

PRESS RELEASE

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## 10 NORDIC MICHELIN CHEFS – READY FOR THE FOOD FESTIVAL STARS DU NORD

**On October 25-27th, the inaugural edition of the new food festival Stars du Nord will bring some of the most progressive Michelin chefs, winemakers, and food tech companies from Sweden, Denmark, Norway, Finland and Iceland together in Stockholm. The full festival program, with all participating Michelin chefs, is now being revealed.**

Stars du Nord is a new, annual food festival that will be held each year in a Nordic country. The purpose of the festival is to promote the Nordic food concept as world-leading in sustainability and food waste. The inauguration of Stars du Nord will take place in one of the most esteemed market halls in the Nordics, Östermalms Saluhall on October 25th. For one evening, the industry and the general public will get to meet Michelin chefs from Sweden, Denmark, Norway, Finland and Iceland as they do mini-masterclasses and prepare dishes of Nordic produce for all to taste. Winemakers from Scandinavia will take part in the inauguration and pair all food with Nordic wines.

Other key events in the program include the 10-star gala dinners; the Nordic Dinner on October 26th, and the Zero Waste Dinner on October 27th. During the festival's first gala dinner, each Michelin chef will serve a signature dish celebrating the Nordics in a never-before-seen tasting menu. For the Zero Waste Dinner, each Michelin chef will repurpose all surplus food from the first gala dinner in an innovative tasting menu. Both dinners will be paired with Nordic wines, curated by Ellen Franzén, the Nordics reigning sommelier champion and Gastrologik's head sommelier.

“There’s no denying that we have exceptional produce and fantastic handcrafted wines in the Nordics. It’s well past time to unite our internationally acclaimed New Nordic Kitchen with the fast-growing Nordic wine region. Together they become a sustainable cycle of local resources, hopefully inspiring the rest of the world to take similar actions,” says Caroline Thörnholm, founder and CEO of Swede Concept.

The festival will also curate a digital discussion program featuring a spectrum of Scandinavia’s brightest food tech entrepreneurs, Michelin chefs, winemakers, and experts, including Matthew Orlando, Thorsten Schmidt, Paul Svensson, Mette Lykke och Gunnar Karl Gíslason. The talks will cover topics like the Nordic Food Concept, the future of food tech, sustainable space food, the fight against food waste, and the Nordic wine region’s potential to become the next Napa Valley. The digital program will be streamed the following month.

“The pandemic has brought devastating outcomes across the restaurant world, so we are relieved and immensely proud to finally launch a physical and digital Nordic food festival uniting Michelin chefs, winemakers, and food tech from the Nordics to embark on a green movement,” says Caroline Thörnholm, founder and CEO of Swede Concept.

### **Stars du Nord 2021: participating Michelin chefs**

#### **Sweden**

Anton Bjuhr Gastrologik\*\*  
Jacob Holmström, Gastrologik\*\*  
Johan Björkman, Koka\*

#### **Finland**

Eero Vottonen, Palace\*  
Tommi Tuominen, Finnjavel\*

#### **Denmark**

Nick Curtain, Alouette\*  
Christoffer Norton, Domestic\*  
Morten Rastad, Domestic\*

#### **Norway**

Christopher Davidsen, Speilsalen\*  
Mikael Svensson, Kontrast\*

#### **Iceland**

Gunnar Karl Gíslason, Dill\*

For more information about upcoming ticket releases and Stars du Nord digital program and how to watch it, follow the Instagram account @starsdunord

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#### **Press photos**

#### **Swede Concept**

The organizer of the festival is the Swedish fine dining agency Swede Concept which specializes in next-generation gastronomy. The purpose of the festival is to promote the Nordic Food Concept – highlighting sustainability and food waste – as well as provide national and international visibility to nordic master chefs and winemakers.

[www.starsdunord.se](http://www.starsdunord.se)