



PRESS RELEASE

MICHELIN GUIDE

Paris, June, 17th

The 2025 Edition of The MICHELIN Guide Nordic Countries Has Been Unveiled

- Two New Two-Star Restaurants
- 10 New One-Star Restaurants
- Five New Green Star Restaurants
- Three MICHELIN Special Awards presented to outstanding individuals

Michelin is pleased to present the 2025 edition of The MICHELIN Guide Nordic Countries. The Michelin Inspectors have spent another year travelling the region in search of its best restaurants, with 33 new establishments joining the selection. In total, The MICHELIN Guide Nordic Countries 2025 recommends 282 restaurants, including six awarded Three Michelin Stars; 15 awarded Two Michelin Stars; 75 with One Michelin Star; 44 Bib Gourmand restaurants offering great value dining; and 39 Michelin Green Star restaurants, who are role-models when it comes to more mindful gastronomy.

Gwendal Poullennec, International Director of The MICHELIN Guides, said: *"We are delighted to welcome two new Two-Star restaurants and 10 new One-Star restaurants to The MICHELIN Guide Nordic Countries. These establishments highlight the incredibly high level of talent that can be found across the Nordic region, as do new distinctions and awards additions for all five countries – Denmark, Finland, Iceland, Norway and Sweden. Five new Green Stars also join the selection, demonstrating a deep commitment to environmental awareness and a more mindful approach to gastronomy, while the addition of nine new Bib Gourmands prove that there are affordable spots to be found within these countries too. The 20 new additions to the Main Selection bring plenty of diversity in their culinary inspiration, but it's top-quality Nordic produce that unites them all."*

DENMARK

Denmark takes the spotlight this year, thanks to a new Two-Star restaurant, six new One Stars, two new Green Star restaurants and seven Bib Gourmands.

One New Two Michelin Star Restaurant

PAZ in Tórshavn, on the Faroe Islands, takes pride of place in this year's selection, entering The Guide directly with Two Michelin Stars. Having returned from Greenland, celebrated local chef Poul Andrias Ziska has settled into his own restaurant in the islands' capital. The immersive, highly memorable experience sees the talented team deliver a series of spectacularly crafted, personalised dishes formed around produce from the surrounding land and sea, which pay homage to local traditions with outstanding reinterpretations of local recipes.

Six New One Michelin Star Restaurants

In addition, six restaurants are newly awarded One Michelin Star. Two are promotions from the Main Selection, while four are new entries to The Guide.



Already the recipient of a Michelin Green Star, Alimentum in Aalborg operates with a nature-led ethos, with both plants and animals coming from their own farm. Most of the carefully executed courses come with a side dish that's a variation of the main ingredient, often featuring lesser-used cuts. Also already part of the Main Selection, but now housed in a wonderful historic building, is Sushi Anaba in Copenhagen, a 15-seater restaurant run by a Danish chef who trained in Tokyo, where the Edomae-style nigiri and otsumami demonstrate incredible attention to detail.

Copenhagen sees two new additions joining the selection with One Michelin Star. **texture** is a chic basement restaurant where the chef-owner hails from Marseille, so it's no surprise to find that his technically adept, flavour-packed cooking has a French base. What you might not expect are the subtle influences from Italy and Morocco, the respective birthplaces of his mother and father. **Udtryk**, meaning 'expression', is where Chef Edward Lee lets his personality shine through in a varied, well-balanced tasting menu that reflects his life experiences by blending Asian and European techniques and flavours to create refined, interesting dishes.

Just north of the city is the affluent suburb of Hellerup, where the intimate **Parsley Salon** shows off its beautifully crafted Danish oak furnishings and parsley motif wallpaper. The finely balanced, classically inspired dishes showcase locally grown vegetables and seafood from Nordic waters alongside foraged berries and coastal plants. The final new Danish Star comes in the form of **Pearl by Paul Proffitt** in Kruså, close to the German border. Here, in an idyllic spot next to the water's edge, the eponymous chef (formerly of Henne Kirkeby Kro), marries local produce and modern techniques with a little playful nostalgia from his childhood in Britain.

Seven New Bib Gourmands

Seven new Bib Gourmands also join The Guide.

Four are promotions:

Koefoed, Copenhagen

Radio, Copenhagen

Rebel, Copenhagen

Restaurant ET, Aarhus

And three are new additions:

Calma, Copenhagen

démodé, Copenhagen

Restaurant VIE, Copenhagen

Main Selection

Also joining the Main Selection are:

Abigail & Co, Copenhagen

akmē, Copenhagen

Bach & Nurup, Aalborg

HimmerRiget, Farsø

Restaurant Anton, Copenhagen

Restaurant BAVN, Aarhus

Restaurant Glassalen, Copenhagen

Treetop, Vejle

Yves at Park Lane, Hellerup



Two New Green Stars

Two new Green Stars are also welcomed to the selection, in the form of Dragsholm Slot Gourmet in Hørve (an existing One Star) and Treetop in Vejle (a new addition). Dragsholm Slot Gourmet sits within this year's Host Region, inside Denmark's oldest castle, which itself stands inside the UNESCO Global Geopark of Odsherred. Transformed into a hotel and restaurant in 1937, it offers great respect both for its history and the surrounding region, whose fields, forests and seas supply the produce for the innovative, intensely flavoured dishes. **Treetop**, meanwhile, occupies an elegant 'cabin' in the middle of a forest. Not only is its setting at one with nature but the menu is too, bringing the outside inside via the herbs, berries and flowers that grace both the plates and the shelves.

FINLAND

In Finland, five new restaurants join the Main Selection and one restaurant is awarded a Michelin Green Star.

One New Michelin Green Star

Already part of the selection and the proud recipient of One Michelin Star, Kaskis in Turku is now awarded a Michelin Green Star as well for its mindful credentials. Chef Erik Mansikka's surprise tasting menu features powerful flavours, yet at the same time a delicate, very detailed touch, and at its core sit carefully sourced ingredients from the surrounding area. Local farmers, fishermen and hunters all play their role, with the remainder of the produce foraged by the chef himself, from herbs and mushrooms to flowers. When it comes to the crockery that these dishes are served on, they buy pre-loved, while their old beer bottles are turned into unique glasses by a local glass-blower.

Main Selection

Also joining the Main Selection are:

Aoi, Helsinki

Flor, Helsinki

Kajo, Tampere

Kuurna, Helsinki

Le Coucou Vert, Helsinki

ICELAND

The smallest country in the selection in terms of population, Iceland, sees one restaurant added to the Main Selection and one honoured with a Green Star.

One New Michelin Green Star

Already honoured with One Michelin Star, ÓX in Reykjavík is now also recognised with a Michelin Green Star. This truly immersive experience lasts around four hours – and evidence of its mindful ethos can be seen throughout, starting with the upcycled kitchen cabinets behind the counter that once stood in the chef's grandmother's house. Aside from the chocolate and the caviar, the produce showcased in the rich, heartily flavoured dishes all comes from small Icelandic producers, and is used with a nose-to-tail philosophy. Foraging plays a key role, as do a range of preservation techniques.

Main Selection



Also joining the Main Selection is:
Hosiló, Reykjavík

NORWAY

Two restaurants enter the selection with One Michelin Star and one establishment is added to the Main Selection in Norway

Two New One Michelin Star Restaurants

Two restaurants, both located in Bergen, join the selection with One Michelin Star. **Omakase by Sergey Pak** is a sleek, atmospherically lit space set within a hotel, which offers a 14- and a 20-course tasting menu. Eponymous chef Sergey shows off his remarkable knife skills, preparing a refined omakase experience that blends high-quality Norwegian ingredients with impeccable Japanese techniques.

At **Gaptrast**, meanwhile, you're welcomed with a local cider while being talked through some of their remarkable dry-aged ingredients. Dark lighting draws your focus to the open kitchen where a charcoal fire is ablaze, and the surprise menu comprises incredibly original and complex creations packed full of vibrant flavours.

Main Selection

Also joining the Main Selection is:
Izakaya Skostredet, Bergen

SWEDEN

Highlights for Sweden come in the form of one new Two-Michelin-Star restaurant with a Green Star, two new One Stars and two Bib Gourmands.

One New Two Michelin Star Restaurant which is also Awarded a Green Star

Not only is Signum in Mölnlycke promoted from One to Two Michelin Stars, but it is also awarded a Green Star. An old manor house on the shores of Landvettersjön Lake provides a beautiful setting for this hotel restaurant, which sits in a boathouse-style annexe and affords wonderful views over the water. Dishes feature bold flavours in original combinations and are an excellent showcase for Scandinavian ingredients, with produce coming from the kitchen garden, foraged from the surrounding area and plucked from Nordic waters.

Two New One Michelin Star Restaurants

In addition, two restaurants are newly awarded One Michelin Star. Both are new entries to The Guide.

The chefs work with calm efficiency in the open kitchen at **ergo**. in Stockholm, an elegant spot that's a perfect match for its chic neighbourhood. The detailed cooking has a classic French base but combines it with modern techniques and international flavours to create stunningly flavoured dishes. Acidity also plays a key role, being employed in harmonious ways to really lighten the dishes.

HOZE in Gothenburg has a much more intimate style. At this discreet spot, you're welcomed by the chef's father into a sleek, minimalist space where just six chairs sit at an oak counter. The meal starts at 6pm sharp, with the chef preparing his daily omakase menu directly on the countertop with exemplary attention to detail. He builds a great connection with guests as he explains how he chooses the best quality fish according to the seasons and the weather.



Two New Bib Gourmands

Two new Bib Gourmands also join The Guide.

One is a promotion:
Västergatan, Malmö

And one is a new addition:
ÄRLA, Stockholm

Main Selection

Also joining the Main Selection are:

Essence, Stockholm
Fyr, Halmstad
Koizen, Gothenburg
Poppy, Gothenburg

Three Michelin Special Awards Presented for the Nordic Countries

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

This year's winners are:

Young Chef Award – **Michael Nørtoft** of Ti Trin Ned in Fredericia, Denmark

Service Award – **Lykke Metzger** of Alchemist in Copenhagen, Denmark

Sommelier Award – **André Bekker** of Frantzén in Stockholm, Sweden

The MICHELIN Guide Nordics 2025 at a glance :

282 recommended restaurants, including:

- 6 Three MICHELIN Star restaurants
- 15 Two MICHELIN Star restaurants (2 new)
- 75 One MICHELIN Star restaurants (10 new)
- 39 MICHELIN Green Star restaurants (5 new)
- 44 Bib Gourmand restaurants (9 new)



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ROSSINI
CAVIAR





The MICHELIN Guide celebrates its 125th anniversary!

About Michelin

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