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Sweden Clinches Another Medal – Wins Bronze at Bocuse d'Or 2025

Swedish chef Gustav Leonhardt and his team earned the bronze medal at the prestigious Bocuse d'Or 2025 grand finale, held on January 27 in Lyon.

A Bronze Medal After an Outstanding Performance

"*We are incredibly proud of our performance at this year's Bocuse d'Or. The level of competition has been extremely high, and we have truly had the opportunity to showcase what Swedish gastronomy stands for. Bringing home a bronze trophy is an incredible honor and a testament to the hard work and passion that our team has put in*," says **Gustav Leonhardt**, Sweden's candidate in the Bocuse d'Or.

After securing silver at the Bocuse d'Or Europe in March 2024, the Swedish team once again demonstrated exceptional technical mastery and creativity. By embracing global influences and harnessing the ingenuity of its most innovative chefs, Swedish gastronomy continues to blend international flavors with high-quality local ingredients sourced from Sweden's rich and diverse natural landscape.

Sweden has a rich history at the Bocuse d'Or, with chefs consistently placing among the world's best. Mathias Dahlgren secured Sweden's first gold in 1997, solidifying his place as one of the country's most celebrated chefs. He now runs the Michelin-starred Matbaren and Rutabaga in Stockholm, continuing to push the boundaries of Nordic cuisine. Other Swedish chefs who have earned medals at the Bocuse d'Or include Melker Andersson, Henrik Norström, Jonas Lundgren, Tommy Myllymäki, and Sebastian Gibrand.

Nordic Double on the Podium
Over the years, the Nordic region has had great success in Bocuse d'Or. Denmark secured second place, further reinforcing Nordic countries in the competition.

Sweden's Influence on New Nordic Cuisine
Sweden has played a pivotal role in the gastronomic movement known as "New Nordic Cuisine," which emphasizes local, sustainable, and often foraged ingredients. Renowned chefs like **Magnus Nilsson (Fäviken)** and **Björn Frantzén (Frantzén)** have been instrumental in shaping the country's culinary identity and elevating its international reputation. Sweden is home to several Michelin-starred restaurants, with Frantzén being the country's first to receive three stars.

Discover **Gustav Leonhardt's** culinary journey and his deep connection to Swedish nature in **this video**.

5 must-do dining experiences to discover Sweden

Swedish gastronomy is inseparable from nature. From the vast forests of the north to the archipelago-lined coasts of the south, Sweden offers a palette of culinary experiences largely based on natural ingredients from the forest and sea. Here are 5 examples:

- Prepare and enjoy a gourmet lunch in the Swedish wilderness

Thanks to the right of free access to nature, *Allemansrätten*, the delicious treasures of nature are available to everyone. Mushrooms, blueberries and lingonberries thrive in Sweden's forests. You are free to pick and collect all these ingredients for free as long as you respect the fauna and flora, without disturbing anyone or damaging the environment.

What if you prepared a gourmet menu from ingredients found in the middle of nature?

Discover the richness of the Swedish pantry in DIY mode by cooking menus concocted by Swedish chefs and adapted to certain regions and seasons. You will need some rudimentary utensils, and to make the experience even more comfortable, you will find tables, shelters and bivouac areas with free access throughout the country.

4 examples of places to book the turnkey experience:

- Asa Herrgård in Lammhult in Småland
- Stufvenäs Country Hotel, in Kalmar County

- Salthamn on the island of Gotland
- Kungskvarnen on the shores of Sweden's largest lake in Värmland

- Take a gourmet road trip to meet regional flavours

Each region of the great and "long" country of Sweden has its own culinary specialties influenced by the varied geography and climate, and local traditions. Discover them as you travel across the country.

In northern Sweden, in Lapland, reindeer meat, elk and game are common ingredients in traditional dishes. Here you can enjoy delicacies such as suovas (smoked reindeer meat) and Kalix löjrom, an exclusive caviar made from whitefish from the Bay of Bothnia. Learn more about the gastronomy of the far north

In the south, especially in Skåne, agriculture is king, with fertile soils providing ideal conditions for viticulture. Here you will discover some of Sweden's most promising wineries, which have taken on the challenge of growing grapes in the Nordic climate.

The west coast, known for its granite archipelago of Bohuslän, fishing villages and traditional red boathouses, is a paradise for blue food: mussels, oysters, seaweed, lobsters, crayfish and many others thrive here.

Click here to discover other Swedish culinary cultures and their region, such as those of Gotland or the High Coast.

- Take a gastronomic city break

Stockholm: the capital is an ideal destination for a city break throughout the year. On the programme: local and trendy cuisine, culture and museums, Scandinavian architecture and design, accessible nature... Follow our practical guide to a successful city break including a selection of good places to eat, drink and go out, by clicking here.

Gothenburg: Located on the west coast of Sweden, the country's second-largest city offers seafood-based cuisine. Associated with a relaxed atmosphere and clearly committed to a responsible and ecological approach, the city offers a varied and original selection of restaurants, food trucks and local craft beers. Discover our practical guide by clicking here.

Malmö: In Malmö, a very cosmopolitan city, there is something for all tastes and budgets. Malmö is renowned for its eclectic mix of international food cultures and for its wide selection of vegan restaurants. Discover our practical guide by clicking here.

- Take a *Fika*

It is impossible to talk about Swedish cuisine without mentioning the famous *Fika*: more than a coffee break, it is a real institution, a way of life. In the middle of nature, in a café, with friends, at a local's house or at the office, don't miss this delicious moment of sharing around a hot drink and a cinnamon bun or other sweet. There is even a "capital of Fika» ! This small town of Alingsås, very close to Gothenburg, stands out for its historic wooden cafes.

- Participate in a culinary festival

Explore Sweden and its culture by participating in one of the annual food and drink festivals. Often held outdoors, festival themes vary from event to event, from traditional Swedish recipes to freshly harvested local produce, craft beer and gastronomic events involving the country's best chefs. Discover the list and dates of culinary festivals in 2025, by clicking here.

As the Swedes say: "*Smaklig måltid!* Or Enjoy your meal!

Info on Swedish gastronomy: Swedish food culture - local produce, international flavours and forward-thinking
Press images: Gastronomy and nature, City break

ABOUT GUSTAV LEONHARDT
Gustav Leonhardt won the gold medal at the Bocuse d'Or in Lyon in 2025, after winning silver at the Bocuse d'Or Europe in March 2024. A seasoned competition leader, he has many victories to his credit. At the Bocuse d'Or, Gustav was part of the teams led by Alexander Sjögren and Jimmi Eriksson, while also being a commis for Sebastian Gibrand during his silver medal in 2018.

ABOUT THE BOCUSE D'OR
The Bocuse d'Or is the most prestigious international competition for chefs, held every two years in Lyon, France. Founded in

1987 by Michelin-starred chef Paul Bocuse, this event is a true global crossroads for gastronomy, catering and tourism. The Bocuse d'Or world final brings together 24 competing nations.

Interview requests: contact Martin Bundock

Competition and podium visuals downloadable here, (credits Staffan Lycke)

Flat visuals presented by the Swedish team downloadable here (credits Gustaf Björlin)

*Please indicate the **photo credits** and the mention **Bocuse d'Or***

Additional assets available online: Photos (2)

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