



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt, September 13, 2021

## **The MICHELIN Guide Nordic Countries 2021: an incredibly dazzling edition**

- 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 commitments to sustainability

The MICHELIN Guide Nordic Countries 2021 – covering Denmark, Finland, Iceland, Norway, and Sweden – was unveiled today, September 13, 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, MICHELIN Guide International Director 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 the excellence of the Nordic culinary scene 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 flavors. Maaemo is also awarded a MICHELIN Green Star for its sustainability credentials.



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René Redzepi's globally renowned urban oasis, **noma**, in Copenhagen, Denmark, is promoted from Two to Three MICHELIN Stars. With teams and culinary experiences that have emerged stronger and more powerful after lockdown 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 flavors 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 **Finnjävel 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 Michelin Star restaurants in the 2021 edition of the MICHELIN Guide Nordic Countries reaches 65, comprising 49 One-Star, 12 Two-Star, and 4 Three-Star restaurants.

**Nine restaurants are recognized with a MICHELIN Green Star for their sustainability credentials.** This brings the total number of Green Star restaurants in the Nordic countries up to 34. New awards went to: in Finland, **Grön**, Helsinki; in Norway, **Maaemo**, Oslo; in Sweden, **ÄNG**, Tvååker; in Denmark, **Domestic** in Aarhus, **Henne Kirkeby 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 – of which six were 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.



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

**René Redzepi**, the chef and 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.

**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, located within the Britannia Hotel in Trondheim, Norway, received the **MICHELIN Sommelier Award**, sponsored by Barbera d'Asti, for his very skillful, modern approach to wine pairing.

Finally, the **MICHELIN Welcome and Service Award**, sponsored by the city of Stavanger, went to the team at **Finnjävel 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 humor to proceedings.

The MICHELIN Guide Nordic Countries at a glance:

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



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You can find all MICHELIN recommended restaurants on the website: <https://guide.michelin.com/en> as well as on the new iOS and Android MICHELIN Guide Apps.



## About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and journeys and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 170 countries, has 123,600 employees and operates 71 tire production facilities that together produced around 170 million tires in 2020.

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**+33 (0) 1 45 66 22 22**

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