

## PRESS RELEASE

Stockholm June 9, 2022



## 10 Nordic Michelin Chefs Unite in Swedish Lapland

**On September 2-4, 2022 Stars du Nord will host their second annual Nordic food festival in Swedish Lapland. The festival unites Michelin chefs and winemakers from Sweden, Denmark, Norway, Finland, and Iceland to promote Nordic food and wine worldwide. This year's Stars du Nord features wild foraged ingredients, hyper-local produce, and Sámi food culture.**

Stars du Nord is an annual gastronomy festival that gathers Nordic Michelin chefs and winemakers to promote conscious cooking and the Nordic food concept. The first festival was held in Stockholm in October 2021 and focused on minimizing food waste.

This year Stars du Nord is putting a spotlight on hyper-local and foraged foods. The festival will be held in Jukkasjärvi in cooperation with the renowned Sámi tourism company Nutti Sámi Siida. Invited Michelin chefs will prepare dishes inspired by the Sámi food culture, which will be paired with handcrafted Nordic. The festival area will also include a local market, reindeer corral, and a music stage with Sámi artists.

After the inauguration in Jukkasjärvi, Stars du Nord will continue to the south of Lapland to Harads, which is north of Boden. In partnership with international design hotels Treehotel and Arctic Bath, the festival will host two forest dinners with all the ingredients sourced within 200 kilometers and cooked using traditional preservations methods, fresh spring water, and open fires. All food will be paired with wine from the Nordic region.

“Arctic Sweden is paving the way when it comes to making a sustainable conversion on a grand scale. We are thrilled to host Stars du Nord in Swedish Lapland and have our Michelin chefs showcase conscious cooking on a micro level. A Nordic food concept must be place-based in our connection to nature. That means working with and consuming local foods and beverages. Scandinavia is well on its way to becoming the new Nappa Valley.” says Caroline Thörnholm, Founder and CEO of Swede Concept.

Tickets are available at [starsdunord.se](https://starsdunord.se). For news and information about Stars du Nord's invited Michelin chefs, follow the Instagram account @starsdunord

### **For interviews and other inquiries contact**

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[Press photos](#)

### **About Stars du Nord**

The organizer of Stars du Nord is the Swedish fine dining agency Swede Concept. The purpose of the festival is to promote the Nordic food concept that highlights sustainability – while also providing national and international visibility to Nordic master chefs and winemakers.

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

**Sweden** Jacob Holmström, Gastrologik\*\* Anton Bjuhr, Gastrologik\*\* Johan Björkman, Koka\*  
**Denmark** Nick Curtain, Alouette\* Christoffer Norton, Domestic\* Morten Rastad, Domestic\*  
**Norway** Mikael Svensson, Kontrast\* Christopher Davidsen, Speilsalen\*  
**Finland** Tommi Tuominen, Finnjäväl\* Eero Vottonen, Palace\*  
**Iceland** Gunnar Karl Gíslason, Dill\*