

## Four new Swedish restaurants awarded Michelin Stars

Sweden's culinary landscape continues to captivate global attention, as evidenced by the latest additions to the prestigious Michelin Guide. At the MICHELIN Guide Nordic Countries 2024 award ceremony held on May 27, four Swedish restaurants were awarded coveted stars.

In Stockholm, [Celeste](#), [Dashi](#) and [Seafood Gastro](#) were rewarded with one star while Chef-Owner Daniel Berlin and his restaurant [VYN](#) in Simrishamn, South Sweden, got two stars, just six months after opening. These newly starred establishments reflect the rich diversity of Swedish gastronomy, blending traditional flavors with modern techniques and showcasing the finest local ingredients.

At the same time, Björn Frantzén's restaurant Frantzén in Stockholm retains its three Michelin stars, as the only one in Sweden and as one of now a total of six restaurants in the Nordic region with three stars.

Read on for the motivation what makes each of these places so special.

**New Two Michelin Star Restaurant [VYN](#) – Simrishamn, Sweden** Achieving the rare and undoubtedly impressive feat of going straight into the Guide with Two Michelin Stars, VYN is the latest restaurant to serve as a platform for its ingenious Chef-Owner Daniel Berlin. Having held Two Stars at his previous, eponymously named restaurant in Skåne Tranås, VYN represents Daniel's welcome return to the top of Swedish gastronomy.

**New One Michelin Star Restaurants [Celeste](#) – Stockholm** One of three new One Stars for Stockholm this year, Celeste is a tucked-away restaurant on the 8th floor of the Batteriet building. Precise cooking from Chefs Ludwig Tjörnemo and Michael Andersson ensures the fine produce gets the treatment it deserves, and they show great generosity in their offering – the menu may be set, but don't be surprised to receive the odd extra course or drink along the way.

**[Dashi](#) – Stockholm** Becoming Stockholm's second Japanese restaurant with a Michelin Star, this venture is propelled by Chef-Owners Harry Jordås and Nathan Turley. While neither hails from Japan, they have created an exceptional homage to its cuisine through their detailed dishes and passion for their craft.

**[Seafood Gastro](#) – Stockholm** If you like your Michelin Star restaurants at the luxury end of the spectrum, then this is the one for you. Run under the auspices of Mathias Dahlgren – with Staffan Naess and Jonas Hedenqvist in the kitchen – there is a formal elegance to the room and an undeniable opulence to the menu. Whether it's caviar, langoustine or turbot, you're likely to encounter premium ingredients of exceptional quality – cooked with both strong technique and a good understanding of the produce.

Previously, 18 restaurants in Sweden had stars in the Guide Michelin.

**Three Michelin Star Restaurants in Sweden** [Frantzén](#), Stockholm **Two Michelin Star Restaurants in Sweden:** [AIRA](#), Stockholm [Aloë](#), Stockholm [Vollmers](#), Malmö [VYN](#), Simrishamn – New **One Michelin Star Restaurants in Sweden:** [28+](#), Gothenburg [Adam / Albin](#), Stockholm [ÅNG](#), Tvååker [Celeste](#), Stockholm – New [Dashi](#), Stockholm – New [Ekstedt](#), Stockholm [Etoile](#), Stockholm [Knystaforsen](#), Rydöbruk [Koka](#), Gothenburg [Nour](#), Stockholm [Operakällaren](#), Stockholm [PM & Vänner](#), Växjö [Project](#), Gothenburg [Seafood Gastro](#), Stockholm – New [Signum](#), Mölnlycke [SK Mat & Människor](#), Gothenburg [Sushi Sho](#), Stockholm

For more info: [Guide Michelin restaurants in the Nordics](#)

**[New restaurants in Sweden 2024](#)** In addition to these Michelin-starred marvels, 2024 also sees the opening of numerous exciting new restaurants across Sweden. These new establishments contribute to Sweden's vibrant food scene with fresh perspectives, unique concepts, and creative dishes. From innovative fine dining experiences to cosy eateries.

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