

At the Table in the Far North

Ingenious by Necessity by Dorothea Gundtoft

STEDSANS IN THE WOODS (see pp. 220–221) is a very special restaurant where the concept of eating locally is taken literally.



A few years ago, foodies probably wouldn't have visited the Nordic countries just to try the local cuisine—it was more of a “dare I try it” situation, with many tourists not overly enjoying the everyday Nordic food, such as herring on open-faced rye bread, licorice sweets (see pp. 188–189), Norwegian lutefisk, or the oft-discussed Swedish *surströmming*. In recent years, however, we've seen an explosion on the gourmet scene, and now it's difficult to even consider international cuisine without talking about or including the New Nordic food scene. Today, international chefs, food enthusiasts, and even the Michelin guide eagerly travel to the north just to try this new form of cooking, preserving, foraging, and presenting food.

Noma (see pp. 196–201) was, of course, the restaurant at the forefront, landing on top of the World's 50 Best Restaurant list four times, developing many talented chefs along the way. Some of these chefs decided to open their respective eateries to much acclaim: Kristian Baumann opened the 108, Christian Puglisi the Relae, Johan Erikson the Oaxen Krog & Slip, and Jo Boe Klakegg the Fauna—to name just a few of the great Noma alumni. These chefs have endlessly enriched the Nordic food scene with their extraordinary talents, never forgetting the constant urge to rethink recipes, while also never ignoring the harsh Nordic weather—another factor that does require a lot of new creativity when creating menus based on seasonal produce. →

