

Sweden builds momentum in Nordic dining

Sweden is strengthening its position in the Nordics' increasingly competitive fine dining scene, according to Austrian guide Falstaff's latest ranking of 1,900 restaurants across the Nordics and Baltics.



Photo: Seafood Gastro by Gustaf Björllinn ([Download](#))

Nine restaurants across the region received the maximum score of 100 points—three in Sweden [Aira](#) and [Frantzén](#) in Stockholm, and [Vyn](#) on the southern coast in Skåne. Just behind, [Ekstedt](#) and [Operakällaren](#) each earned 98, highlighting Sweden's depth just below the top tier.

Sweden's results reflect a dining scene defined by both high-end consistency and broad geographic reach.

Beyond the established hubs, strong performances across the country continue to reinforce Sweden's long-standing position as a nationwide culinary destination. In northern Sweden, Umeå-based [Ateljé vita duken](#) enters at number 21 nationally and is named "New Opening of the Year." Opened late last year and already recognized domestically as a top travel destination for 2025, the restaurant is run by restaurateur Per Söderberg together with acclaimed chef Mathias Dahlgren, a Umeå native.

Also in the north, [Hållfjället](#) in Ottsjö, Jämtland, debuts at number 28 and is named "Culinary Hideaway of the Year," underscoring continued international interest in experience-driven dining in Sweden's more remote regions.

At the center of Sweden's strong showing is Mathias Dahlgren, one of the country's most influential chefs and a Michelin-starred figure. Known for shaping modern Nordic cuisine through a seasonal, produce-led approach, he continues to expand his footprint across Sweden.

Named "Chef of the Year" by Falstaff, Dahlgren has three restaurants among Sweden's top 25 [Seafood Gastro](#) (6), which holds one Michelin star, and [Matbaren](#) (19), awarded Bib Gourmand—both located at [Stockholm's Grand Hôtel](#)—alongside [Ateljé vita duken](#) in Umeå.

Together, they reflect both his range and the continued strength of Sweden's dining scene across multiple regions.

The results position Sweden as a destination where internationally recognized fine dining coexists with a well-established network of restaurants drawing travelers across the country.

Full ranking: www.falstaff.com

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