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THE FOURTH EDITION OF WHITE GUIDE NORDIC HAS ARRIVED – featuring 341 of the region's best restaurants

Today we celebrated the launch of White Guide Nordic 2017–18 in Copenhagen with a trend seminar, presentation and gala dinner. We were joined by more than 200 journalists and restaurant professionals. This is the fourth edition of the guide, and presents the 341 best restaurants in Denmark, Sweden, Norway, Finland, Iceland, the Faroe Islands and Greenland.

The list is topped by Geranium in Denmark, followed by Esperanto, then Fäviken Magasinet in Sweden and Maaemo in Norway, and at no. 5 we have Søllerød Kro in Denmark, up from its former spot at no. 11.

The following restaurants are new entries on the Top 30 list since the third edition of the guide:

- 20. **Kontrast**, Oslo, Norway 37/88
- 22. **Hotel Frederiksminde**, Præstø, Denmark 37/83
- 25. **Ekstedt**, Stockholm, Sweden 36/88
- 26. **Amass**, Copenhagen, Denmark 36/87
- 26. **Bhoga**, Gothenburg, Sweden 36/87

The restaurant scene in the Nordic countries is currently growing exponentially. This edition of the guide contains 16 more restaurants than the last one, with 61 restaurants in Finland, 65 in Norway (including Svalbard), 104 in Sweden, 95 in Denmark (including 2 in Greenland and 5 in the Faroe Islands) and 16 in Iceland. There are newcomers in every country: 20 in Denmark and 1 in the Faroe Islands, 1 in Finland, 3 in Iceland, 14 in Norway, and 20 in Sweden.

For Denmark and Sweden, all of the restaurants in the Global Masters, Masters and Very Fine Levels – with a minimum of 71 points in total and 29 food points – are included in the book. For Finland and Iceland, all reviews with a minimum of 60 points have been included, and for Norway the bottom line is a minimum of 67 points. The reviews and points in the book for the Swedish restaurants are identical with the national guide (released earlier this year) with the exception of a few newly opened restaurants. The complete Danish guide will be launched later this year.

The White Guide Nordic is sold through established channels and distributed via partners. In addition to the printed guide and website (whiteguide-nordic.com), you can also download the app, containing complete reviews in English as well as an interactive map, at the App Store as of 6 p.m. (18:00 CET) June 26th.

For the Top 30 Nordic List and the ranking of the restaurants in White Guide Nordic 2017, see the following pages.

cont.



White Guide Nordic 2017-18 can, among other places, be bought at amazon.co.uk

<http://www.amazon.co.uk/gp/offer-listing/9198312065>



cont.

Quotes

"Today you can see that many countries around the world are boosting their domestic restaurant and food scenes by applying the principles of the New Nordic manifesto. It works beautifully, because innovation based on local preconditions can be practiced anywhere. That's why the New Nordic has now become the New Global, and the world is a much better place as a result – more interesting, and more sustainable," says Lars Peder Hedberg, Publisher, White Guide.

"With the increase in competition, the quality of restaurants in the guide has never been better. The innovative preparations of native plants and indigenous species, along with the increased focus on vegetables and sustainability firmly place the Nordic region on the cutting edge of gastronomy today," says Cole Ruth, English Editor, White Guide Nordic.

About White Guide

White Guide has been the leading restaurant guide in Sweden since 2005 and was launched in Denmark in early 2014. These guides cover over 900 restaurants in the two countries, promoting continuous development in the world of gastronomy in this dynamic region.

The White Guide Nordic 2017-18 is a comprehensive restaurant guide in English covering the best restaurants in Denmark (including the Faroe Islands and Greenland), Sweden, Norway (including Svalbard), Finland and Iceland. This fourth edition has been moved up to a pre-summer launch to better serve the season's insatiable gastro-tourists.

White Guide Nordic partners



THE TOP 30 NORDIC LIST

The first number in the numerical pair to the right of each restaurant specifies the number of food points out of a possible 40. The second number indicates the restaurant's total out of 100 possible. Restaurants rated as Global masters level and Masters level are ranked according to their food total and then their overall total.

With almost 100 Masters level restaurants, the Nordic countries offer a wide variety of excellent culinary experiences. The Top 30 are all in the Global masters category and they include some of the best restaurants in the world, with chefs who are on the forefront of global gastronomy today - and most likely will be tomorrow.

1. **GERANIUM** Copenhagen, Denmark 39/97
2. **ESPERANTO** Stockholm, Sweden 39/96
3. **FÄVIKEN MAGASINET** Järpen, Sweden 39/95
MAAEMO Oslo, Norway 39/95
5. **SØLLERØD KRO** Holte, Denmark 38/94
6. **GASTROLOGIK** Stockholm, Sweden 38/93
MIELCKE & HURTIGKARL Copenhagen, Denmark 38/93
8. **RESTAURANT AOC** Copenhagen, Denmark 38/92
DANIEL BERLIN KROG Skåne Tranås, Sweden 38/92
OAXEN KROG Stockholm, Sweden 38/92
SLOTSKØKKENET / DRAGSHOLM SLOT Hørve, Denmark 38/92
12. **FREDERIKSHØJ** Aarhus, Denmark 38/90
KOKS Kirkjubøur, Faroe Islands 38/90
SABI OMAKASE Stavanger, Norway 38/90
15. **VOLLMERS** Malmö, Sweden 38/89
16. **KADEAU Copenhagen** Copenhagen, Denmark 37/91
STUDIO Copenhagen, Denmark 37/91
18. **ALCHEMIST** Copenhagen, Denmark 37/90
19. **PM & VÄNNER** Växjö, Sweden 37/89
20. **RESTAURANT KOCH** Aarhus, Denmark 37/88
KONTRAST Oslo, Norway 37/88
22. **HOTEL FREDERIKSMINDE** Præstø, Denmark 37/83
23. **KOKA** Gothenburg, Sweden 36/92
24. **KONG HANS KÆLDER** Copenhagen, Denmark 36/91
25. **EKSTEDT** Stockholm, Sweden 36/88
26. **AMASS** Copenhagen, Denmark 36/87
BHOGA Gothenburg, Sweden 36/87
KADEAU BORNHOLM Aakirkeby, Denmark 36/87
29. **RE-NAA** Stavanger, Norway 36/87
30. **ASK** Helsinki, Finland 36/85

The first number in the numerical pair indicates the restaurant's food points out of 40 points.

The second number specifies total out of 100 points. Global masters level and Masters level restaurants are ranked according to food rating in first place and total points secondly. Very fine level and Fine level restaurants are ranked according to total points in first place and food rating secondly.

DENMARK

GLOBAL MASTERS LEVEL

- 1 Geranium, Copenhagen – 39/97
- 2 Søllerød Kro, Holte – 38/94
- 3 Mielcke & Hurtigkarl, Copenhagen – 38/93
- 4 Restaurant AOC, Copenhagen – 38/92
Slotskøkkenet / Dragsholm Slot, Hørve – 38/92
- 6 Frederikshøj, Aarhus – 38/90
KOKS, Kirkjubøur – 38/90
- 8 Kadeau Copenhagen, Copenhagen – 37/91
Studio, Copenhagen – 37/91
- 10 Alchemist, Copenhagen – 37/90
- 11 Restaurant Koch, Aarhus – 37/88
- 12 Hotel Frederiksminde, Præstø – 37/83
- 13 Kong Hans Kælder, Copenhagen – 36/91
- 14 Amass, Copenhagen – 36/87
Kadeau Bornholm, Aakirkeby – 36/87
- 16 Ti Trin Ned, Fredericia – 36/84
- 17 Molskroen, Ebeltoft – 36/83

MASTERS LEVEL

- 18 108, Copenhagen – 35/87
- 19 Falsled Kro, Millinge – 35/86
- 20 Kiin Kiin, Copenhagen – 35/84
Restaurant Babette, Vordingborg – 35/84
- 22 Relæ, Copenhagen – 35/83
Restaurant Mejeriet, Mårslet – 35/83
- 24 Clou, Copenhagen – 35/79
- 25 Restaurant Tabu, Aalborg – 35/76
- 26 Formel B, Copenhagen – 34/86
- 27 Marchal, Copenhagen – 34/83
- 28 Den Røde Cottage, Copenhagen – 34/82
- 29 Restaurant Brace, Copenhagen – 34/81
Henne Kirkeby Kro, Henne – 34/81
Tree Top, Vejle – 34/81
- 32 Geist, Copenhagen – 34/80
Ruths Gourmet (Ruths Hotel), Skagen – 34/80
- 34 Fru Larsen, Langå – 34/76
VeVe, Copenhagen – 34/78
- 36 The Restaurant by Kroun (Kurhotel Skodsborg),
Skodsborg – 33/80
Taller, Copenhagen – 33/80
- 38 Jordnær, Gentofte – 33/79
- 39 No. 2, Copenhagen – 33/78
Villa Vest, Lønstrup – 33/78
- 41 Restaurant Karoline Amalie, Silkeborg – 33/77
- 42 Hærværk, Aarhus – 33/76
- 43 Vendia Gourmet, Hjørring – 33/75
- 44 Stammershalle Badehotel, Gudhjem – 32/80

- 45 The Balcony, Odense – 32/77
Restaurant Palægade, Copenhagen – 32/77
ROS, Tønder – 32/77
Sønderho Kro, Fanø – 32/77
- 49 Restaurant MeMu, Vejle – 32/76

VERY FINE LEVEL

- 50 Era Ora, Copenhagen – 29/79
- 51 Restaurant Varna, Aarhus – 30/77
- 52 Restaurationen, Copenhagen – 29/76
- 53 BROR, Copenhagen – 31/75
- 54 Restaurant Sletten, Humlebæk – 30/75
Uformel, Copenhagen – 30/75
- 56 Restaurant Domestic, Aarhus – 29/75
- 57 Substans, Aarhus – 32/74
- 58 Fusion, Aalborg – 31/74
Jah Izakaya & Sake Bar, Copenhagen – 31/74
- 60 Restaurant Liefroy, Nyborg – 30/74
Restaurant Pasfall, Odense – 30/74
- 62 Ancestrale, Copenhagen – 29/74
Brøndums Hotel, Skagen – 29/74
Enomania, Copenhagen – 29/74
- 65 Restaurant Applaus, Aalborg – 32/73
- 66 Castenskiold, Aarhus – 31/73
- 67 Christianshøj Kro, Aakirkeby – 30/73
- 68 Mortens Kro, Aalborg – 29/73
- 69 Aabyudengaard, Aarhus – 30/72
Restaurant Bühlmann, Aalborg – 30/72
Mes, Copenhagen – 30/72
- 72 Frederiks Have, Copenhagen – 29/72
Restaurant Leaven, Copenhagen – 29/72
Manfreds, Copenhagen – 29/72
Nordisk Spisehus, Aarhus – 29/72
Restaurant Schønnemann, Copenhagen – 29/72
- 77 PONY, Copenhagen – 32/71
- 78 Bæst, Copenhagen – 31/71
Sortebro Kro, Odense – 31/71
- 80 Gastromé, Aarhus – 30/71
Nabo, Copenhagen – 30/71
Naert, Copenhagen – 30/71
Vendia Brasserie, Hjørring – 30/71
- 84 56°, Copenhagen – 29/71
Admiralgade 26, Copenhagen – 29/71
Hummer, Copenhagen – 29/71
Restaurant Moment, Rønde – 29/71
Restaurant Piaf, Silkeborg – 29/71
Radio, Copenhagen – 29/71

The first number in the numerical pair indicates the restaurant's food points out of 40 points.

The second number specifies total out of 100 points. Global masters level and Masters level restaurants are ranked according to food rating in first place and total points secondly. Very fine level and Fine level restaurants are ranked according to total points in first place and food rating secondly.

FAROE ISLANDS

GLOBAL MASTERS LEVEL

1. KOKS, Kirkjubøur – 38/90

VERY FINE LEVEL

2. Áarstova, Tórshavn – 29/70
3. Ræst, Tórshavn – 29/69
4. Barbara, Tórshavn – 28/69

FINE LEVEL

5. Fútastova, Tórshavn – 27/64

GREENLAND

VERY FINE LEVEL

1. Spisestedet Sarfalik, Nuuk – 29/68

FINE LEVEL

2. Restaurant Ulo, Hotel Arctic, Ilulissat – 26/64

FINLAND

GLOBAL MASTERS LEVEL

- 1 Ask, Helsinki – 36/85

MASTERS LEVEL

- 2 Olo Restaurant, Helsinki – 35/82
- 3 Finnjäväl, Helsinki – 34/78
- 4 Grön, Helsinki – 34/77
Kaskis, Turku – 34/77
- 6 Demo, Helsinki – 33/76
- 7 Lyon, Helsinki – 33/75
- 8 Nokka, Helsinki – 32/76
Restaurant Aanaar (Hotel Kultahovi), Inari – 32/76

VERY FINE LEVEL

- 10 Svartå Slott – Mustion Linna, Mustio – 28/81
- 11 Savoy, Helsinki – 30/79
- 12 La Maison, Helsinki – 31/78
- 13 Lapland Hotel Sky Ounasvaara, Rovaniemi – 31/77
Spis, Helsinki – 31/77
- 15 Bertha, Tampere – 29/77
- 16 Vinkkeli, Helsinki – 28/77
- 17 Roux, Lahti – 31/76
- 18 Hella ja Huone, Tampere – 30/75
Restaurant Pastis, Helsinki – 29/75
- 20 Restaurant Jord, Helsinki – 32/74
- 21 Baskeri Et Basso Bistro (BasBas), Helsinki – 30/74
Meat District, Porvoo – 30/74
- 23 Lasipalatsi, Helsinki – 29/74
- 24 C, Tampere – 32/73
- 25 Gustav Wasa, Vaasa – 28/73
- 26 Sinne, Porvoo – 31/72
- 27 OX, Helsinki – 30/71
- 28 Ragu, Helsinki – 29/71
- 29 Nautical, Mariehamn – 30/70

- 30 Muru, Helsinki – 28/70
- 31 Havsvidden, Geta – 28/69
- 32 Farang, Helsinki – 29/68
- 33 Bronda, Helsinki – 28/68
- 34 Boulevard Social, Helsinki – 28/67
Juuri, Helsinki – 28/67
Passio, Helsinki – 28/67

FINE LEVEL

- 37 Mami, Turku – 27/73
- 38 Pastor, Helsinki – 26/70
Regina, Helsinki – 26/70
- 40 Smakbyn, Kastelholm – 27/69
- 41 Roster Helsinki, Helsinki – 26/69
SicaPelle Wining Et Dining, Porvoo – 26/69
- 43 Smyg Helsinki, Helsinki – 27/68
- 44 Ravintola Lonna, Helsinki – 28/67
- 45 Soil Wine Room, Helsinki – 27/67
- 46 Gaijin, Helsinki – 30/66
- 47 Bistro O Mat, Kirkkonummi – 28/66
- 48 Elite, Helsinki – 24/66
- 49 Restaurant Bar Et Grotesk, Helsinki – 26/65
- 50 Ateljé Finne, Helsinki – 25/65
- 51 4 Vuodenaikaa (4 årstider), Tampere – 24/65
- 52 GASTROBAR EMO, Helsinki – 28/64
- 53 Pompier, Helsinki – 27/64
- 54 Indigo, Mariehamn – 26/64
- 55 The Cock, Helsinki – 25/63
- 56 Kvarter 5, Mariehamn – 27/62
- 57 Smör, Turku – 25/62
- 58 Kuurna, Helsinki – 24/62
- 59 Sea Horse, Helsinki – 23/61
- 60 Sandro, Helsinki – 25/60
- 61 Kosmos, Helsinki – 24/60

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ICELAND

MASTERS LEVEL

- 1 Dill Reykjavík 32/79

VERY FINE LEVEL

- 2 Fiskmarkaðurinn (Fishmarket), Reykjavík – 30/74
Gallery Restaurant Hotel Holt, Reykjavík – 30/74
- 4 Grillið, Reykjavík – 29/74
Vox (Hilton Hotel), Reykjavík – 29/74
- 6 Nord Austrur Sushi & Baro, Seyðisfjörður – 30/73
- 7 Slippurinn, Westman Islands – 29/73
- 8 Matur og Drykkur, Reykjavík – 30/72

FINE LEVEL

- 9 Geiri Smart, Reykjavík – 26/72
- 10 MAT BAR, Reykjavík – 26/68
- 11 Lava restaurant, Grindavík – 27/67
- 12 Rub 23, Akureyri – 25/64
- 13 Fiskfélagið (Fish Company), Reykjavík – 26/61
- 14 Grillmarkaðurinn (Grillmarket), Reykjavík – 24/61
- 15 Kol, Reykjavík – 23/61
Tryggvaskáli, Selfoss – 23/61

NORWAY

GLOBAL MASTERS LEVEL

- 1 Maaemo, Oslo – 39/95
- 2 Sabi Omakase, Stavanger – 38/90
- 3 Kontrast, Oslo – 37/88
- 4 Re-Naa, Stavanger – 36/87
- 5 Credo, Trondheim – 36/83

MASTERS LEVEL

- 6 Lysverket, Bergen – 33/83
- 7 Statholdergaarden, Oslo – 33/82
- 8 Bokbacka, Oslo – 33/79
- 9 Palace Grill, Oslo – 33/76
- 10 À L'aise, Oslo – 32/78
- 11 Arakataka, Oslo – 32/77
Happolati, Oslo – 32/77
Huset, Svalbard – 32/77
Sentralen Restaurant, Oslo – 32/77
- 15 Restaurant Smak, Tromsø – 32/76
- 16 Omakase by Alex Cabiao, Oslo – 32/75
Pjoltergeist, Oslo – 32/75

VERY FINE LEVEL

- 18 Astral, Oslo – 31/78
- 19 Colonialen, Bergen – 30/75
Restaurant 1877, Bergen – 30/75
- 21 Røst Teaterbistro, Trondheim – 34/74
- 22 Bass Oslo, Oslo – 30/74
- 23 Theatercaféen (Hotel Continental), Oslo – 28/74
- 24 Plah Restaurant, Oslo – 32/73
- 25 Renaa:Matbaren Bistro, Stavanger – 31/73
Umami, Harstad – 31/73
- 27 Publiko, Oslo – 30/73
- 28 Bekkjarvik Gjestgiveri, Bekkjarvik – 29/73
Brutus, Oslo – 29/73
- 30 Fru K, Oslo – 32/72

- 31 Babylon Surøl og Sushi, Oslo – 31/72
Egget, Stavanger – 31/72
- 33 Brasserie France, Oslo – 30/72
- 34 BA 53, Oslo – 29/72
- 35 De 4 roser, Harstad – 30/71
Grand Café (Grand Hotel), Oslo – 30/71
Mares, Oslo – 30/71
Vaaghals, Oslo – 30/71
- 39 Hallingstuene, Geilo – 29/71
Kamai, Oslo – 29/71
TXOTX, Oslo – 29/71
- 42 Smalhans, Oslo – 28/71
- 43 NB Sørensen Annen Etage, Stavanger – 32/70
- 44 Feinschmecker, Oslo – 30/70
Jossa mat og drikke, Trondheim – 30/70
- 46 Tango bar&tkjøkken, Stavanger – 31/69
- 47 Kolonialen Bislett, Oslo – 30/69
Strand Restaurant, Stabekk – 30/69
- 49 Frukt & Grønt, Drammen – 29/69
Le Benjamin, Oslo – 29/69
Trattoria Popolare, Oslo – 29/69
- 52 Ekebergrestauranten, Oslo – 28/69
Festningen Restaurant, Oslo – 28/69
To Rom og Kjøkken, Trondheim – 28/69
- 55 Brasserie Paleo, Oslo – 30/68
- 56 Funktionärsmässen, Svalbard – 28/68
- 57 Mathallen, Tromsø – 31/67
Restaurant Fangst, Oslo – 31/67
- 59 Bon Lío, Oslo – 28/67
Caya, Trondheim – 28/67
Cornelius Sjømatrestaurant, Bergen – 28/67
Fisketorget Stavanger, Stavanger – 28/67
Marg og bein, Bergen – 28/67
Restaurant Nyt, Bodø – 28/67
Skur 33, Oslo – 28/67

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SWEDEN

GLOBAL MASTERS LEVEL

- 1 Esperanto, Stockholm – 39/96
- 2 Fäviken Magasinet, Järpen – 39/95
- 3 Gastrologik, Stockholm – 38/93
- 4 Daniel Berlin Krog i Skåne Tranås, Skåne Tranås – 38/92
Oaxen Krog, Stockholm – 38/92
- 6 Restaurang Vollmers, Malmö – 38/89
- 7 PM & Vänner, Växjö – 37/89
- 8 Koka, Gothenburg – 36/92
- 9 Ekstedt, Stockholm – 36/88
- 10 Bhoga Restaurang, Gothenburg – 36/87
- 11 Upper House Dining, Gothia Towers, Gothenburg – 36/85

MASTERS LEVEL

- 12 Operakällaren, Stockholm – 35/92
- 13 Aloë, Älvsjö – 35/87
- 14 Krakas Krog, Katthammarsvik – 35/84
Omakase Köttslöjd, Stockholm – 35/84
- 16 Imouto, Stockholm – 35/79
- 17 Adam/Albin, Stockholm – 34/77
- 18 HOZE, Gothenburg – 34/75
- 19 SK Mat & Människor, Gothenburg – 33/81
- 20 Fotografiskas restaurang, Stockholm – 33/80
Mathias Dahlgren – Matbaren, Stockholm – 33/80
Spritmuseum, Stockholm – 33/80
- 23 Restaurang Volt, Stockholm – 33/77
- 24 Restaurang Sture, Malmö – 33/76
- 25 Hotell Borgholm, Borgholm – 33/75
Lyrän, Malmö – 33/75
- 27 Sjömagasinet, Gothenburg – 32/80
- 28 Gula Hönan, Hemse – 32/79
Shibumi, Stockholm – 32/79
- 30 SAV, Tygelsjö – 32/77
- 31 Bord 13, Malmö – 32/75

VERY FINE LEVEL

- 32 Wedholms Fisk, Stockholm – 30/83
- 33 Ett Hem, Stockholm – 31/82
Portal, Stockholm – 31/82
- 35 Sturehof, Stockholm – 30/82
- 36 Rutabaga, Stockholm – 30/80
TAK, Stockholm – 30/80
- 38 Bobergs Matsal, Stockholm – 31/79
Pubologi, Stockholm – 31/79
- 40 Bastard Mat & Vin, Malmö – 30/79
- 41 Oaxen Slip, Stockholm – 30/78
- 42 Tegelbacken, Stockholm – 31/77

- 43 AG, Stockholm – 30/77
PM & Vänner Bistro, Växjö – 30/77
- 45 Teatergrillen, Stockholm – 29/77
- 46 Eriks Gondolen, Stockholm – 28/77
- 47 Djuret, Stockholm – 31/76
- 48 Café Nizza, Stockholm – 30/76
- 49 Thörnströms Kök, Gothenburg – 31/75
Villa Anna, Uppsala – 31/75
- 51 Far i Hatten, Malmö – 30/75
Grythyttans Gästgivaregård, Grythyttan – 30/75
- 53 SPISA Matbar, Gothenburg – 28/75
- 54 Lilla Ego, Stockholm – 33/74
- 55 Embassy of Sagrantinia, Malmö – 31/74
Restaurang Galleriet, Görvälns Slott, Järfälla – 31/74
Lux Dag för Dag, Stockholm – 31/74
Swedish taste, Gothenburg – 31/74
- 59 Thoresta Herrgård, Bro – 30/74
Woodstockholm Matbar, Stockholm – 30/74
- 61 Restaurang CG, Luleå – 29/74
Dryck och Mat, Uppsala – 29/74
- 63 Rolfs Kök, Stockholm – 28/74
- 64 Bloom in the Park, Malmö – 33/73
- 65 Punk Royale, Stockholm – 32/73
- 66 Agrikultur, Stockholm – 31/73
Brasserie by EDz, Kosta – 31/73
Råkultur, Stockholm – 31/73
Villa Strandvägen, Ystad – 31/73
- 70 Slottsrestaurangen Kalmar, Kalmar – 30/73
SMAK, Stockholm – 30/73
Snapphane, Malmö – 30/73
The Flying Elk, Stockholm – 30/73
- 74 Vatten Restaurang & Kafé, Skärhamn – 29/73
- 75 Restaurang Fina Fisken, Trosa – 28/73
Den Gyldene Freden, Stockholm – 28/73
Karlaby Kro, Tommarp – 28/73
Köksbaren, Umeå – 28/73
- 79 Derelict, Stockholm – 31/72
Gro, Stockholm – 31/72
Speceriet, Stockholm – 31/72
Sushi Sho, Stockholm – 31/72
- 83 B.A.R naturlig krog & vinbar, Malmö – 30/72
- 84 Babette, Stockholm – 29/72
Fiskekrogen, Gothenburg – 29/72
Miss Voon, Stockholm – 29/72
Nook, Stockholm – 29/72
Skoogs Krog & Logi, Funäsdalen – 29/72
- 89 Artipelag Restaurang, Gustavsberg – 28/72

WHITE GUIDE NORDIC 2017-18 – RANKING OF ALL RESTAURANTS. PAGE 5

The first number in the numerical pair indicates the restaurant's food points out of 40 points.

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SWEDEN, cont

- Nya Carnegiebryggeriet, Stockholm – 28/72
Restaurang Hvita Hjorten, Lidköping – 28/72
Ulriksdals Wårdshus, Solna – 28/72
93 Taxinge Krog, Nykvarn – 31/71
vRÅ – Swedish Ingredients,
Japanese Flavors, Gothenburg – 31/71
95 Bar Centro, Göteborg – 30/71
Svartengrens, Stockholm – 30/71
Vox Restaurant, Jönköping – 30/71
98 Bistro Le Garage, Umeå – 29/71
Hantverket Mat & Bar, Stockholm – 29/71
Hos Pelle, Gothenburg – 29/71
Linnéa & Peter, Restaurang & Matbar, Örnsköldsvik – 29/71
Postgatan, Kalmar – 29/71
Proviant Östermalm, Stockholm – 29/71
Stadskällaren, Skellefteå – 29/71