



Paris, June 2nd 2026

The 2026 Edition of the MICHELIN Guide Nordic Countries Has Been Unveiled

- One restaurant promoted to Three MICHELIN Stars
- Two restaurants promoted to Two MICHELIN Stars
- Nine restaurants newly awarded One MICHELIN Star

Michelin is delighted to present the 2026 edition of the MICHELIN Guide Nordic Countries. The MICHELIN Guide Inspectors have spent another year travelling the region in search of its best restaurants, with 23 new establishments joining the selection.

In total, the MICHELIN Guide Nordic Countries 2026 recommends 286 restaurants, including six awarded Three MICHELIN Stars; 15 highlighted with Two MICHELIN Stars; 78 recognised with One MICHELIN Star; and 48 Bib Gourmand restaurants offering great value dining.

Gwendal Poullennec, International Director of the MICHELIN Guide, said: "The highlight of this year is undoubtedly the promotion of one of our existing restaurants, Kadeau Copenhagen, from the Two- to the Three-Star family. Three Stars represents the pinnacle of cooking, reserved only for the culinary elite, and we are proud to have witnessed this restaurant's journey as it has risen up through the ranks.

"Keeping with the trend of restaurants consistently striving to develop themselves, four more of our existing establishments are also promoted – two from One to Two Stars and two more from the Main Selection to One Star. This represents the commitment and tenacity of the Nordic chefs, who are not just happy to settle where they are, but continue to push themselves to new heights.

"23 new restaurants also join the Guide this year, taking the form of seven One-Stars, four Bib Gourmands and 12 additions to the Main Selection. The fact that nearly a third have been added with One MICHELIN Star is testament to the quality of the dining scene in the Nordic Countries."

One Restaurant Receives Three MICHELIN Stars

This year, **Kadeau Copenhagen** in Denmark is promoted from Two to Three MICHELIN Stars.

Under the leadership of founding partner **Nicolai Nørregaard**, Kadeau Copenhagen has gone from strength to strength since its opening in 2011. Sister to his original restaurant on Bornholm island, it gained its first Star in 2013 and its second in 2018 – no mean feat considering Nørregaard is completely self-taught. The MICHELIN Guide Inspectors found the cooking to have a wonderful flow and a particularly poetic style that includes a real sense of place. Most of the produce originates from Bornholm, with the two menus based around the ‘growing’ season in the summer and the ‘preservation’ season in the winter, where dried, smoked and fermented ingredients all play their role. Dishes have a simple, honest beauty, but behind the scenes are prepared with surgical levels of precision and attention to detail. The cooking, coupled with the harmony with which the kitchen team work and the relaxed atmosphere that pervades the room, make this a thoroughly enjoyable and memorable experience.

Two Restaurants Newly Awarded Two MICHELIN Stars

Two restaurants that already held One MICHELIN Star are promoted to Two MICHELIN Stars: **Gaptrast** in Norway and **Grön** in Finland.

Gaptrast in Bergen, Norway, opened in May 2024 and hit the ground running, receiving One MICHELIN Star just a year later. The team (previously from Bare) took on an unassuming building and turned it into a truly spectacular dining experience, with dry-aging fridges, a minimalist lounge and a windowless dining room where black curtains line the walls and the focus is on the flaming grill in the open kitchen. Chef **Kristian Bretten Vangen**’s surprise menu showcases the local bounty in a host of fresh and preserved forms, through a succession of perfectly judged dishes that use the charcoal grill to great effect. Layers of texture and flavour come courtesy of complex preparation techniques, and the resulting dishes are as flavoursome as they are sophisticated.

Over in Finland, a short walk from Helsinki Central Station, sits **Grön**, where Chef **Toni Kostian** earned its first Star in 2018, three years after opening. The small, glass-fronted building has an entrance so discreet that it’s easy to walk straight past; behind it is a tiny dining room with a simple Scandinavian style and an open kitchen, where guests are served at either 5pm or 8pm. The cooking shows great finesse, with accomplished techniques resulting in beautiful arrangements and powerful flavours – and every dish impresses as much as the last. Vegetables are

plucked from their garden, fermenting foodstuffs cram the shelves and the rest of the produce is sourced from within the country.

Nine Restaurants Newly Awarded One MICHELIN Star

Nine restaurants are newly awarded One MICHELIN Star. Two are promoted from the existing Selection and the other seven join the Guide for the first time. They are:

DENMARK

Akmē, Copenhagen (Promotion) – Chefs Emil Hassan Lyngbæk and Valdemar Junge Norvang

Bach & Nurup, Aalborg (Promotion) – Chef Christian Nurup

ESSE, Copenhagen (New Addition) – Chef Matthew Orlando

Lille Mølle, Copenhagen (New Addition) – Chef Christoffer Sørensen

Okê, Skagen (New Addition) – Chef Jack Cramer

FINLAND

Boreal, Helsinki (New Addition) – Chef Pasha Demin

NORWAY

Credo, Oslo (New Addition) – Chef Heidi Bjerkan

Kvitnes Gård, Kvitnes (New Addition) – Chef Halvar Ellingsen

Mirabelle by Ørjan Johannessen, Bekkjarvik (New Addition) – Chef Ørjan Johannessen

Nine Restaurants Newly Awarded a MICHELIN Bib Gourmand

Nine restaurants in the Nordic Countries are newly awarded a Bib Gourmand. Five are promoted from the Main Selection, while the other four join the Guide for the first time. They are:

DENMARK

Botschaft, Copenhagen (New Addition)

Graziano, Copenhagen (New Addition)

Levi, Copenhagen

Petra, Copenhagen (New Addition)

Restaurant Frank, Copenhagen

Sanchez, Copenhagen

Uformel, Copenhagen

SWEDEN

Rolfs Kök, Stockholm

Vyn Food & Wine Bar, Simrishamn (New Addition)

12 Restaurants Added to the Main Selection

Being selected for the MICHELIN Guide is a sign of quality in itself. This year, 139 restaurants whose cuisine really impressed the Inspectors make up the Main Selection, including 12 new additions. They are:

DENMARK

Aotori, Copenhagen

Krogs Fiskerestaurant, Copenhagen

Magny, Copenhagen

Restaurant Hesselet, Nyborg

Madeleine, Odense

FINLAND

Latitude 25, Helsinki

ICELAND

Lóla, Reykjavík

NORWAY

Izakaya by Vladimir Pak, Oslo

SWEDEN

Pensionat Furuhem, Båstad

Bhoga, Gothenburg

Ett Hem, Stockholm

Sperling & Co, Stockholm

Four MICHELIN Special Awards Presented

The MICHELIN Special Awards are given to outstanding individuals who, thanks to their infinite passion and considerable skills, can make a restaurant experience unforgettable.

MICHELIN Young Chef Award – Andreas Ring Kjeldsholm Hansen of Krogs Fiskerestaurant in Copenhagen, Denmark

Chef Andreas Ring Kjeldsholm Hansen had a big task on his hands when he took over the kitchens of Copenhagen's best-known seafood restaurant in May 2026. Located on the site of what was once the city's fish market, it has been a restaurant since 1910, so he had a certain duty to uphold over a century's worth of tradition, while simultaneously bringing the place into the present day. He has stepped up to the plate perfectly, and brings his own culinary signature to an appealing seafood-centric menu.

MICHELIN Service Award – Carl Frosterud of AIRA in Stockholm, Sweden

General Manager and Wine Director of Two-MICHELIN-Starred AIRA, Carl Frosterud grew up in a small town known for its folk music festival, and attended music school, with the hopes of becoming a performer. While he might not be playing an instrument, he is certainly centre stage, and keeps his audiences captivated on a nightly basis. Having discovered his passion for wine and hospitality in some big-name restaurants, he now leads the orchestra at AIRA, where he makes every guest feel comfortable and encourages trust and responsibility in every team member.

MICHELIN Sommelier Award – Rudimante Belardi Galeone of Maaemo in Oslo, Norway

Born in Tuscany, Rudimante Belardi Galeone studied art history, before working in several Italian restaurants and hotels. In 2022 she moved to Oslo to join the team at Three-MICHELIN-Starred Maaemo, where she was promoted to Wine Director two years later. Her passionate approach to wine makes her generous with her time at every table, giving detailed advice both on the comprehensive wine list – which is strong on champagnes and high-end burgundies – as well as non-alcoholic pairings. While choosing a wine may be one of the oldest of restaurant traditions, she helps bring a youthful new outlook to the whole process.

MICHELIN Opening of the Year Award – Adam Dahlberg and Albin Wessman of ADAM ALBIN in Stockholm, Sweden

After closing their previous restaurant at the end of January 2026, eponymous chef-owners Adam Dahlberg and Albin Wessman re-opened in this new location in April 2026. The handsome granite building beside the opera provides a fitting space for their luxurious dining experience, which includes opening the evening in their seductive wood-panelled lounge, where an art collection loaned from gallerist Magnus Karlsson hangs on the walls. An impressive wine cellar draws the eye in the spacious dining room, along with the open kitchen where guests can watch the highly accomplished dishes being cooked over open flames.

The MICHELIN Guide Nordic Countries 2026 restaurant selection at a glance:

- 286 restaurants recommended in total, including:
- 6 Three-MICHELIN-Star restaurants (1 Promotion)
- 15 Two-MICHELIN-Star restaurants (2 Promotions)
- 78 One-MICHELIN-Star restaurants (2 Promotions; 7 Additions)
- 48 MICHELIN Bib Gourmand restaurants (5 Promotions; 4 Additions)

The Nordic Countries Restaurant Selection is compiled by the full-time MICHELIN Guide Inspectors, who book and dine anonymously to ensure an authentic guest experience.

The full MICHELIN Guide Nordic Countries 2026 Restaurant Selection is available on the MICHELIN Guide website and on the free MICHELIN Guide app, where users can research restaurants via their locations, cuisine types or additional features.

Mindful Voices

New for 2026, the Mindful Voices platform brings together inspirational voices from across the hospitality industry – an editorial space where chefs, hoteliers and winemakers can share their stories and pioneering practices, both with one another and the rest of the world.

Gwendal Poullennec, International Director of the MICHELIN Guide, says, “Mindful Voices will give a platform to all those who are rewriting the rules in their respective fields. This new framework draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be.”

The two chefs invited on stage as Mindful Voices in this inaugural year are **Nick Curtin** and **Heidi Bjerkan**.

At **Alouette** in Copenhagen, Denmark, **Nick Curtin** encourages his team to rethink how they approach their produce, people and the planet. They ask themselves not just how a dish tastes, but also how it came to be, by posing questions such as: Who grew it? What did the land look like when it was harvested? Did the farmer make a living from it? And what does the future hold if we keep doing it this way? Their initiatives include sourcing the majority of their produce from within a 100km radius and sending their organic waste away to be made into biofuel.

Heidi Bjerkan is well-known in the Norwegian dining scene when it comes to pioneering approaches, and she continues her mission at the new version of **Credo**, located in the contemporary wing of the National Library. Before her move to Oslo earlier this year, her Trondheim restaurant was known for its named cow portraits hung on the walls – an active reminder to diners of the provenance of the dairy products they were currently enjoying – and farmers even made appearances at the restaurant to speak to guests. Her unwavering vision guides

the way at this new venue too, where the cuisine is deeply rooted in the region and she continues to educate not just her diners but her team too.

Learn more about the new Mindful Voices initiative [here](#).

Hotels

The Nordic Countries restaurant selection is also joined by the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in the Nordic Countries and throughout the world. Every hotel in the Guide is chosen for its extraordinary style, service and personality – with options for all budgets – and each hotel can be booked through the MICHELIN Guide.

The selection for the Nordic Countries features the country's most spectacular hotels, including designer spots in Denmark's capital; Finland's spectacular VALO Ice Cube Villas; Iceland's Black Sand Hotel with views over the eponymous beach; Norway's One-Key Elva Hotel, where bedrooms and hot tubs overlook a lake; and Sweden's ICEHOTEL, which melts and is rebuilt every year.



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restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. (www.michelin.com).



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