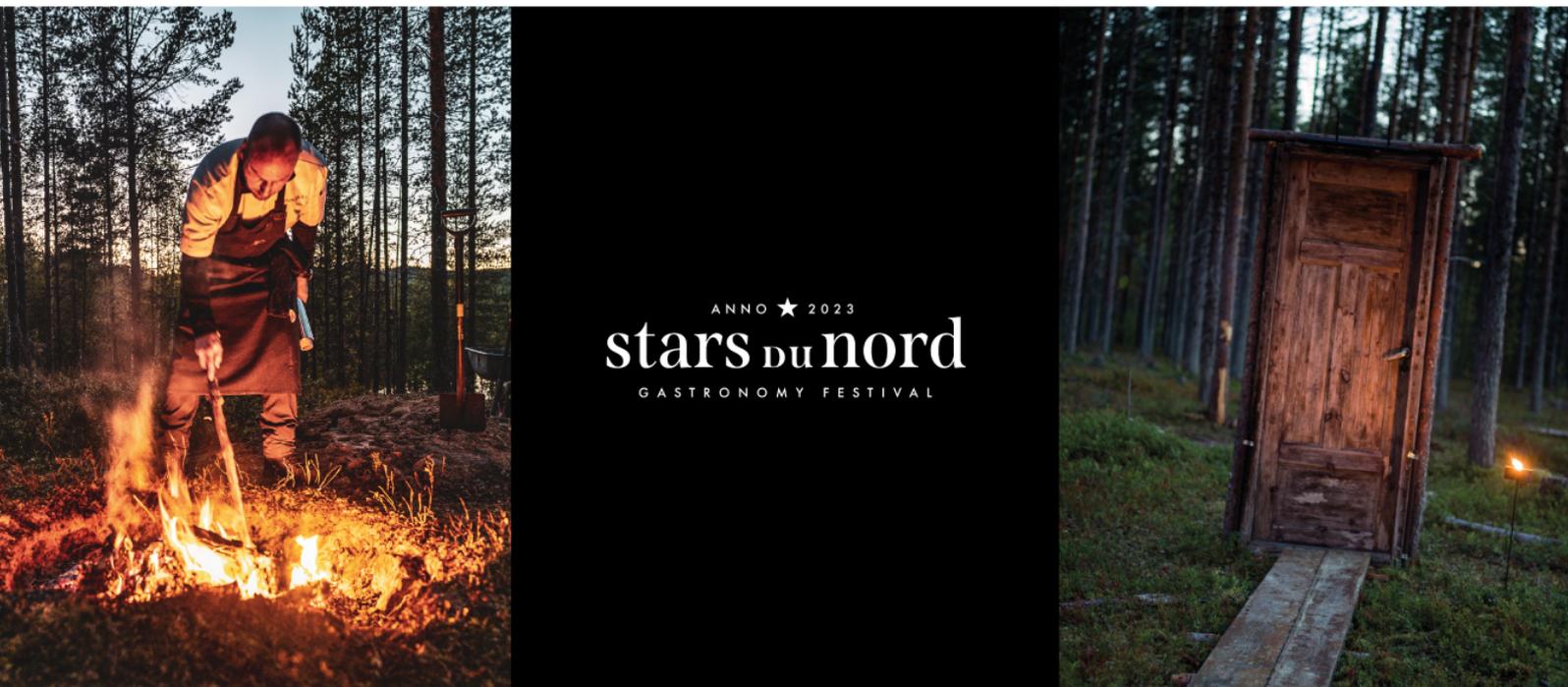


Copenhagen, June 22



Michelin chefs cooks in Freetown Christiania

On August 25-27th, 2023 Stars du Nord will host their third annual Nordic food festival in Copenhagen also marking the first time the festival is held in Denmark. To spearhead the occasion the traveling wildwood restaurant MATERIA is coming to Freetown Christiania using foraging ingredients from the unique and lush area.

Stars du Nord is a gastronomy festival that unites Michelin chefs from Sweden, Denmark, Norway, Finland, and Iceland to cook foraged food in the wild. Last year the festival was held in Swedish Lapland with the launch of the wildwood restaurant **MATERIA**.

Nine **Michelin chefs** cooked during the world premiere, featuring wild foraged ingredients and Arctic produce paired with Nordic wines in a magical yet down-to-earth setting. On a secret location in Freetown **Christiania** MATERIA will be open for both lunch and dinner throughout the festival. The tasting menu will consist of foraged ingredients and hyper-local produce from Christiania with supplements from Amager and the city of Copenhagen. Together the chefs will pay homage to the inherent wild nature of the Freetown society that originally was taken over by squatters in the early 70's. Over the past five decades, it has grown into a world-known cultural epicenter attracting both Danes and millions of tourists.

"Arriving at Christiania we met an area of pristine beauty and wilderness. Both the fauna and flora were rich and foxes and seabirds roamed the area. Now fifty years later, a lot of the virgin landscapes are gone. The pressure from tourists is enormous yet the whole area is still lush with many wild species of plants. Over the years we have seen Christiania become increasingly green and we are doing all we can to conserve and develop the free

nature here. We are happy to support an initiative as Stars du Nord, that focuses on local nature and wild food. It will be very exciting to see what some of the world's best chefs can make with the plants from Christiania,” says **Jørgen X**, environment and project manager at Christiania.

To thank Christiania for opening up the community to guests from all over the world christianites will pay-what-you-wish for dining at MATERIA.

”We are inviting guests everywhere to share a meal together in one of the Western world's longest-existing free societies. The dining experience at MATERIA will be the result of a community coming together, breaking bread as one. We want to give a small expression of gratitude to Christiania for graciously opening up their home, says **Caroline Thörnholm**, Founder and CEO of Stars du Nord.

The culinary host of MATERIA will be the oldest restaurant in Christiania, **Spiseloppen** celebrating its 40th anniversary this year. Each day renowned Nordic chefs will do a take-over and give their culinary interpretation of Christiania matched with wine, beer, and spirits from Denmark and the Nordics. The first guest chef to cook at MATERIA is **Fredrik Berselius** from the two-star restaurant **Aska** in New York.

”The food that I cook is the result of my upbringing in Sweden with the immediate surroundings of Brooklyn where Aska is located in New York. I have always brought my love for nature and the wild to urban surroundings in my cooking, which is what Stars du Nord is doing with this unique location of Freetown Christiania. I look forward to cooking in nature with the chefs and capturing the free spirit of Christiania on the plate, says Fredrik Berselius, chef and owner, Aska.

The base camp of Stars du Nord 2023 is **Villa Copenhagen**. The first ticket drop will be available at [Stars du Nord](#) and [Villa Copenhagen](#) on June 19th. Guest chefs, musical artists, and performers will be released regularly until the launch of the festival. For news about Stars du Nord’s invited Michelin chefs and festival happenings, follow the Instagram account [@starsdunord](#) and [@villacopenhagen](#)

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[Press photos](#)

About Stars du Nord

The organizer of Stars du Nord is the Swedish food agency **Swede Concept**. The purpose of the festival is to promote Nordic food, wine, beer, and spirits in its most natural surrounding: nature while providing national and international visibility to our Nordic chefs, producers, winemakers, brewers, and distillers.

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