



Michelin-starred restaurant Äng sits like a solitary diamond in the fields of one of Sweden's largest vineyards, to provide an extraordinary culinary experience. Walking down the winding pathway through the lush meadow with crops and grasses on both sides, guests arrive at a glowing glasshouse—a refined, modern interpretation of a greenhouse. The glasshouse—with an iron structure on the inside—stands like a prism in the middle of the field, sharp and smooth, mirroring its surroundings. As the evening

progresses, guests are led to a hidden elevator that slowly escorts them underground to a dark, catacomb-like wine cellar. Through this changing light, weakened vision, and the heightening of other senses, the phenomenon of chiaroscuro emerges. Coming back into the light, the main dining room has floor-to-ceiling views of a natural lake and the rich flora surrounding it. The evening ends with dessert back in the glasshouse, where the experience comes full circle after the sun has set.