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# New restaurants for two of Sweden’s well-known chefs

It was in northern Sweden that Magnus Nilsson earned himself two Michelin stars at restaurant Fäviken. But he left the restaurant in 2019 to spend more time with his family. Now, he is onto his next endeavour in southern Sweden.

Furuhem, a former boarding school for future housekeepers, is a hotel as much as it is a restaurant. While the restaurant sneak opened late last autumn, using fruit and produce from orchards and gardens nearby, the hotel is taking in guests from March (without any intention of furthering the boarders’ housekeeping skills).

Pontus Frithiof, another Swedish chef who has been around as long as Magnus Nilsson, has taken a different route. Frithiof by now runs 25 different places, and a new one opens on 1 February in Sweden’s fourth-largest city of Uppsala. If the name – La Girafe – sounds familiar, that is because La Girafe Uppsala will follow in the footsteps of La Girafe Arlanda, located in Terminal 5 of Stockholm’s Arlanda airport.

More about La Girafe’s menu is set to be unveiled shortly.

More information:

Top restaurants in Stockholm (Visit Sweden)

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