

THE ESTATE IS HOME TO ONE OF SWEDEN'S LARGEST ORGANIC DAIRY FARMS,



WHICH INFORMS THE RESTAURANT'S UNIQUE APPROACH TO FOOD.



WITH A CONSIDERED BLEND OF SWEDISH MODERN-DAY AND HERITAGE STYLE, ALL OF THE ROOMS AT WANÅS HOUSE A MIX OF VINTAGE FURNITURE WITH CONTEMPORARY ART, AGAINST A BACKDROP OF SCANDINAVIAN BLUES AND GRAYS. IN THE RESTAURANT, DISHES ARE A CELEBRATION OF MODERN NORDIC CUISINE (TOP LEFT).

had her chefs focus on finding a signature dish that everyone dreams about, whether it is the cardamom buns, the tartare made from the farm's own beef, or soft-serve ice cream made from the farm's own organic milk. Every day, Wanås Restaurant offers unpretentious cooking made with the freshest and purest local ingredients.

Featuring over 70 works of art, including pieces by such celebrated names as Marina Abramović, Antony Gormley, and Dan Graham, the estate became a must-see art destination in the 1980s and its renown has only grown since. A typical end of the day on the



estate can include walking under the moonlight to the sounds of a Janet Cardiff sound piece (*Wanås Walk*, audio walk, 1998), or searching for Jenny Holzer's 260 secret messages (*Wanås Wall*, 2002) on the old stone wall in the park—the perfect way to clear your mind before settling down in the restaurant where a seasonal menu is served using produce that is grown, hunted, and harvested on the estate.

Wanås is one of only 11 destinations with the highest certification as a Global Ecosphere Retreat, and the only one in Europe.