger Jarlsgatan 76. Sweden's Master Chef winner Christin Kashou opens Restaurang Parken together with influencer and podcaster Penny Parnevik Murray. The restaurant, which will be located in the old Restaurant Amalfi's premises, open mid-April.

Pelago

On May 15, another sister restaurant to Gondolen, a rooftop bar, opened. Pelago is located in Katarinahuset together with Gondolen and Café Klotet. Pelago is located on the 760 square meter roof with spectacular panoramic views, 4 bars and seating for 800 guests. Food and drink are served here from lunch to evening, every day, all summer long. The menu will be summery with a focus on meat, fish and vegetables grilled over an open fire.

GOTHENBURG

More than 20 new restaurants, bars and cafés open in Gothenburg this spring. The iconic Feskekörka is finally ready, and Gamlestaden is gearing up as a foodie destination. Several trendy wine bars are opening their doors, and – speaking of trends – pizza and pasta are still high on the list. Here is a selection of this year’s newcomers and the tastiest upcoming culinary events.

Feskekörka, opens on May 16
This year’s big food news: Feskekörka reopens in May after a four-year renovation project. Visitors will discover several different fish counters, four new restaurants and bars, and Swedish and international

guest appearances in the kitchens. There will also be a stage with live entertainment, and one of Gothenburg’s largest outdoor dining areas facing the canal.

Suggan Vinbar, opened in January
A wine bar with an extensive list of favourites from around Europe, without unnecessary additives or yeast manipulation. The restaurant also serves wine-friendly Nordic comfort food that pairs perfectly with the flavours of the world.

Lorensbergs Fisk & Bar, opened in February
Lorensbergs Fisk & Bar’s menu includes classics such as seafood soup, mussels, half special*à la mer* and shrimp sandwiches. You can also buy fresh fish or a takeaway lunch from the restaurant’s own well-stocked fish shop, Lorensbergs Fiskaffär.

Ceno, opened on April 12
Stefan Karlsson and the Götaplats Group's latest venture opened in April at the brand new World of Volvo. Lunch and dinner will be served in a building that boasts spectacular architecture and true passion.

Foajen, opened in March
Foajen is Unity Jazz's new intimate venue, and is open on Friday and Saturday evenings. Gustav Knutsson from Bhoga is head chef during the renovation of the Michelin-starred Bhoga restaurant, serving up top-notch food in a cosy setting.

Bar el Guiri, opens in May/June
Bar el Guiri is a Spanish restaurant that will feature a 15-metre-long wine and pintxos bar, a classic restaurant area with an open kitchen, and a *héladeria* serving ice cream and churros. Upstairs, there will be a lounge area with shuffleboard and boules courts.

Hasselssons Macklucka, opened in February
With its focus on mouthwatering gourmet sandwiches and an existing location in the Market Hall (Saluhallen), Hasselssons is now also opening on the square Skanstorget.

Wazo, opened in March
Describing itself as one of Sweden's smallest wine bars, Wazo specialises in artisan wines without additives and has a menu focusing on cheese and bread. Having re-opened this March after securing its alcohol licence, Wazo is run by the same family as the popular Café Oizo.

New places in the Gamlestaden/Slakthuset area

Mugwort BBQ, opened on April 6
Mugwort first opened in Gråbo near Gothenburg in 2017, but has now moved to Gamlestaden's Slakthuset area. A full focus on authentic American BBQ in a relaxed setting.

Dubbelhakan, opened on February 28
The ever-popular Rollin Bistros Backyard expanded its operations at Gamlestaden's old factory buildings at the end of February, opening an intimate wine and pizza bar.

Ego Distillers, opens in June
Distillery and cocktail bar based in Gamlestaden's old factory buildings. This expanding neighbourhood will soon have its first distillery, featuring a bar in a former engine room.

Pastor GBG, opened in February
Former Michelin-starred chef Henrik Bernvik and the team from Gothenburg's Restaurant BIKT are now serving freshly made artisan pasta to take away from their food truck at Gamlestaden's old factory buildings.

Tycho Mat & Möte, opens in May
This new restaurant on Brahegatan will open in May, run by three passionate Gamlestaden residents. Their culinary philosophy reflects the local area, with a menu featuring flavours from around the world using local ingredients and seasonal produce.

New pizza/pasta places

Al Banco, opened in January
Al Banco on the square Kaserntorget serves its own pasta with both classic and innovative sauces and, of course, great coffee.

2 Ragazzi, opened in January
This trattoria on Linnégatan focuses on good, simple food, with a menu that includes small dishes, main courses, pasta, pinsa pizzas and desserts.

Slice, opened in March
Following its success in Malmö, this ping pong and pizza bar has now opened in central Gothenburg. Perfect for those who enjoy sociable, active dining.

Paradiset Kville, opened in early March
The popular Paradiset chain has now opened its third pizza restaurant – this time in Kville, and even closer to their Ringön

bakery where all the pizza dough is prepared.

Posto, opens in spring 2024
This Italian restaurant is the brainchild of restaurateur and foodie Phillipe Cohen, who already operates a branch with the same concept in Stockholm. Just a stone's throw from the main boulevard Avenyn.

Exciting culinary events in Gothenburg in 2024to plan your visit around

MetAle at Liseberg, May 24–25
Together with ten selected craft breweries from Gothenburg Brewers Guild, Liseberg invites you to a weekend filled with craft beer, fine food, inspiring talks and live music from top Swedish rock bands Mustasch and Lillasyster.

Slakthuset Block Party, July 16–17
Slakthuset Block Party 2024 is a two-day urban street party focusing on local food, awesome music, Gothenburg-produced beer, and wine from local wine bar Wine Mechanics.

Gothenburg Culture Festival and Street Food Festival, August 29–September 1
Sweden's largest street food festival returns to Gothenburg for the third year in a row. The Street Food Festival stretches between Basargatan and the square Kungstorget and includes the Swedish street food and sweet food championships, with a prize-giving ceremony on Kungstorget.

The Swedish Burger Championships, September 1
The grand final of the Swedish Burger Championships takes place on September1 in Gamlestaden. Organised by the grill masters at Mugwort, this promises to be a real crowd-pleaser as Sweden's best hamburgers are named, with at least 10,000 visitors expected.

Fiskhamnens dag, September 8
Gothenburg Fishmongers' Association is celebrating its centenary with a day for all seafood lovers. Meet local fishers, try new and classic seafood, and listen to local bands. More information will be available soon on the website.

Biskopsgården Food Festival, September 14
Taste food from every corner of the globe, and discover the wealth of local cuisine at the Biskopsgården Food Festival in Svarte Mosse, which returns following last year's success. As well as delicious food, there will also be music, activities for children and young people, and a fantastic atmosphere.

The Sausage Festival, September 27–28
The Sausage Festival draws thousands of sausage lovers every year, with its unique range of sausages, accompaniments and drinks. On the weekend of September 27–28, the third edition of the Sausage Festival will take place in Gothenburg, this year at the Gothenburg Film Studios, with around 40–50 exhibitors.

The Cheese Festival, October 11–12
This autumn, the Cheese Festival returns to Gothenburg for its second year. Just like last year, Auktionsverket Kulturarena will be transformed into a mecca for cheese lovers, celebrating Swedish cheese alongside a selection of accompaniments and drinks.

Sparkling, October 18–19
Gothenburg's bubbliest fair, Sparkling, returns to Clarion Hotel Post this autumn. Over the course of two packed days, there will be the opportunity to try everything from champagne to crémant and cava, paired with quality delicacies.

Press images: 2024's hottest food news from Gothenburg | Göteborg & Co AB (tt.se)

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https://corporate.visitsweden.com/om-oss/en/

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