



PRESS RELEASE

MICHELIN GUIDE

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The MICHELIN Guide Nordic Countries 2021: an incredibly dazzling vintage

Two New Restaurants Awarded Three MICHELIN Stars; One Awarded Two Stars; Nine Awarded One Star

Nine New Restaurants Also Receive a MICHELIN Green Star For Their Outstanding Sustainable Commitments

The MICHELIN Guide Nordic Countries 2021 – covering Denmark, Finland, Iceland, Norway and Sweden – was unveiled today, 13 September, at the Stavanger Concert Hall in Norway. For the first time, the announcement of the new Stars, Green Stars and Special Awards was broadcast on television, in a show produced by Matkanalen, in collaboration with the county of Rogaland and the region of Stavanger.

It is also the first year that the Guide has been published in a digital format only; all the recommendations from the MICHELIN inspectors can be found on the MICHELIN Guide [website](#) and on the free MICHELIN Guide [iOS](#) and [Android](#) apps.

Gwendal Poullennec, International Director of the MICHELIN Guides said, “The quality of the cooking in this part of the world continues to thrill and amaze us, and the creativity and innovation of these new MICHELIN Stars make them some of the most exciting we have seen.

Over the past year, it has been great to witness the Nordic residents supporting their local restaurants during this unusually tough period and we thank them for helping maintain a dynamic restaurant scene.”

An exceptional illustration of Nordic culinary scene excellence and of the talent of local chefs, the 2021 edition of the MICHELIN Guide Nordic Countries sees **two restaurants awarded Three MICHELIN Stars**.

Maaemo in Oslo, Norway, re-joins the Guide in its new location. Chef-owner Esben Holmboe Bang offers a surprise menu of expertly crafted, memorable dishes with sublime textures and flavours. Maaemo is also awarded a MICHELIN Green Star for its sustainability credentials.

René Redzepi’s urban globally renowned oasis, **noma**, in Copenhagen, Denmark, is promoted from Two to Three MICHELIN Stars. With teams and culinary experiences which have emerged stronger and more powerful after lockdown



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periods, noma reaches the heights of world gastronomy. The restaurant has a strong connection to nature and its holistic approach sees unusual seasonal ingredients showcased in creative and complex dishes.

One restaurant receives Two MICHELIN Stars: **Kong Hans Kælder**, an atmospheric cellar restaurant in Copenhagen, Denmark is promoted from One MICHELIN Star. The luxurious ingredients and rich flavours are rooted in French cuisine, but chef Mark Lundgaard also stamps his own imaginative mark on these accomplished modern dishes.

Nine restaurants receive One MICHELIN Star. In Finland, there is a Star for **Finnjäväl Salonki** in Helsinki. In Sweden Stars are awarded to **Aira** in Stockholm; **Project** in Gothenburg (promoted from a Bib Gourmand); **ÄNG** in Tvååker (also awarded a MICHELIN Green Star); and **Hotell Borgholm** (promoted) on the island of Öland. Denmark has four new MICHELIN Stars: **The Samuel** in Copenhagen (run by the same owner as the now-closed former Star Clou); **Substans** in Aarhus; **LYST** in Vejle; and **Syttende** in Sønderborg.

With these new additions or promotions, the total number of Starred restaurants within the 2021 edition of the MICHELIN Guide Nordic Countries is 65, including 49 One Star, 12 Two Stars, and 4 Three Stars restaurants.

Nine restaurants are recognised with a MICHELIN Green Star for their sustainable credentials. This brings the total number of Green Star restaurants up to 34 in the Nordic countries. Newly awarded are: in Finland, **Grön**, Helsinki; in Norway, **Maaemo**, Oslo; in Sweden, **ÄNG**, Tvååker; in Denmark, **Domestic** in Aarhus, **Henne Kirkby Kro** in Henne, **LYST** in Vejle and **Ark**, **Brace** and **Tèrra** in Copenhagen.

Commenting on the Green Stars, Poullennec continued "This is a region that really is ahead of the game when it comes to sustainability; a collection of countries that embrace working hand-in-hand with nature and set an example for the rest of the world."

There are seven Bib Gourmands awarded for good quality, good value cooking – six to restaurants newly added to the Guide. They are: **Babette** in Stockholm (promotion) and **Mineral** in Malmö, Sweden; **anx** in Aarhus and **Møntergade**, **Silberbauers Bistro** and **Norrlyst** in Copenhagen, Denmark; and **FAGN-Bistro** in Trondheim, Norway.

This year presentation also saw **four special awards** presented:

René Redzepi, Chef-Owner of noma, in Copenhagen, Denmark, received the **MICHELIN Chef Mentor Award** in recognition of the huge influence he has had on the many chefs who have passed through his world-famous kitchen.



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Christoffer Sørensen, Head Chef of Stud!o, The Standard, in Copenhagen was awarded the **MICHELIN Young Chef Award**, sponsored by Danske Bank. The maturity of Chef Sørensen's refined, elaborate cooking really impressed the MICHELIN inspectors.

Henrik Dahl Jahnsen, Wine Director and Head Sommelier of Speilsalen, set within the Britannia Hotel in Trondheim, Norway received the **MICHELIN Sommelier Award**, sponsored by Barbera d'Asti, for his very skilful, modern approach to wine pairing.

Finally, the **MICHELIN Welcome and Service Award**, sponsored by the city of Stavanger, went to the team at **Finnjäväl Salonki**, in Helsinki, Finland. The team at this restaurant are not only attentive and professional but they are also charming and personable – taking their roles seriously while adding a touch of humour to proceedings.

The MICHELIN Guide Nordic Countries at a glance:

- Denmark:
 - o 18 One Star restaurants (of which 4 are new)
 - o 7 Two Stars restaurants (of which 1 is new)
 - o 2 Three Stars restaurants (of which 1 is new)
- Norway
 - o 9 One Star restaurants
 - o 1 Two Stars restaurant
 - o 1 Three Star restaurant (of which 1 is new)
- Sweden
 - o 14 One Star restaurants (of which 4 are new)
 - o 4 Two Stars restaurants
 - o 1 Three Star restaurant
- Finland
 - o 7 One Star restaurants (of which 1 is new)
- Iceland
 - o 1 One Star restaurant

You can find all MICHELIN recommended restaurants on the new iOS and Android MICHELIN Guide Apps, as well as on the website.

For visuals:

https://www.dropbox.com/sh/91z5yt6itii4w73/AADFv8IM_gwLzXYLvfaCdOQNa?dl=0





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For more information, please contact:

Press contact at Michelin Nordic: Lotta WRANGLE Mobile: 0046 72 250 07 40

Mail: lotta.wrangle@michelin.com

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