



PRESS RELEASE

MICHELIN GUIDE

Paris, 27th May 2024

Jordnær and RE-NAA Awarded Three MICHELIN Stars in The MICHELIN Guide Nordic Countries 2024

- **The Nordic region now boasts a record number of 6 restaurants awarded Three MICHELIN Stars**
- **2 new Two MICHELIN Star restaurants**
- **9 establishments newly awarded One MICHELIN Star**
- **4 restaurants newly recognized with MICHELIN Green Stars for their commitment to sustainable gastronomy**

MICHELIN is delighted to unveil the new selection of restaurants for The MICHELIN Guide Nordic Countries 2024. This year's award winners were announced at a ceremony held at the Savoy Theatre in the City of Helsinki. The Nordic Countries Guide covers restaurants across Denmark, Finland, Iceland, Norway, and Sweden.

The selection includes a total of 268 restaurants, with the year's headline announcement that Denmark's Jordnær and Norway's RE-NAA have joined the ranks of Three MICHELIN Star restaurants. The new awards mean that there are now 6 Three Star restaurants in the region. There are also 2 new Two MICHELIN Star restaurants and 9 new One MICHELIN Stars, alongside 4 new Green Stars and 8 establishments newly awarded a Bib Gourmand.

Gwendal Poullennec, International Director of The MICHELIN Guides, commented: *"I am delighted that 2024 is proving to be yet another brilliant year for Nordic gastronomy. Thanks to the exceptional achievements of the teams at Jordnær and RE-NAA, the number of Three MICHELIN Star restaurants in the Nordics has risen by 50%. This reaffirms the region's place as a fascinating and ever-evolving dining destination with real depth and quality. There are exceptional restaurants across Denmark, Finland, Iceland, Norway, and Sweden, which together showcase a variety of cuisine types and a number of dedicated hospitality professionals at the top of their game, along with a true, ever-growing commitment to sustainable gastronomy."*

2 New Three MICHELIN Star Restaurants

In what is a banner year for Nordic gastronomy, 2 restaurants have been awarded Three MICHELIN Stars. In Denmark, **Jordnær** becomes the



MICHELIN GUIDE

country's third establishment to receive the distinction; all three are located in or around Copenhagen, cementing its status as a global gastronomic destination. Chef-Owner Eric Kragh Vildgaard and the whole team are richly deserving of their new status, having wowed the Inspectors with enormously skillful, intelligent, and, above all, delicious cooking. Seafood and vegetable produce of the very highest quality is used in technically magnificent cooking that fuses delicate complexity with classical restraint.

Meanwhile, in Norway, **RE-NAA** has become the first-ever restaurant in Stavanger to be awarded Three MICHELIN Stars. Headed up by eponymous Chef-Owner Sven Erik Renaa, it serves as a platform for its team's enormous talents and for outstanding Norwegian produce. The chefs treat these ingredients with an impeccable understanding and a sense of balance, leaving the MICHELIN Inspectors thoroughly impressed. The way that subtle seafood flavors are paired with stronger accompaniments is particularly adept. The entire experience, from the service to the setting, is superb.

This brings the total number of Three Star restaurants in the Nordic Countries to 6, with Frantzén, Geranium, Maaemo, and noma all retaining their distinctions this year.

2 New Two MICHELIN Star Restaurants

The Oslo restaurant scene has continued to strengthen, with the addition of a new Two Star restaurant in the form of **Kontrast**. Having been open for over 10 years, this distinction represents a huge achievement for Mikael Svensson and his team, who push sustainability to the forefront of their cooking, while using their technical skill to make every dish soar.

In Sweden, the country's southern Baltic coastline is the home of its latest Two Star triumph. At **VYN**, Chef-Owner Daniel Berlin has scored another hit with the MICHELIN Inspectors, having held Two Stars at his previous operation. In a former farmhouse setting, he continues to thrive and produce delicious food that is firmly tied to its surroundings.

With these newly awarded Two Star restaurants, The MICHELIN Guide 2024 recommends a total of 13 restaurants *worth a detour*: 7 in Denmark, 1 in Finland, 1 in Norway, and 4 in Sweden.



9 New One MICHELIN Star Restaurants

The Nordic selection has also been bolstered this year with the arrival of 9 new One Star restaurants. Interestingly, each one is also a new addition to the Guide, indicating the strength of the recent openings in the region.

Denmark's new One MICHELIN Star establishment is found in the capital of Copenhagen. At **Restaurant Aure**, an 18th Century gunpowder store provides a beautiful setting for the chefs' supremely refined cooking.

Helsinki is another destination to gain a new Star this year, in the form of the unique and theatrical **The ROOM by Kozeen Shiwan**, where the eponymous Chef-Owner tells his life story through his creative dishes. Elsewhere in Finland, **Tapio** in Ruka brings high-level dining to the popular ski resort, with an emphasis on the wonderful natural flavors of the exceptional ingredients.

In Norway, Stavanger continues its impressive year with One MICHELIN Star for **Hermetikken**. Here, the Inspectors were impressed by the superbly executed dishes that complement a magnificent, wide-ranging wine list. Not far from Rosendal, **Iris** is a One MICHELIN Star restaurant and a real dining destination, with its unusual location in a remarkable floating structure providing something truly special. In the capital, **Bar Amour** adds to Oslo's already impressive dining scene with an impeccably run experience that uses excellent produce with a nose-to-tail ethos and subtle Portuguese influences.

Sweden, and Stockholm in particular, has had a fantastic year, with 3 new One Star restaurants added to the selection. At **Celeste**, chefs work at an open kitchen with great precision, on a generous tasting menu supplemented by a choice of wine, cocktail or soft drink pairing with each course. At the luxury end of the scale, **Seafood Gastro** sits inside the Grand Hôtel and provides a decadent experience, where the chefs don't simply rely on the quality of their premium ingredients but enhance them with great technical skill. Finally, **Dashi** becomes the city's second Starred Japanese restaurant, thanks to the chefs' passion and their precise, immaculately constructed dishes.



4 New MICHELIN Green Stars

The MICHELIN Green Star is The MICHELIN Guide's way of recognizing restaurants that lead the way when it comes to their sustainable practices. Their outstanding eco-friendly commitments are a source of inspiration to both keen foodies and the restaurant community as a whole. This year, there are 4 new recipients of the MICHELIN Green Star, bringing the total number of role model restaurants to 36 and underlining the prominence of the Nordic region when it comes to making eco-friendly progress within the industry.

Alimentum in Aalborg, Denmark works in constant dialogue with the land, utilizing seasonal produce from the team's own farm, Lille Østergaard.

Tri in Agger, Denmark takes a nose-to-tail approach to cooking, so that the whole animal is used, and minimal food waste is produced.

Nokka in Helsinki, Finland really *feels* like a Green Star, with the team doing a great job of explaining the origins of the local, seasonal produce.

Kontrast in Oslo, Norway uses state-of-the-art preserving techniques to lower waste and produce garums, vinegars and more.

8 New Bib Gourmands

In addition to the new Stars and Green Stars, 8 new Bib Gourmands have been announced for the Nordic region. Named after Bibendum, the official name of the Michelin Man, the Bib Gourmand is an award for restaurants that offer great quality, great value cooking.

It has been a bumper year for Copenhagen's 'Bibs', with 4 restaurants receiving the distinction. At **Paesàno**, the colorful Italian dishes take their cue from the 'cucina povera' tradition; **Gabrielle** brings traditional French cuisine to Copenhagen's diners with appealing prices and impressive classical cooking; celebrity chef Bo Bech is behind the extensive menu of quality produce at **Bobé**; and **no.2** is a pared-back sibling to a|o|c that offers satisfying, carefully prepared 'Nordic bistro' dishes.

In Helsinki, the restaurant scene continues to develop with Bib Gourmands for **plein** and **305**. The former is a fabulous neighborhood spot where the chefs show great generosity in their set menu of well-crafted and carefully



MICHELIN GUIDE

composed dishes. 305, meanwhile, provides a relaxed environment in which to enjoy the kitchen's rustic cooking with bold, hearty flavors.

Oslo also boasts a pair of new Bib Gourmands for 2024. **Frances**, housed inside the former US Embassy, offers Mediterranean-influenced sharing plates that have a wonderful vibrancy in both appearance and flavor. At **The Little Pickle**, the straightforward dishes and big, satisfying flavors take their cue from British gastronomy.

Special Award Winners

This year, 3 Special Awards have also been presented. These highlight the exceptional dedication and skill of individuals and teams who have particularly impressed the MICHELIN Inspectors over the past year.

- MICHELIN Young Chef Award: **Anika Madsen** from One MICHELIN Star Iris (Rosendal, Norway) & **Nicky Arentsen** from One MICHELIN Star Restaurant Aure (Copenhagen, Denmark)

This year's Young Chef Award goes to not one, but two, incredible cooks who work at very different restaurants but are both mightily impressive and have also received One MICHELIN Star this year.

At Iris, Anika Madsen is the captain of a rather idiosyncratic ship, yet manages to make her cooking stand out against the attention-grabbing backdrop of a 'floating restaurant'. Using seafood produce from Norwegian waters, including unglamorous ingredients like lumpsucker fish, she crafts original dishes that demonstrate great technical precision, strong command of flavors and a healthy dose of ingenuity.

This year's other winner is Nicky Arentsen, whose brave move to open his own restaurant has paid off in spades. Though he may be young, the chef has worked at some of Denmark's top restaurants and that experience is evident on the plate. He produces seasonal dishes that highlight superb ingredients, combined in thoughtful, well-balanced ways. Equally adept at handling strong or subtle flavors, he is a chef with great skill and understanding.

- MICHELIN Service Award: **The team** from One MICHELIN Star and MICHELIN Green Star LYST (Vejle, Denmark)

That this award is for the team as a whole is telling. There is no real need for a traditional Restaurant Manager at LYST, because each and every staff member knows their role inside out and is impeccably well-rehearsed. Together, they deliver outstanding service in every way, ensuring each



MICHELIN GUIDE

detail is perfectly in place for things to run as smoothly as possible. They also inject a welcome dose of personality into their work, explaining dishes with enthusiasm and engaging with their diners, as well as pulling off the theatrical aspects of the meal with aplomb.

· MICHELIN Sommelier Award: **Damiano Alberti** from Bib Gourmand Enomania (Copenhagen, Denmark)

For the oenophiles and wine industry professionals of Scandinavia, Enomania has become something of a must-visit. That's down to its Sommelier-Owner Damiano Alberti, who has curated a magnificent list and offers service to match. Hailing from Piedmont, he has been in Denmark for over 30 years, but ensures that northwestern Italy is always well-represented in his cellar, along with a frankly remarkable collection of burgundies that is sure to impress even the most discerning of drinkers. Damiano is always happy to open a bottle for you to taste and emanates passion as he discusses the wines.

NEW THREE MICHELIN STAR RESTAURANTS IN THE MICHELIN GUIDE NORDIC COUNTRIES 2024:

DENMARK		
Jordnær	Copenhagen	Promotion

NORWAY		
RE-NAA	Stavanger	Promotion

NEW TWO MICHELIN STAR RESTAURANTS IN THE MICHELIN GUIDE NORDIC COUNTRIES 2024:

NORWAY		
Kontrast	Oslo	Promotion

SWEDEN		
VYN	Simrishamn	New addition to the Guide

NEW ONE MICHELIN STAR RESTAURANTS IN THE MICHELIN GUIDE NORDIC COUNTRIES 2024:

DENMARK		
Restaurant Aure	Copenhagen	New addition to the Guide

FINLAND		
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MICHELIN GUIDE

Tapio	Ruka	New addition to the Guide
The ROOM by Kozeen Shiwan	Helsinki	New addition to the Guide

NORWAY		
Bar Amour	Oslo	New addition to the Guide
Hermetikken	Stavanger	New addition to the Guide
Iris	Rosendal	New addition to the Guide

SWEDEN		
Celeste	Stockholm	New addition to the Guide
Dashi	Stockholm	New addition to the Guide
Seafood Gastro	Stockholm	New addition to the Guide

The MICHELIN Guide Nordic Countries 2024 at a glance:
268 recommended restaurants, including:

- 6 Three MICHELIN Star restaurants (2 new)
- 13 Two MICHELIN Star restaurants (2 new)
- 66 One MICHELIN Star restaurants (9 new)
- 36 MICHELIN Green Star restaurants (4 new)
- 37 Bib Gourmand restaurants (8 new)

The restaurants in The MICHELIN Guide Nordic Countries are joined by the hotel selection, which is available free of charge on The MICHELIN Guide website and app. The selection showcases unique destinations both across the Nordics and throughout the world. Every hotel has been chosen by The MICHELIN Guide experts for its extraordinary style, service, and personality, and they can all be booked directly via The MICHELIN Guide website and app.

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