

*A Kahlúa
Guide to
the City*

CONNECTIONS

Stockholm



*The ultimate cocktail book
for urban connoisseurs*





STRANDVÄGEN

Every city has its own Park Avenue. In Stockholm the financial elite resides on Strandvägen, named after its location on the waterfront of Nybroviken bay. Expensive for those who want to live there. Free of charge for those who find bliss in a beautiful stroll.

“KAHLÚA
ON THE
ROCKS



KAHLÚA

[CONTENTS]



Section One STOCKHOLM

Design	8
Culture	22
Hotels	30
Stockholm images	44

Section Two NIGHT LIFE

Stockholm A–Z	72
Restaurant & Bars	92
Food	127
People	134

Section Three COCKTAILS

Kahlúa cocktails	148
Kahlúa cocktail competition	180
Kahlúa Espresso Martini	182

Kahlúa is a brand with old traditions and a modern approach. The first Kahlúa was served in Mexico in 1936. Since then the intriguing combination of flavours has been enjoyed worldwide. With past merits in mind, Kahlúa is now taking a big leap into the future.

In this cocktail book Kahlúa invited a group of Stockholm's most talented bartenders to help challenge the brand and create new exciting cocktails based on the coffee and vanilla flavours that are so typical of Kahlúa. The result is a collection of innovative cocktails, served to you in a book full of additional information and insights on what's cooking in one of the most modern capitals in the world.

This cocktail book gives you an update on the designers, restaurants and bars that everyone talks about in Stockholm. It gives you the hottest addresses, the most important cultural expressions, the prettiest hot spots and everything else you might need to connect with the city and its people. Because Kahlúa wants to be right there, in the middle of the first encounter, the reunion and the conversation to enhance the connection. Kahlúa wants to add to the moment and make those moments last.

 FJÄLLGATAN

The picturesque street with the stunning view used to be a gallows hill. Today the street is a landmark for both Stockholmers and tourists.

*“KAHLÚA
WHITE
RUSSIAN*

KAHLÚA

WELCOME TO THE CITY ON WATER

STOCKHOLM

FASHION & DESIGN

STOCKHOLM IS A DESIGN HUB WORTHY
A METROPOLIS. LET US INTRODUCE
SOME OF THE TOP DESIGNERS.

CULTURE

STOCKHOLM EMBRACES BOTH
THE OLD TRADITIONALIST AND
THE YOUNG EXPERIMENTALIST.

HOTELS

MORE IS MORE AT THE HOTELS THAT
ENSURE YOU GET THE MOST OUT OF
YOUR STAY IN STOCKHOLM.

PHOTOS

HIDEAWAYS AND HOTSPOTS.
STOCKHOLMERS SHOW THEIR LOVE
FOR THE CITY THROUGH PICTURES.



INGENIOUS MINIMALISM

Swedish design is characterized by ingenious minimalism. The untamed park Hagaparken in Stockholm is the perfect setting for the designs that radiate serenity at the same time as they display subtle elements of quirkiness. The historical references are often there to be found, but the designers have added their own personal imprints on the products.

DESIGN STOCKHOLM

Acclaimed photographer Stefan Holm takes us on a journey with some of Stockholm's most talented designers.

— PHOTO BY STEFAN HOLM, PHOTO ASSISTANTS RIDWAN KHARDINAL & TONY BANH —

A woman with red hair, wearing a grey long-sleeved top and a white skirt, stands on the left side of the image. In the background, a large, ornate classical building with arches and columns is partially obscured by lush green trees. The scene is set in a park-like environment with a grassy area in the foreground.

BACK BY ANN-SOFIE BACK & ACNE

Mikaela is wearing an asymmetric dress in bright grey and a matching grey sweat-shirt with shoulder pads. Ann-Sofie Back has been praised for her vanguardism and her ability to see beauty in ugliness. Shoes by Acne.

FIFTH AVENUE SHOE REPAIR

Therese's knitted and draped dress with open back is typical for Fifth Avenue Shoe Repair. The design duo's collections are characterized by minimalism, asymmetry and the black and white colour scheme.

MASSPRODUCTIONS

With the Tio Collection, Massproductions is likely to have succeeded in producing a future classic.

The chairs and tables, available in a variety of models and colours, are ideal for outdoor and indoor lounging.



FIFTH AVENUE SHOE REPAIR

*Therese is wearing a discrete dress with
accentuated shoulders and a layered
and knitted hat. Both from Fifth
Avenue Shoe Repair.*

BACK BY ANN-SOFIE BACK

*Mikaela wears a knitted top with oversized arms
from BACK by Ann-Sofie Back.*



ERIKA LÖVQVIST

Former ceramic and glass designer, Erika Löqvist has ventured into the beautiful world of water lilies and created a table that captures the flowers' true spirit. The lamps, carpet and shelves that complement the table in the water lily series are equally spectacular.



ACNE & THE LOCAL FIRM

Mikaela's army inspired moss green dress with front and back pockets by Acne is in line with the clean and neat cuts that have resulted in the brand's success worldwide.

Therese's shirt from Acne with pointy shoulders in silk crepe matches the long silk skirt with gusset pattern from The Local Firm, a brand that has become famous for its minimalistic and functional collections.

LISA BENGTTSSON
Lisa Bengtsson often picks up stories told by friends as well as strangers and transforms these stories into design patterns for textiles, porcelains and wallpaper. The comfy pillows, Mademoiselle, Svärmor and Sir Harald gently whisper their tales to the observant listener.

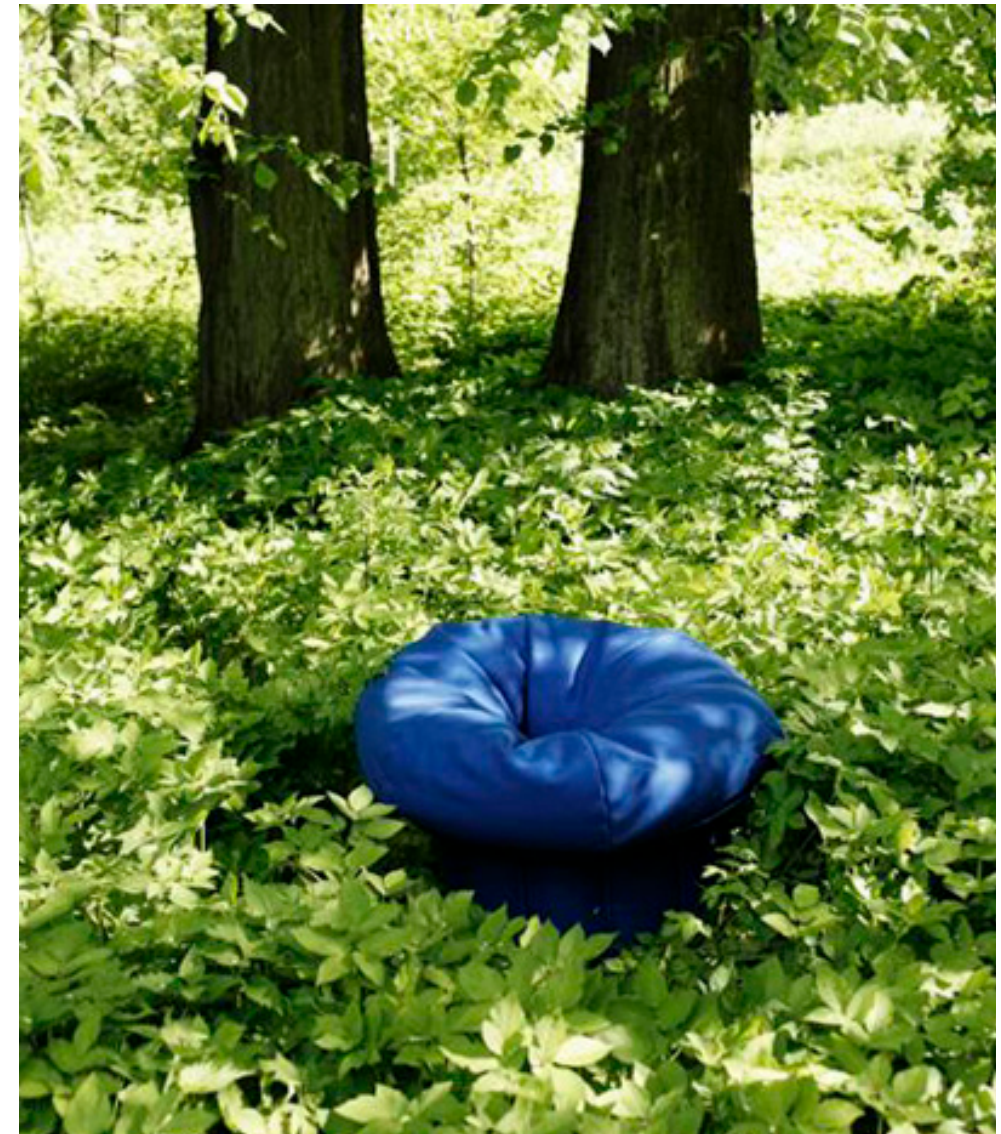
THE LOCAL FIRM
& WHYRED
There's in an easy-to-wear silk dress by Whyred, a brand known for its tailored cuts and simple but clever details. The classical outfit is topped with a pair of fun leggings from The Local Firm.

MINIMARKET
Mikaela's multicoloured wraparound dress from Minimarket shows off the designer trio's love for colours and patterns.



STINA SANDWALL

The Pip Pip Fågelbord certainly provides a suave dining place for hungry birds. Stina Sandwall's almost graphic bird-table is perfect for the design conscious and empathetic garden owner.



FORM US WITH LOVE

The design group Form Us With Love often begins its design process by thoroughly studying the production technologies available. The easy chair Swell was born when a former beanbag producer asked the group to design a product that would get his retired machines running again.



CREDITS

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Massproductions
www.massproductions.se

Form Us With Love
www.formuswithlove.se

BACK by Ann-Sofie Back
annsofieback.com

Fifth Avenue Shoe Repair
www.shoerepair.se

Acne
www.acnestudios.com

Whyred
www.whyred.se

Minimarket
www.minimarket.se

The Local Firm
www.thelocalfirm.com



CULTURE



Prêt-à-porter

ILLUSTRATIONS BY CARL KLEINER & WRITTEN BY CAROLINA EKMAN

Time has passed since Stockholm's art junkies had to travel south or across the Atlantic to satisfy their senses. Today the number of private initiatives on Stockholm's art scene is growing at a speed that would impress even a New Yorker. Innovative art galleries hold their ground against the fierce competition from cities like London and Berlin. And the exhibitions with the great names could satisfy even the most fastidious Parisian.

These cultural conditions are the result of new players in the field with a burning devotion along with generous private investors. In the area of Vasastan the self-financed art venue Bonniers Konsthall has established itself as a world leading institution of contemporary art. The area of Södermalm has Candyland, an artist collective that has created a foundation with its own set of rules.

“the number of private initiatives on Stockholm's art scene is growing at a speed that would impress even a New Yorker”

The challenging of norms and unwritten rules has lead to unpredictable and innovative exhibitions that attract a new audience. People who had never set their foot in an art gallery a couple of years ago are frequently attending art openings in the city. At the same time the conservative art dealers have had to make room for a new generation of art gallery owners that today resides in an old industrial building on Hudiksvallsgatan in the outskirts of the city.

The art has also invaded restaurants and cafés, and hotels compete in offering something more than the customary service and a plain hotel bar. The hotel lobby has become a showroom as good as any. The interest in art is bigger than ever in Stockholm. And today the city has an art scene that lives up to expectations. >>



Bonniers Konsthall

www.bonnierskonsthall.se
Torsgatan 19
113 21 Stockholm
08-736 42 48

Fotografiska

www.fotografiska.eu
Stadsgårdshamnen 22
116 45 Stockholm
08-509 005 00

When Bonniers Konsthall opened on Torsgatan in Stockholm in 2006 it was one of the first self-financed art institutions in Stockholm, and in Sweden. Behind the initiative was one of Sweden's most powerful family empires. The Bonnier family's plans for a new art venue were received with scepticism. The view on art as a public affair was predominant and the concern for a new excluding art scene reserved for the already initiated seethed under the surface. The result seems to have been quite the opposite. Bonniers Konsthall made way for new players.

The new cocky institution made competition tougher and put pressure on state-funded art institutions where as private art dealers suddenly had to face new co-actors with incipient creativity and without inhibitions. Praise hailed over the manager of Bonniers Konsthall, Sara Arrhenius. With an impressive sense of what's new and fresh, the venue was often in the forefront when it came to acknowledge new talent in Swedish contemporary art. The annual group exhibition with up and coming artists is today a must for anyone who wants to keep up with the latest. The triangle shaped Bonniers Konsthall has become a world-class player.

Private initiatives

In the spring of 2010 Stockholm was blessed with yet another private art initiative. The new centre for contemporary photography, Fotografiska, opened near Slussen on Södermalm. The ambition is a museum for world-class photography. An ambition confirmed with a retrospective exhibition showing the work of internationally famous photographer Annie Leibovitz. The initiators of Fotografiska are the two brothers Per and Jan Broman, who got economic support from a range of famous brands within the fashion, technique, car and furniture industry. The brothers have never tried to sweep the money from their private sponsors under the carpet. Instead they have proudly announced their partners' support, enabling them to hold four world exhibitions every year.

Today there seem to be a state of balance, where the public and the private complete each other. They constitute each other's alternative and counter balance. An exchange that has rendered possible a capital that today can show off one of the world's finest art institutions and one of the world's most excellent centres for photography. So is it so wrong with self-financed art? Or would it be more adequate to call it right?



Jonas Kleerup

www.galleri-kleerup.se
Tegnérsgatan 18
113 58 Stockholm
08-673 12 14

AG 925

www.ag925.se
Kronobergsgatan 37, 2tr
112 65 Stockholm
08-410 68 100

Nitty Gritty

www.nittygritty.se
Krukmakargatan 26
118 51 Stockholm
08-24 00 44

Grandpa

www.grandpa.se
Södermannagatan 21
116 40 Stockholm
08-643 60 80

Café String

www.cafestring.com
Nytorgsgatan 38
116 40 Stockholm
08-714 85 14

The art world in Stockholm is simmering. Collectives and networks of artists constantly create new platforms – both physical and virtual. Art collectives and networks are indeed no new phenomenon. They could be found as early as the end of the 19th century in cities like Paris and Berlin. But when the trend finally reached Sweden the country's art world was taken by storm.

Art dealers in the posh neighbourhood of Östermalm with its upper class audience who once set the tone on the art scene are today under threat of extinction. A new generation of art gallery owners have installed themselves in an old industrial building in a more popular neighbourhood on Hudiksvallsgatan in Vasastan. On Södermalm young entrepreneurs combine their interest in art with fashion or food in lifestyle stores like Grandpa and Nitty Gritty or in cafés and restaurants like String and Pet Sounds Bar.

Young art gallery owners like Jonas Kleerup and the brains behind neighbourhood Kungsholmen's bar and exhibition hall, Allmänna Galleriet 925 (AG), have become role models for the young and trendy. With their huge networks and their ability to combine the world of art with nightlife, their openings have suddenly become the new weekend warm-up before hitting the night club.

Art also appears in blogs and social media – easily accessible for those who have the will but not the means. Another new actor is the art collective Candyland with headquarters on Gotlandsgatan on Södermalm. Its offer is wide and varying since the ten members of the collective take turns in producing exhibitions. They create exhibitions that attract both national and international attention. Candyland is one of many new constellations who have proved that art can be equally fun and important and that an art gallery in Stockholm today doesn't have to be stiff and sterile.

Gallery 2.0



East

www.east.se
Stureplan 13
111 45 Stockholm
08-611 49 59

Riche

www.riche.se
Birger Jarlsgatan 4
114 34 Stockholm
08-545 035 60

Bauer

www.bauersthlm.se
Götgatan 15
116 46 Stockholm
08-640 08 20

Scandic Anglais

www.scandichotels.se/
anglais
Humlegårdsgatan 23
102 44 Stockholm
08-517 340 00

Story Hotel

www.storyhotels.com
Riddargatan 6
114 25 Stockholm
08-545 039 40

Tensta Konsthall

www.tenstakonsthall.se
Taxingevärd 10
163 04 Spånga
08-36 07 63

Since a couple of years art has found its way into day-to-day life in Stockholm. It started in 1991 when the restaurant East opened at Stureplan in central Stockholm. The establishment used art as a clever shortcut to a unique concept. One example is when photographer Jacob Felländer got to adorn the restaurant walls with his Jack Kerouac-inspired interpretation of the Big Sur – an exhibition that took the clientele to a place far away from the city. Another example is when illustrator Cassandra Rhodin offered a imaginative scenario with her creation "A Love Story" in aquarelle.

A couple of years later brasserie Riche, located a little further down the street, picked up on the clever concept. It didn't take long until the guests tried to make themselves heard above the pumping music to discuss artist Jonas Dahlberg's provocative installations in the restaurant restrooms (an installation that can still be seen in the restrooms of the Museum of Modern Art on Skeppsholmen).

Visitors at East are still welcomed with a constantly shifting décor depending on what artist has been given free reins. And many other restaurants and bars in the city has picked up on the trend and are now lending their walls to both established and aspiring artists. While restaurant Bauer on Götgatsbacken enriches the lives of its guests with over-dimensioned graphics from the design studio Dizel & Sate, hotels like Scandic Anglais in central Stockholm, Story Hotel on Östermalm and Clarion Hotel on Södermalm

Art to the people.

have found a niche in constantly changing exhibitions. In the run-down suburb Tensta, the prestigious art venue Tensta Konsthall thrones on the local square right in front of the market. And in central Stockholm a new generation of art gallery owners have found a haven in an old industrial building on Hudiksvallsgatan in Vasastan. The rundown neighbourhood with the seething energy brings to mind New York's Meatpacking District or London's East End.

In hotels, the subway, restaurants, fashion stores, cafés, suburbs and the city. Art has become a day-to-day trait that is enjoyed by people from every social stratum. One no longer has to be a buyer or a savant to enjoy Stockholm's art scene. Just like in New York and London, Stockholm's art world attracts both the curious and the initiated. Art in Stockholm has become popular entertainment.

HOME AWAY &

Three Stockholm hotels have found three different ways to offer something more than the regular hotel stay.

With some innovative thinking they have come up with new ways to satisfy both basic and modern needs. >>

HOTEL LYDMAR

QUAINT IS THE NEW COOL.
HOTEL OWNER PELLE LYDMAR HAS USED
THE CONCEPT TO PERFECTION.
PERSONALITY IS KEY AND A RELAXED
ATMOSPHERE THE WAY TO GET THERE.
BECAUSE NO PLACE IS LIKE HOME.

– Photo by Michael Andersson & Written by Anna Ring –



Lydmar Hotel

www.lydmar.com
Södra Blasieholms-
hamnen 2
103 24 Stockholm
08-22 31 60

Hotel owner Pelle Lydmar has understood the value of a place that feels as much at home as away. His legendary Lydmar Hotel opened its doors on fashionable Sturegatan in central Stockholm sometime in the early 1990s. Even then, Pelle Lydmar offered the visitor far more than cigarette-stained carpets and tap beer in a sponsored glass. The hotel's nightclub quickly became known as one of Stockholm's best. This small hotel bar surprised their guests with dedicated world-class artists and DJs who were flown in with the same regularity as the tide. When Lydmar Hotel closed down in the early 2000s, a large part of Stockholm's most trend conscious people became homeless – until now.

Since the re-opening of the hotel (or rather, a new hotel with the old name), in 2008 on Blasieholmen, Pelle Lydmar has taken a step in a new direction, as he always does. The hotel's new concept feels up-to-date at a time when the demand for lifestyle hotels with something outside of the ordinary increases exponentially. Today, a visitor

pays not only for shelter, but for a certain style. The stay should preferably be an extraordinary experience, a part of a desired lifestyle.

At Hotel Lydmar domestic comfort is found in every corner. Each room has its own, unique character with carefully selected furniture and modern art photography on the walls. The restaurant's interior with well-stocked bookcases, comfortable sofa groups and personal ornaments are reminiscent of a living room – there is not even a bar. Anyone who would like to order a drink may instead snatch hold of one of the bartenders that frequents the room.

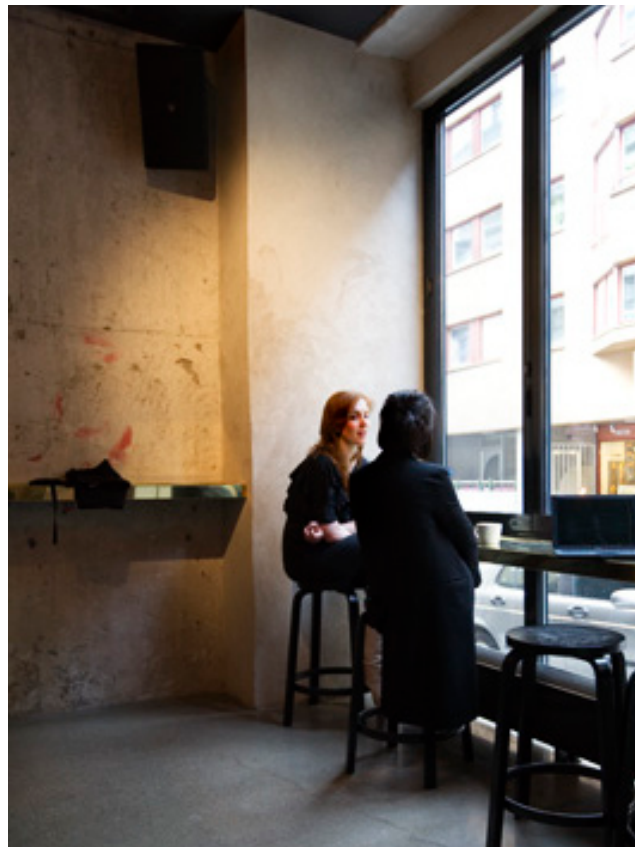
The feeling of being right at home is overwhelming. And what could be more surprising than to feel at home when you are away?



HOTEL STORY

THE MODERN TRAVELLER HAS BEEN
AROUND. HE KNOWS WHAT TO
EXPECT AND WANTS MORE FOR LESS.
A FEW HOTELS HAVE MANAGED TO FIND
A WAY TO SATISFY DEMANDS THAT
AT FIRST SIGHT MIGHT SEEM
INCOMPATIBLE. STORY HOTEL HAS
FOUND A GOLDEN MIDDLE WAY BETWEEN
THE CHIC AND THE CLEVER.

– Photo by Michael Andersson & Written by Anna Ring –



Story Hotel
www.storyhotels.com
Riddargatan 6
114 25 Stockholm
08-545 039 40

Newly opened Story Hotel has successfully found its niche, targeted at the urban visitor who is not only cost-conscious but also demanding. Adaptation is a necessity. A numbing recession, combined with a world-wide, growing environmental awareness has created entirely new opportunities for the tourism industry in general and the hotel industry in particular.

Situated on one of the back streets of posh Östermalm, but still within convenient distance to the nightlife of Stockholm city, Story Hotel is an option for the young, urbane traveller who demands more for less. In order to keep prices moderate without compromising on design, the booking and payment is done online. The hotel's small clothing store offers carefully selected quality brands from Milan and New York, which adds the little extra to the hotel experience.

The success of the hotel is evident especially in the ground floor area, where restaurateur Meshmesh Nildalen runs Story bar and restaurant. Since the opening last year the restaurant has attracted not only long-distance travellers but also locals, who appreciate the cosmopolitan concept that offers crossover food with a healthy touch. The environment is so enjoyable it threatens to steal attention from what is on the plate.

The people behind the successful atmosphere are founders Robert Hållstrand and Andreas Philipson, together with one of Stockholm's most prestigious architectural firms. Inspiration was taken from worn-out New York restaurants and bohemian Paris hotels.

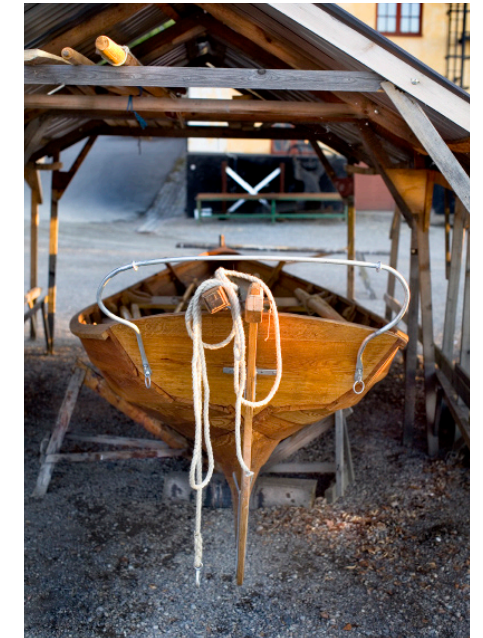
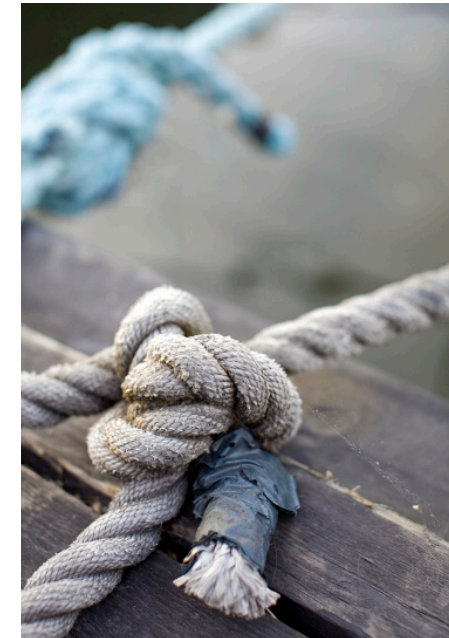
Story Hotel is simply a place where a new, demanding crowd has found a place to meet their expectations – and exceeded them.



HOTEL SKEPPS- HOLMEN

THERE IS A WAY FOR THE HEDONIST TO
SURVIVE IN A WORLD CHARACTERIZED BY
NATURAL DISASTERS AND GLOBAL
WARMING. HOTEL SKEPPSHOLMEN HAS
MADE ENVIRONMENTAL AWARENESS A
TRADEMARK WITHOUT GIVING UP STYLE,
DESIGN AND COMFORT.

– Photo by Michael Andersson & Written by Anna Ring –



Hotel Skeppsholmen
www.hotelskeppsholmen.se
 Gröna gången 1
 111 86 Stockholm
 08-407 23 00

Natural disasters and alarming reports on melting iceblocks and rising emissions have not only increased our environmental awareness, it has also created a whole new market for tourism. Eco-labelled products are no longer associated with the hopelessly untrendy. Instead, anything eco-friendly has become highest fashion. At Hotel Skeppsholmen the documented environmentally friendly standard of the hotel has become a successful trademark. Key words like “locally produced”, locally grown”, “green” and “moderately” are present everywhere in Stockholm’s new oasis, which recently opened in a historic building from 1699. >>



“THE THEME IS MODERN SWEDISH DESIGN USING BRIGHT NATURAL MATERIALS”

Here, recycling, using green energy and environmentally friendly cleaning products are incorporated into the routines of the hotel.

The hotel restaurant puts Swedish flavours in focus and specializes in traditional Swedish food, made from organic and locally produced ingredients. The decor goes along the same lines. The recently renovated interiors are designed by internationally established designer trio Claesson Koivisto Rune. The theme is modern Swedish design using bright natural materials. But origin is as important as the future. Each room is individually decorated using mementos and details commemorating many of the historical figures who have lived on the site at one time or another. Within its very own niche, the hotel manages to sustain its positions in a world where the challenge is to satisfy both the trend conscious and the environmentally conscious tourist, in a time where tourism is about aesthetics as much as ethics and where environmental awareness is becoming a necessity.

MÅRTEN TROTZIGS GRÄND

Stockholm's Old Town is a wonder of historical splendour and architectural delight. But the famous narrow alley Mårten Trotzigs gränd is most likely to be the result of a blunder. With its 90 centimetres in breadth the alley is as charming as it is impractical.

“KAHLÚA ESPRESSO MARTINI

KAHLÚA

Photo by MICHAEL CAVÉN

STOCKHOLM

A declaration of love in pictures

SERGELS TORG *The idea behind the sunken pedestrian plaza in central Stockholm was to create a meeting place for Stockholmers. Although the square with its famous superellipse-shaped fountain is somewhat run-down, Sergels Torg is still the place to be for national gatherings, public celebrations and feasts.*



***SPRINGTIME** As soon as the sun comes out there is a frequent scent of boat varnish in the air. In every harbour the boat enthusiasts trim their boats. But it's not all about work. The coffee break is almost as important as the polishing. A break every hour with a bun or a sandwich is mandatory.*

TAKE A DIP *There is no need to leave town for a swim. It is not unusual that a night on town ends with a night swim. But it takes an experienced Stockholmer to know when and where to take a dip to avoid strong currents. The best place for a swim under the moon is idyllic Långholmen on Södermalm.*



***NORDIC LIGHT** Wintertime is very dark. Summertime the sun never seems to set. Perfect for the nightbird. In time for the walk home after a night out, the sun is up again.*



***ANCIENT CITY** Stockholm was founded in the 13th century. Traces from that era can still be found in the Old Town, but buildings from ancient times characterize the whole city.*



Photo by MICHAEL ANDERSSON

PARKLIFE Green open space takes up more than 40 percent of the city surface. Bigger parks like Humlegården with its oak trees or Vitabergsparken with the red cottages are easy to find. Others are well-hidden secrets, like Ivar Los Park with the astonishing view behind a red picket fence on Södermalm.

Photo by MICHAEL ANDERSSON

***NIGHTLIFE** in Stockholm is renown. With a great music scene and thousands of bars and restaurants there is something for everyone. Top of the pops is Fredsgatan 12, a pop-up nightclub located outdoors on the stairs of the Royal Swedish Academy of Arts. Very chic, very trendy.*





***TRENDY HORNSTULL** Once called “the knife district” because of its rough reputation, this neighbourhood on Södermalm is today one of the trendiest in town. At restaurant and bar Loopen you’re right where you want to be – in the sun, by the waterfront, next to a plastic palm tree (you do what you can), right where it happens.*

***GRÖNA LUND** Stockholm is a city on water. So there is nothing unusual in taking the boat instead of the bus or the metro to get around town or out of the city. Some people even hop on the morning boat to get to work.*

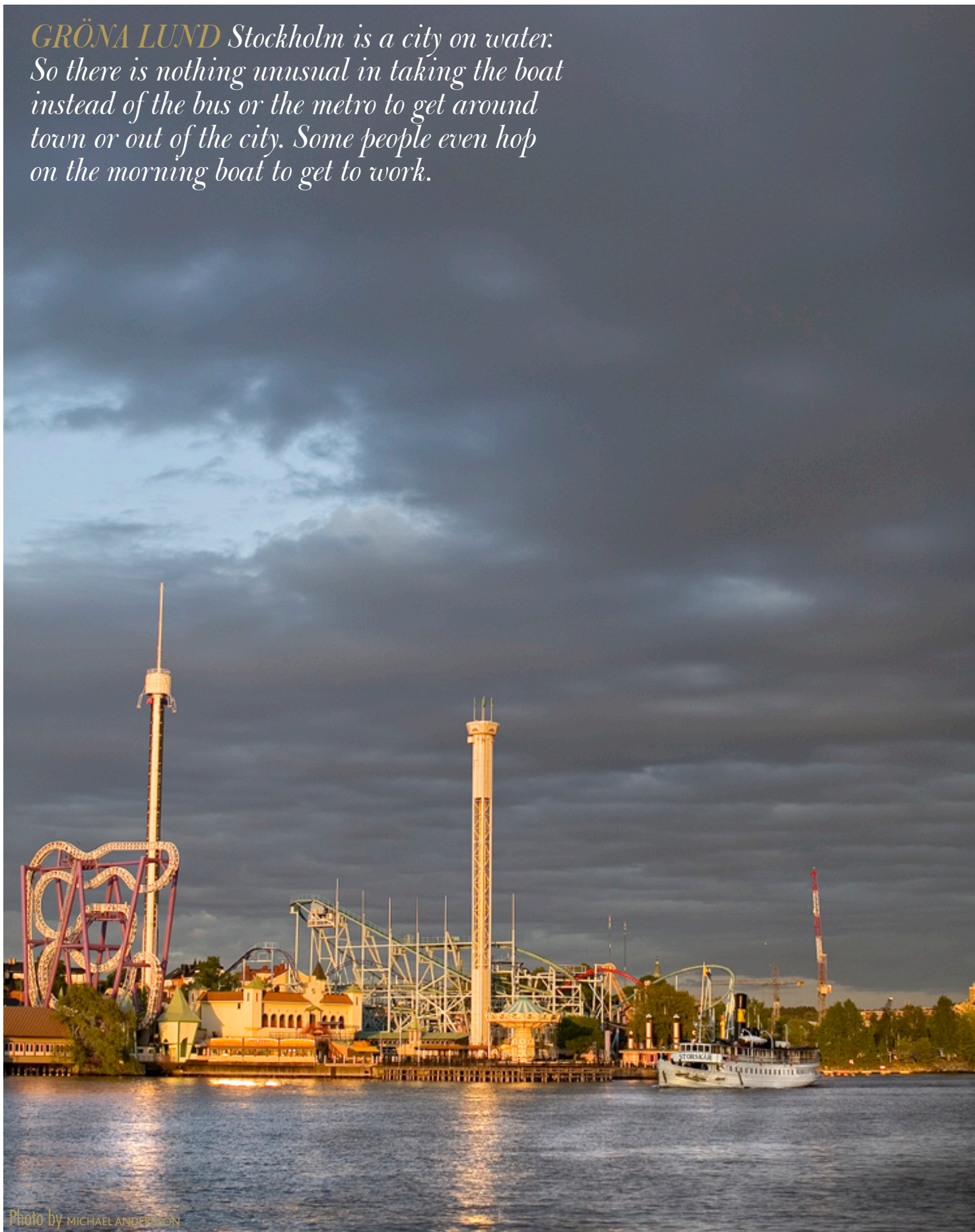


Photo by MICHAEL ANDERSSON



***WAITING FOR THE BOAT** A group of guys are waiting for the boat to take them out of the city. Maybe to a nice island for a barbecue. Maybe just around the corner for a glass of wine on a rock or in a bar.*

— PHOTO BY CLAUDIO ALEJANDRO MUFFAREGE —



SKANSEN The mythical open-air museum and zoo right in the centre of Stockholm has attracted visitors from all over the world for more than a century. The Swedish soul on display with domestic animals like bear and elk along with preserved environments from the past. The Christmas market is a given event for many Stockholm children.



***MIDSUMMER** The summer festival is a hedonistic celebration of the summer solstice. The feast usually involves traditional dances, accordion players, pickled herring and more spiced snaps than most people can handle.*



***HARD TO FIND** The best clubs are sometimes the hardest to find. Go to Södermalm and ask someone for the way to Skatteskrapan (“The Tax Scraper”). Then take the elevator up to the 25th floor and step into Och Himlen Därtill, a bar, restaurant and nightclub with one of the best views in the city.*

***HISTORY VS FUTURE** The Nordic Museum on Djurgården is located on historical grounds. That doesn't seem to bother the trendy crowd that hangs out at Josefina. The bar and restaurant is named after Queen Josefina and has the intention of carrying out her vision of spreading joy and good taste – and does so, in its own updated way.*



Photo by MICHAEL ANDERSSON



Photo by STAFFAN TELL



***COUNTRY LIFE** The Stockholm archipelago is one of the biggest archipelagos of the Baltic Sea with more than 24 000 islets. Several islands still have residents all year round. A different kind of life in tranquility that includes excentric fishermen and an occasional seal if you're lucky.*

FOOD, DRINKS & PEOPLE

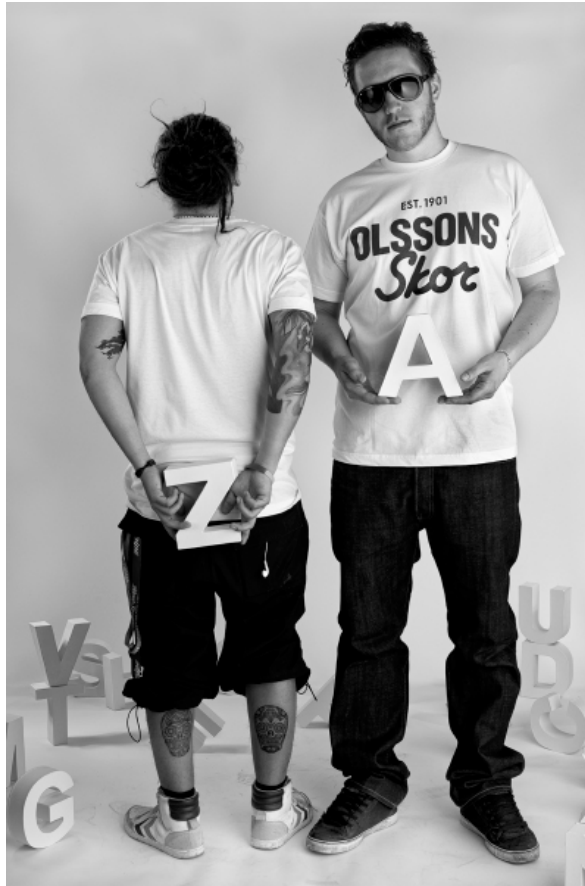
NIGHTLIFE

72
STOCKHOLM A-Z
*THE GENERALS OF
STOCKHOLM'S NIGHTLIFE LETS
YOU IN ON THEIR SECRETS.*

92
BARS
*EXPLORE THE BARS AND RESTAURANTS
THAT ADD SOMETHING UNIQUE TO
STOCKHOLM'S RESTAURANT SCENE.*

127
FOOD
*EXPLORE AN INNOVATIVE FOOD
CULTURE THAT IS WELL-ANCHORED
IN SWEDISH TRADITIONS.*

134
PEOPLE
*STOCKHOLM'S CREATURES
OF THE NIGHT TEACH
YOU HOW TO CONNECT*



(TR) SAMUEL / OLSSONS SKÖR



(TL) PÄR / OLSSONS SKÖR

STOCKHOLM

A — Z

Few have better insight in Stockholm's nightlife than its bartenders. With a ringside seat behind the bar they are the first to hear the latest music and see the newest trends. They have access to all bars — even the inaccessible. And they know every young and hip careerist that is worth knowing. With an alphabet of wisdom they let you in on the little secrets that help you get the most out of Stockholm.

ARTY

ARTY

“Renewal is really trendy in Stockholm right now. Things have started to happen in the city’s bar life for the first time since the 1990’s, and now there are plenty of cocktail bars and other things to enjoy in Stockholm. It’s a good feeling. Standards have been raised among all bartenders in Stockholm and the knowledge has increased. Those who work in the industry want to progress and create something new – perhaps this is a generational change in which those born in the 1980’s are now involved in developing Stockholm’s nightlife.”

SAMUEL / OLSSONS SKOR

BARTENDER

BARTENDER

“The bartender is the star in the bar, no matter how crowded the VIP room is. In Stockholm, it is often the bartender who gives the venue its character. At trendy bar Kåken, the bartenders are involved in the club events. Cadierbaren at Grand Hôtel is famous thanks to their skilled bartenders. The bartender is the person who, because of his expertise, may give you an extraordinary experience in Stockholm’s nightlife.”

SAMUEL / OLSSONS SKOR

CIRCUS

CIRCUS

“Stureplan in Stockholm is undoubtedly a real circus. But it’s fun and entertaining to see how everyone wants to show off, to be seen and heard the most. Just like at a circus. It doesn’t have to be a bad thing though. It creates a certain atmosphere in places like Stureplan, a place where people are normally so dressed up and put together. ”

FREDDIE JIDLOW / BERNIS



MATTIAS / BERNIS



MOHAMAD / LE ROUGE

DRINK

DRINK

“People have become much more aware when they order drinks, and a popular drink right now is the Negroni, a cocktail with gin, Campari and Martini Rosso. But there are still differences between what guys and girls want. Or, at least they believe there are. But just because a guy calls it a drink and not a cocktail, he still has a cocktail in his hand. It is just more likely that a guy gets his drink in a whiskey glass and the girl gets hers in a cocktail glass.”

MATTIAS SKOOG / BERNIS

EXTRAVAGANT

EXTRAVAGANT

“Stockholm is more extravagant in the summer. In regards to the nightlife, it is a small town. But going out on a summer evening in Stockholm is still something special with the restaurants with outdoor seating and all the people out and about. Nightlife in Stockholm has developed in recent years, there are more cocktail bars now, among other things. That makes it feel more extravagant too.”

VIKTOR ERIKSSON / BISTRO JARL

FRÄSCHT

FRESH

“In Stockholm, people really come to life in the summer. It is as if the entire city is in bloom and people look fresher than ever. Stockholm at its freshest, is best enjoyed in a bar with outdoor seating, a refreshing drink that quenches thirst well – a Frozen Gran Melon. And it doesn’t matter much where the outdoor seating is – just the idea of sitting outside, having a drink, is great.”

RICK BJERS / FENIX

GRÖNSAKER

VEGETABLES

“Sometimes people order drinks with vegetables. And not just a Bloody Mary. Cucumber in particular is a vegetable that is pretty easy to use in cocktails. Cucumber became part of the cocktail scene in Stockholm sometime at the end of the 1990’s. But it still holds a place in some drinks.”

MOHAMAD MANOUCHI / LE ROUGE

HEMLIGT

SECRET

“Naturally I’m thinking about secret bars that are a little different and kind of hidden. Inspired by 1930’s speakeasies, those secret bars from an era in which the cocktail was the main thing. Unfortunately it is very difficult to find such places in Stockholm. But they exist in New York, especially in Chinatown. Bageriet in Stockholm’s Old Town could be mentioned as an example of such a place. But I hope there will be more of them in the future – I think we’re ready.”

JESPER HARTMANN / KUNGSHOLMEN

IDEALISKT

IDEAL

“Regardless of what you consider an ideal evening, Stockholm can offer what you are looking for. The evening may start at noon by hanging out in one of the city’s beautiful parks. Humlegården is a hot tip if you want to remain close to the luxurious nightclubs around Stureplan. If you are in the mood for a more laid-back feeling, choose Södermalm and start in Nytorgsparken or Vitabergsparken. Then continue to a nice restaurant and end up at one of Stockholm’s nightclubs.”

MOHAMAD MANOUCHI / LE ROUGE



RICK / FENIX



TOMAS / LOKAL

JUICE

JUICE

“The beach or cocktails is what comes to mind when I hear the word juice. In Stockholm all good bartenders work with real fruit juice, not one of those where you need to use a toilet brush in order to remove the pulp from the glass. If the bartender knows what he’s doing your cocktail will not taste artificial, but fresh. And it must be well-balanced, that’s when it works best in drinks. If Stockholm was a juice it would be a mix of suburban and upper class.”

SEBASTIAN SUNDQVIST / OLSSONS SKOR

KAHLÚA

KAHLÚA

“In Sweden, Kahlúa is frequently used in most bars and taverns. Usually people order the classic White Russian – Kahlúa, vodka and milk. It is one of those drinks that people order year after year. But Kahlúa also appeals to a wider crowd. From the 20-year-olds to my grandmother, who may sip some Kahlúa together with her coffee. The drink played a key role in the cult film The Big Lebowski a few years ago, and that was great advertising, of course. But as everyone knows, variety is the spice of life! More and more talented bartenders have begun to experiment with Kahlúa as the main ingredient, combined with other, unexpected ingredients.”

VIKTOR ERIKSSON / BISTRO JARL

LYX

LUXURY

“Something feels luxurious when it is not in the absolute centre, but a bit off. Many people consider Stureplan to be luxurious, but there are definitely other places that also meet the desire for luxury. Restaurant Lokal is one example of luxury you can get in Stockholm. We maintain a high quality and are situated outside the absolute city centre. And one more thing! You do not have to have the thickest wallet to experience luxury!”

TOMAS BOLANDER / LOKAL

MALPLACERAD

MISPLACED

“Stockholm is a fantastic city – as long as you know the codes and where to go there is something for everyone. Keep in mind that some places around Stureplan have dress codes. Sneakers are a big no-no around there. But if you love your sneakers you can go to popular Södermalm and its many pubs. On Kungsholmen there are restaurants and bars for the more mature audience, and in the suburb Telefonplan the restaurant Landet has found a way to combine both trendy and traditional.”

MOHAMAD MANOUCI / LE ROUGE

NATTLIV

NIGHTLIFE

“Stockholm is known for many things – water, cobblestones, party, nature. No matter what you are looking for, you can find it in Stockholm. If you want a cosy, medieval experience you head to the restaurants in Old Town. If you want flair that can compete with New York’s Upper East Side, choose Stureplan’s nightlife. Are you mainly interested in a good frothy beer, try one of Södermalm’s numerous pubs.”

JESPER HARTMANN / KUNGSHOLMEN

OBETYDLIGT

INCONSPICUOUS

“It doesn’t have to be extravagant for life to feel fantastic in Stockholm. It may be the insignificant that gives your evening that little extra something. Like a walk in blossoming Kungsträdgården, ending with a glass of rosé on a terrace. Or an improvised picnic on one of the bridges at Skeppsholmen. Or, if the weather does not allow it – a quick stop in one of the many cosy cafés in the Old Town with a steaming hot chocolate.”

MOHAMAD MANOUCI / LE ROUGE



CRISTIAN / LOKAL



SEBASTIAN / AKVAVIT

PULS

PULSE

“Stockholm really has a pulse. There is a lively atmosphere, created by people, good drinks and tasty food. There is a nice feeling in this city. Or, feeling, mood, vibe... call it whatever you want. And it is reflected in everything – food, music, people. It’s happy and it is like a... pulse. Yes, pulse is a great word to describe Stockholm, I think. “

JOHAN MATTSON / HOTELLET

Q-MÄRK

Q-LABELLING

“The fact that a building can be K-labelled, and therefore protected from modification, and further construction work, is well known. Broadening the concept one may also find the Q-label, which is also a protection of the building. If you want to experience Stockholm from a Q-or K-labelled place, then visit restaurant Lux on island Lilla Essingen, or pastry Lyran in Skärholmen. They are located just outside the city centre, but Stockholm will absolutely never be ashamed of these places!”

VIKTOR ERIKSSON / BISTRO JARL

RAGGNINGSREPLIK

PICK-UP LINE

“It doesn’t happen very often that you hear a pick-up line in my bar. Unfortunately. But if you want to pick someone up, you should go to Terrassen in the summertime. It is the essence of Stockholm’s nightlife in the summer. It rules. Seven clubs in one place and talented DJs. Highly recommended for a wicked summer in Stockholm where you definitely will hook up!”

BOUDY GHOSTINE / SALONGEN

SCHYSST

NICE

“Quality service is undoubtedly the nicest thing you can get as a guest somewhere. Along with a nice dinner and excellent drinks. Or maybe some good wine. The thing is though, when you work in this business, you learn what you can expect from different venues. If you go to a cocktail bar like Cadierbaren at Grand Hôtel, of course you can order something more advanced and old school. But if you go to a place around Stureplan that is open until five in the morning, you cannot have such high demands. But a Jack and Coke can be nice too.”

SANDRA GROUPENDAL / PURE

TRICKS

TRICKS

“It may be a general perception that bartenders engage in a lot of tricks behind the counter, but that’s not always true. I have transcended the show-off stage and now know that there are things more important than to be able to ‘create magic’ behind the bar. To make things run smoothly and that the work environment at my restaurant Supper is pleasant, enjoyable and safe, for example. But above all it is about being able to give faster and better service to more people – those are the real ‘tricks’, if you ask me!”

DANIEL HOLGERSSON / SUPPER

UNDERLIG

STRANGE

“As a bartender, the strangest thing in Stockholm’s nightlife, is all the weird drinks people want you to make for them. But as a bartender I pretend not to care, no matter how weird the order is. I just tell myself that it is not weird at all that the guy on the other side of the counter just asked for a Jägermeister with milk. I do my job. Another strange thing about the Swedes – why do they think they are being cheated if there is a lot of ice in the drink? The alcohol is still there anyway, as strange as it may sound.”

ANDERS NÄSLUND / PONTUS!





DANIEL / SUPPER

VIP

VIP

“I do not think VIP is the right word to describe Stockholm, because in this city anyone can do anything. It is easy to feel like a Very Important Person in Stockholm. It is democratic in that way. In other cities, like Miami, the VIP culture is much more elaborate. But because Stockholm is a small city you cannot afford running the VIP business here. But it is a seasonal town, so there is probably a bit more VIP going on in the summer, surely.”

PABLO BAÑADOS / LEMON

X-BOX

X-BOX

“When the game Guitar Hero hit Stockholm, it meant that pre-going out parties were here to stay. When music and skills – or lack of skills – are mixed with beer, wine or the drink of the evening, you can be sure to have a great evening. And if you happen to have cool or party prone neighbours, then the theme for the after party is all set. Playing X-box can be an awesome start to an equally wicked night out in Stockholm.”

JESPER HARTMANN / KUNGSHOLMEN

YIN & YANG

YIN AND YANG

“To generalize and simplify, the expression Yin and Yang symbolize the black side (Yin), which is dark and moist, and the white side (Yang) which is bright and warm. Or, to put it bluntly: Yang is the lovely outdoor bar in the evening twilight on one of the boats in Slussen. And Yin is a cool nightclub like Spy Bar, where you stay and dance until five in the morning.”

JESPER HARTMANN / KUNGSHOLMEN

ZENIT

ZENIT

“When the sun is at its highest, in zenit, and not a shadow is to be seen, it is time for brunch. Brunch is the perfect way to recharge after last night’s escapades. If you want to treat yourself properly, you may choose to have brunch in a hotel – Grand Hôtel is top of the line. Or choose a less exclusive brunch at Fåfången, that also serves Stockholm’s only completely gluten-free brunch.”

DANIEL HOLGERSSON / SUPPER



MATTIAS / UTECOMPANIET



VIKTOR / BISTRO JARL



Photo by Michael Andersson
Written by Carolina Ekman & Maria Lundqvist

RESTAURANTS & BARS

In the capital of Sweden you find some of the world's most talented bartenders. In the restaurant kitchens around the city acclaimed chefs create new international food trends and inventive restaurateurs bring the perception of concept restaurants to new levels. In Stockholm you are sure to find anything you ever wanted — and more.



HOTELLET

EVERYTHING AND MORE

A place that has everything and a little more might seem like a dream. But the dream has come true at Hotellet, withing walking distance from vibrant Stureplan. This is a venue where you can eat dinner, lounge, mingle and party without moving an inch. The restaurant — named Le Grill — is known for its meat dishes, but it also serves delicacies like lobster soup and Scallop Saint-Jacques. Accompaniments are by choice. The décor is international and trendy. It means not very cosy but oh so refreshing. The bar is one of Stockholm's tallest where champagne orders are frequent. The garden in the backyard is a hot spot in the summertime where you drink perfectly mixed cocktails and hang out in the comfy couches or dance until the break of dawn.



1900

HOMELY HIP

Traditional home style cooking has been the highest culinary fashion for a few years now. In Stockholm, the trend peaked at a modest backstreet in the city centre. Niklas Ekstedt, known from his cooking shows on TV, has managed to set up a national romantic oasis that appeals to locals and visitors alike. The restaurant's interior seems like something out of a 19th century painting by Swedish national romanticist Carl Larsson, set in the Swedish countryside. The dining room is decorated in a light and airy style, reminiscent of the turn of the century. It is as if Carl Larsson himself was consulted and asked to help out with the interior. The menu adheres to the theme, with Swedish culinary traditions and locally grown ingredients. But the award-winning chefs also offer innovative variations on old recipes. It is home cooking at its best – genuine but not conservative.

ADDRESS: REGERINGSGATAN 66 , 111 39 STOCKHOLM, PHONE: 08-20 60 10 INTERNET: WWW.R1900.SE





AQUAVIT

WORTHY A WORLD METROPOLIS

Swedish star chef Marcus Samuelsson made his career backwards. First he took New York with his Swedish inspired luxury food, at his own restaurant Aquavit. A few years ago it was Stockholm's turn. Aquavit Grill & Raw Bar is located on the ground floor of the new fancy building Clarion Hotel Sign, with a view of Norra Bantorget. While his restaurant in New York is known for its classic Swedish meatballs and herring, grilled food is what's on the menu at the Swedish sister restaurant. Meat from the grill is served in all sizes and varieties, combined with side orders of choice. "Raw Bar", enthroned in the middle of the dining room, serves oysters and Marcus Samuelsson's own variations of seafood in tasty tapas versions. The heart rate is high at this centrally located bar, but thanks to the airy interior of the Scandinavian minimalist style, it never feels cramped. A restaurant worthy a world metropolis has found its way to Stockholm.



BERNS

HISTORY AND FUTURE

In the middle of Berzelii park in central Stockholm is Berns. Since the opening in 1863 the establishment has attracted rock stars, actors and politicians. Berns unique and glamorous history is imprinted in the walls and in the so-called Red Room, where famous Swedish author August Strindberg used to drink away his sorrows in the 19th century. But Berns isn't all about history. Today this is where some of the city's trendiest people hang out. At the nightclub 2.35:1 you can listen to some of today's hottest DJs. There are two restaurants where you can dine like a king and a summer terrace that has one of the best locations in town. In the heart of Berns there is a stage where you can watch international artists perform under grandiose chandeliers. Berns is the place that inspires and where you can absorb history, try out a few of the cities best chefs, enjoy your favourite band live or party until dawn.





BISTRO JARL

WELCOMING EXTRAVAGANZA

The inconspicuous place in the middle of fancy main street Birger Jarlsgatan in Stockholm is a true tribute to the extravagant 1980s. The restaurant with its stellar location has been serving oysters and champagne to Stockholm’s most demanding clientele since 1987. The most attentive waiters in the city, the white linen tablecloths, the high ceilings and the ample champagne bar feel unusually far from humble Sweden. The French restaurant culture is prominent, and the atmosphere is as welcoming as a Parisian bistro. In the summer, the large terrace is a watering hole for Stockholm’s young and trendy. But the mixed crowd is proof that anyone is equally welcome to a glass of champagne, slurping oysters or tasting any of the famous desserts. As long as you do not wear sneakers, that is.



CLOUD NINE

AFTERNOON TEA

The restaurant with both a deli and a dessert room is situated in the refurbished neighbourhood around Norra Bantorget in the city centre. The menu is inspired by French colonial classics like steak tartare and moules. The décor follows the same theme, with tile floor and rustic furniture. You can either have your dessert by the table, or in the charming room that is exclusively reserved for desserts. This is also where you go for a luxurious afternoon tea. If you're more into cheese and charcuteries there is an adjacent boutique where you can buy and take home with you.



F12 SALONGEN

IMAGINATIVE AND DARING

When top restaurateurs Melker Andersson and Danyel Couet were to open the new place, Salongen, adjacent to their famous restaurant Fredsgatan 12 in central Stockholm, they chose a set designer to create the perfect and unique decor. With classic Chesterfield sofas, heavy draperies, dark wooden floors and well-stocked bookcases the thoughts automatically wander to British turn of the century style. The result is a sense of tradition and luxury and the experience feels like sipping on a good whiskey at an English gentlemen's club. This place is equally suited for the starter drink as the last drink of the evening. If you are hungry there is a bar menu with lighter dishes. F12 Salongen is a daring and innovative concept in a city where ancient and genuine usually replace the new and fresh.

ADDRESS: FREDSGATAN 12, 111 52 STOCKHOLM PHONE: 08-505 244 04 INTERNET: WWW.F12SALONGEN.SE



FENIX

WITH SOMETHING FOR EVERYONE

For a long time, one of Stockholm's most crowded streets was dominated by anonymous taverns and sleepy pubs. But as Götgatsbacken transformed from dreary transportation route to one of the city's best shopping streets, the restaurant range also changed. Today Fenix Bar & Restaurant enthrones on the crest down to Medborgarplatsen. The large dining room with its checkerboard floors, large mirrors and the typical booths with pvc-covered sofas in red, reminiscent of an old classic beer hall. But Fenix Bar & Restaurant is more than that. Crossover cuisine resides on the trustworthy menu. Here you can order Swedish classic Toast Skagen, succulent cuts of meat or a solid burger à la maison. The place has the ability to satisfy most tastes, just like the menu. The bar is crowded and noisy in the evenings. In the summer Fenix is one of the best bars in the city. With your feet dangling out of the large windows, you may watch the beautiful people walking past Götgatan. At night the nightclub in the basement comes to life and offers the same versatile approach as the rest of the place – the one that fits most and never disappoints.

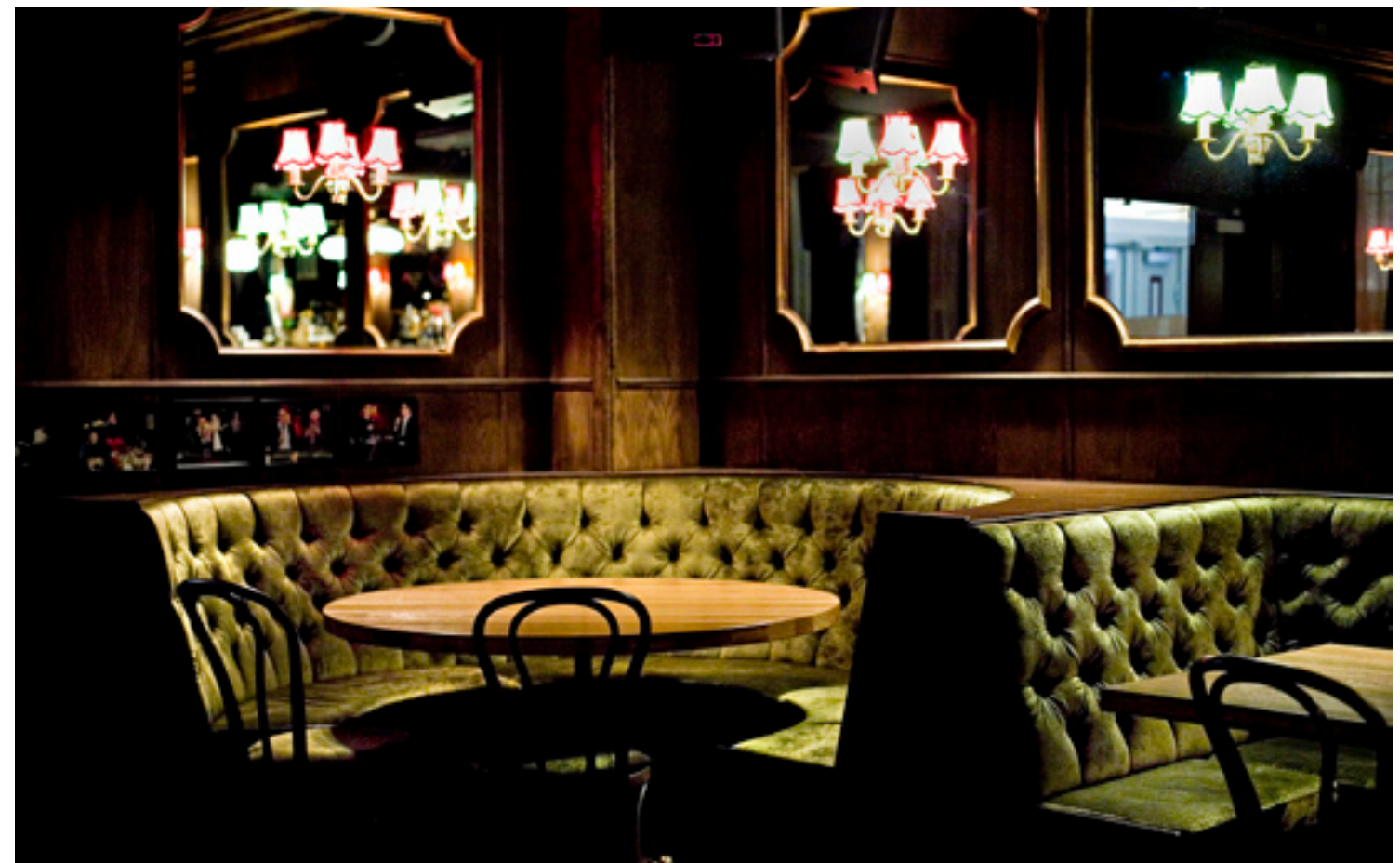


KÅKEN

SECRET HOT SPOT

Hidden away behind the bar at restaurant 1900 is Kåken, a trendy joint for the chosen ones. At Kåken it is the unexpected that attracts. The bar reminds more of a British pub than a trendy bar. The décor is inspired by old American movies from the 1940s. Green velvet, dark wood and white tablecloths go perfect with the classic cocktails that are served by bartenders with great knowhow. Around midnight the place is crowded with party people who knows how to dress and behave to be noticed. In the summertime the terrace becomes a watering hole for Stockholm's media crowd that meets and mingles here like there was no tomorrow.

ADDRESS: REGERINGSGATAN 66 , 111 39 STOCKHOLM PHONE: 08-20 60 10 INTERNET: WWW.R1900.SE





KUNGSHOLMEN

LUXURIOUS FOOD COURT

North Mälärstrand suddenly came to life when the celebrity chef Melker Andersson was charmed by the beautiful but sleepy bay. Since Kungsholmen Restaurant (named after the district with the very same name) opened its gates, Stockholmers have pilgrimaged to the quayside adjacent lake Mälaren, with its beautiful view of Riddarholmen, Västerbron and Södermalm. The environment inside the restaurant is lively and more like a lounge than a restaurant. The innovative facility has been likened to a more luxurious version of a food court. The place has six open kitchens with different lines – from sushi and grilled food, to slow food, luxury cuisine and, of course, Swedish cooking. Some of the city's best bartenders work behind the bar, and the cocktail menu, which is divided into continents, have been much talked about. The huge panoramic windows offer a fantastic view. In summer the bobbing pontoon is one of the most popular bars in town.



LE ROUGE

LUSCIOUS DECADENCE

The Swedes have a reputation of being restrained. Brasserie Le Rouge proves the contrary. The inspiration is taken from famous French entertainment palace Moulin Rouge in Paris. The restaurant is an orgy of decadent turn of the century style, where the old vaults of Stockholm's Old Town have been decorated with heavy velvet, fringes, fitted carpets and contemporary details. Every now and then Le Rouge even puts on its very own Soirée Rouge, with both burlesque and can can. The menu is French, of course, with some Italian influences. The chef behind the pots is well-known, French-affined Danyel Couet, who has won awards in both Sweden and abroad.



LOKAL & LEMON BAR

NEIGHBOURLY AND VIVID

Restaurant Lokalt opened in 2000 and has become a place for media people that have grown tired of Stureplan. The reason might be that the place seems to be the essence of Stureplan but on a smaller scale. Lokalt is divided in a dining room, a lounge and a more vivid bar. In the dining room you can have a great meal for reasonable prizes, in the lounge there is room for chatting and, on the weekends, you get everything else you can think of in the bar. A few metres down the street is the bar for party people. Lemon Bar is small and very friendly and the crowdedness makes it impossible not to make new acquaintances.

ADDRESS: SCHEELEGATAN 8, 112 23 STOCKHOLM PHONE: 08-650 98 09 INTERNET: WWW.LEMONLOKAL.SE



STORSTAD & OLSSONS SKOR

POPULAR DUO

This lively hangout in the city center of Stockholm is a safe bet. Restaurant Storstad has attracted party people for more than a decade. The long bar invites you to mingle and a little further into the restaurant you can put the ambitious chefs to the test. Like many other restaurants in Stockholm, Storstad also lets aspiring artists use the walls. As evening changes into night, whoever wants to can walk down the street to Olssons Skor. Just like the name (“Olsson’s Shoes”) implies, this was formerly a shoe shop. The shoes are long gone and the old shop has turned into a small and cool backroom for restaurant Storstad. The décor is reminiscent of the smaller bar clubs found in global cities like Barcelona, Paris, London or New York. Yet one has managed to squeeze in a huge mural of the Manhattan skyline, an aquarium, a dance floor and a disco ball. The muted colors create a suggestive atmosphere that stimulate Stockholm’s nocturnal animals. Olssons Skor attracts both people with high demands when it comes to music and those who are looking for Stockholm’s best cocktails.





PONTUS!

OVERWHELMING SECRET

The restaurant has been compared to world-famous restaurateur Terence Conran's restaurant Quaglino's in London. Just like the gigantic place in London with the inconspicuous entrance, Pontus! is a place for those who want to feel chosen. The grand room, with the secret, little entrance from a side street to fancy Birger Jarlgatan, has three open floors. At one end a fifteen meter high library wallpaper reaches from floor to ceiling. On the ground floor the fine dining room spreads out with big round booths framed by high drapes and lower tables with chairs. Pontus! with its exclamation mark in the logo, is a Stockholm restaurant that succeeds in overwhelming even the most urbane with its food performance and amazing design.

ADDRESS: BRUNNSGATAN 1, 113 38 STOCKHOLM PHONE: 08-545 273 00 INTERNET: WWW.PONTUSFRITHIOF.COM/PONTUS





PURE

THE COCKY NEWBIE

Right in the epicentre of Stockholm's nightlife, a new steamy nightclub opened their doors and welcomed the Stureplan crowd. At Pure the theme is disco, with all the neon and glitter that it implies. The audience is young but regular club goers, which places additional demands on both DJs and cocktails. The dance floor pulsates of disco and house, and the bar serves well-mixed cocktails for young people who require quick and attentive service. Novelties are notoriously volatile, but the nightclub Pure is a cocky newbie among the Stureplan entertainment facilities and has found its niche. Thanks to the fine balance between fun flashbacks to the disco era and forward-looking interior with grand chandeliers and an abundance of white, chances are that Pure, with its broad focus, will survive.



SUPPER

A DAYTRIP TO THE FAVELAS

Opening the door to Supper on Östermalm is like ending up right in the middle of South America's tickling culture. It is the poor, but colourful suburbs known as "favelas" that inspired the restaurant's appearance. Here you sit down on colourful sofas around large tables, or in the cosier part which brings to mind a South American square at dusk. The menu features appetizers like garlic and chili-fired gambas, and piglet with mango glaze and melon. Every dish comes with one or two side dishes, creating a cosy maze of plates on the table. And for those who want to experience more of South America, there is a smoking room where you can smoke cigar.

ADDRESS: TEGNÉRGATAN 37, 111 61 STOCKHOLM PHONE: 08-23 24 24 INTERNET: WWW.SUPPER.NU





 MODERNA MUSEET

Chubby and colourful ladies guard the entrance of Stockholm's Museum of Modern Art on Skeppsholmen. Artist Niki de Saint Phalle's sculptures have become a landmark that makes it very easy for visitors to find their way to one of Europe's best museums of contemporary art.

KAHLÚA
BLACK
RUSSIAN

KAHLÚA

FOOD *for* THOUGHT

One is in love with home cooking, another celebrates ecology and the third sees the beauty in the simple. Three award-winning Stockholm chefs that each have excelled in their own field gives you a heads up on what's hot and what's not.



— Photo by Michael Andersson & Written by Anna Ring —



KITCHEN ECOLOGICAL

with

Viktor Westerlind

WHEN VIKTOR WESTERLIND WORKS THE POTS IN THE KITCHEN, ECOLOGICAL THINKING IS ALWAYS SOMEWHERE IN THE MIX. GOOD FOOD IS WHAT NATURE OFFERS. GREEN LUXURY IS CREATED BY USING LOCALLY PRODUCED COMMODITIES AND LETTING THE FLAVOURS OF THE MAIN INGREDIENT DOMINATE THE DISH, SAYS THE ACCLAIMED CHEF.

As a winner of the Cook of the Year award in 2009 and a key figure in the Swedish Culinary Team, Viktor Westerlind is one of Stockholm's most promising newcomers. Only 27 years old, he has already worked at some of Stockholm's most famous restaurants such as F12, Grill and Sjögräs. Today, he works within the well-known restaurant group Pontus where his ecological thinking has become an important asset.

— Sure people have an environmental awareness today. But we rely too much on eco-labelling. Organic food should be locally produced, otherwise nothing is gained, says Viktor Westerlind.

He refers to the increasing consumption of organic vegetables, but highlights the paradoxical fact that most organic vegetables in Swedish grocery stores have been grown in countries far away.

— Organically grown vegetables from China have already polluted half the globe on the way over here. A lot of times you meet people who know what a mango tastes like but have never heard of buckthorn, although it grows close to us, in our own country, says Viktor Westerlind.

He has the same view on long-range transport of organic meat. But a boycott of meat in order to be more environmentally friendly, he considers only a half-truth.

— Many vegetarians eat quorn instead, a fungal protein that serves as a complement. But quorn is a fungus imported from the USA, Brazil or China, which means large amounts of emissions to get here.

Instead Viktor Westerlind suggests eating Swedish organic meat, and using every part of the animal.

— Keeping it simple makes it taste better, and one should keep the flavours clean and pure. Let lamb taste like lamb, for example.

The philosophy of cooking, according to Viktor Westerlind, is as simple as can be — local flavours taste more.



KITCHEN TRADITIONAL

with

Victor Lagerstedt

VICTOR LAGERSTEDT STANDS STEADILY IN FRONT OF THE STOVES AT RESTAURANT RICHE. THE CHEF AT ONE OF STOCKHOLM'S MOST FAMOUS BRASSERIES FINDS INSPIRATION IN THE COOKBOOKS BY SWEDISH CHEF LEGEND TORE WRETMAN. IN THEM, HE FINDS THE ANSWER TO EVERYTHING.

Traditional chef Victor Lagerstedt is part of the chef team at one of Stockholm's most elegant brasseries. He came to Riche in 2000 as an apprentice when he was only eighteen years old. Today the restaurant has become part of his life, a life's work he constantly wants to develop and influence.

– I am not going to be pretentious and say I find inspiration in rocks on the beach. It is actually simpler than that. I steal, then I refine by deleting or adding. Another trick is to salt and pepper thoroughly. Swedish cuisine is good but too mild, so use plenty of salt, Victor Lagerstedt reveals.

For a long time, exotic flavours have dominated the menus at the restaurants in Stockholm, but recently traditional Swedish home cooking has experienced a bit of a renaissance

– untrendy, blunt Swedish food has suddenly become trendy. Victor Lagerstedt wholeheartedly believes in cooking from scratch. Ready-made is a dirty word.

– In order to perform and do my very best I try to think 'damn I'll show everyone that I can make roast pork with onion sauce', says Victor emphatically.

Brasserie Riche has served Swedish traditional cuisine for many years. Lately the restaurant, together with Victor Lagerstedt, has also refined the otherwise quite stout Swedish cuisine and created lighter dishes as well.

– Today, no one wants dishes covered in heavy sauces, based on flour, especially not in the summertime. You have to adjust the menu accordingly.

But his drive is not only in the adaptation. Victor Lagerstedt also looks for the challenge.

– I refuse to say I am happy just to make the guests happy. I want to show them something new. I want the sceptical guests to dare trying the calf's tongue and say: 'wow that's quite something!', says Victor Lagerstedt.



KITCHEN LUXURY

with
Danyel Couet

LUXURY DOES NOT HAVE TO EQUAL WHITE TABLECLOTHS OR ADVANCED RECIPES BASED ON DIFFICULT WORDS. IT DOES NOT HAVE TO EQUAL MORE EXPENSIVE INGREDIENTS EITHER. LUXURY IS SIMPLICITY IN AGREEMENT WITH A WELL-REFINED COMMODITY. AT LEAST IF YOU ASK STAR CHEF DANYEL COUET.

Award-winning chef and cookbook author Danyel Couet is one of Sweden's most successful restaurateurs. As early as the age of 22 he won silver medal in the French cooking contest Bocuse d'Or. Five years later it happened again, as he won Olympic gold with the Swedish Culinary Team. Today he is involved in eight famous restaurants in Stockholm, including F12 (Fredsgatan 12).

– F12 is a gourmet place with an extremely high standard. The restaurant is simply for those with a major interest in food. We constantly try to be 'on the edge', both in terms of food and experience, Danyel Couet explains.

He does not really like the concept of gourmet food. Instead, he seeks inspiration in restaurants that can maintain a variety and a wide repertoire. And with influences from all over the world, Danyel Couet has gained a varied and international style. But the foundation of his cooking is real and wholesome peasant cuisine.

– Imagine grilled pork, is there anything more delightful?

Simplicity is the sanctity of Danyel Couet's kitchen. All things simple and natural proceed anything artificial, and presentation is as important as taste.

– Many chefs fuss around too much in the kitchen. Instead of cutting the commodities in fancy ways beyond recognition, I prefer to be able to see what I eat. Simplicity in the kitchen also requires far greater knowledge than over-worked meals. You should not play with your food, although a small pinch of humour is always welcome.

For Sweden's most recognized luxury chef simplicity is just so much more than truffle and caviar.

– Luxury costs, but make sure you see what you pay for, says Danyel Couet.



WHAT IS CONNECTION TO YOU?

LIFE IS ABOUT BELONGING AND TO BELONG
YOU HAVE TO CONNECT. THE STOCKHOLM
NIGHT IS ONE OF THE WORLD'S BEST
SCENES FOR PEOPLE TO CONNECT. SO
WE ASKED THE CREATURES OF THE NIGHT
WHAT CONNECTION IS TO THEM.











STOCKHOLM'S BEST KAHLÚA

COCKTAILS

148

COCKTAILS

A FEW OF STOCKHOLM'S BEST

BARTENDERS SHARE THEIR

FAVOURITE KAHLÚA CREATIONS.

180

KAHLÚA SIGNATURE COCKTAIL COMPETITION

183

KAHLÚA ESPRESSO MARTINI

NINE EASY STEPS TO MAKE THE

CREAMY COCKTAIL THAT HAS

ALREADY BECOME A CLASSIC.

SAILOR JERRY

3 cl Kahlúa
3 cl Sailor Jerry Rum
lime juice
Red Bull



VERACRUZ ICED TEA

3 cl Kahlúa
2 cl Tequila Blanco
1 piece of lime
1.5 cl flower honey
mentha
white lager



HERNAN COLLINS

2 cl Kahlúa
2 cl Absolut Vodka
2 cl lemon juice
1 cl sugar syrup
4 cl cranberry juice
soda



COFFEE PAANTSCH

3 cl Kahlúa
3,5 cl Havana Club 7yo
6 cl black tea scented with tropical fruits and flowers
1,8 cl lemon juice
0,6 cl pomegranate sugar
2 dashes of Fee Brothers Orange Bitters
2 dashes of Bitter Truth Bittermens Xocolatl Mole Bitters
orange zest



PORT KURANT

3 cl Kahlúa
1,5 cl Absolut Kurant
1,5 cl port wine
coffee beans



MEXICHIQ

3 cl Kahlúa
1,5 cl Muroise du Val de Loire
1,5 cl gin
4 cl cranberry juice



COFFEE MANHATTAN

3 cl Kahlúa
2 cl Canadian Club whisky
1 cl Antica Formula Carpano Vermouth
2 dashes of Angostura Bitters



MEXICANO

3 cl Kahlúa
2 cl Campari
1 piece of orange
Soda



KAHLÚA ROSE

2 cl Kahlúa
2 cl Four Roses Bourbon
1cl lemon juice
3 cl cranberry juice
Sprite



NARANJAS PICANTES

Kahlúa
Tequila
Orange bitters
lemon
chili



THE PASSION

3,5 cl Kahlúa
2 cl rum
1,5 cl grenandine syrup
3 cl lemon juice
4 cl passion fruit juice
orange zest



THE HOUSE BOAT

3 cl Kahlúa
3 cl Tequila Viva Mexico Blanco
2 cl red grapefruit juice
4 cl Fernet
3 dashes of Fee Brothers Grapefruit Bitters



THE NOVELIST

3 cl Kahlúa
3 cl Wild Turkey Rye
2 dashes of Peychaud's Bitters
2 dashes of Fee Brothers Orange Bitters
orange zest



ANTONIO MARGARITO SOUR

3 cl Kahlúa
3 cl Pisco
2,5 cl lemon juice
1,5 cl sugar syrup
2 cl egg white



KAHLÚA CAIPIRINHA

2 cl Kahlúa
2 – 3 cl lemon juice
2 teaspoons of white sugar
crushed ice



INKOSI

4 cl Kahlúa
1 cl Havana Club 7yo
3 cl cranberry juice
1 tablespoon of vanilla
Coca Cola



BERG FUEL

2 cl Kahlúa
4 cl Sazerac Rye Whiskey
0,5 cl Crème de Mûre
orange juice



FRUITY SOMBRERO

3 cl Kahlúa
3 cl Absolut Raspberri
3 slices of muddled lemon
2 cl raspberry sugar syrup



COOLIN' KAHLÚA

4 cl Kahlúa
5 cl passion fruit juice
5 cl Club Soda
1 slice of passion fruit



KAHLÚA HIGHBALL

3 cl Kahlúa
3,5 cl Havana Club 3yo
1 dash of Angostura Bitters
3 slices of lime
Ginger Ale



CORDOBA

3 cl Kahlúa
3 cl Havana Club Anejo Reserva
2 dashes of Angostura Bitters
2 cl lime juice
Ginger Ale
3 slices of lime



FRENCH COFFEE COCKTAIL

3 cl Kahlúa
2 cl calvados
1 dash of Pernod
2 cl lemon juice
0,5 cl apple sugar syrup
mentha



BOBBY SOXER

3 cl Kahlúa
3 cl Carpano Classico
2 cl orange juice
2 cl lemon juice
3 cl Soda



SUEÑOS DE VERACRUZ

3 cl Kahlúa
Havana Club Añejo Especial
De Kuyper Butterscotch Caramel
lemon juice
sugar syrup
cranberry juice
orange bitter



MONTEJO LEGACY COCKTAIL

3 cl Kahlúa
3 cl Hendrick's Gin
1 cl Yellow Chartreuse
1 dash of Amargo Chunchu Bitters
lime zest
rose petals



IN BED WITH KAHLÚA

3 cl Kahlúa
4 cl Havana Club 7yo
1 tablespoon of Maraschino flavor
1 tablespoon of sugar
1 dash of Orange bitters



RELAJO SUECO

3 cl Kahlúa
3 cl Reimerholms Hallands Fläder
Peychaud's Bitters
lemon zest



LA MARINA COCKTAIL

2 cl Kahlúa
3 cl Jameson whisky
2 cl orange juice
0,5 cl lemon juice
1 dash of Fee Brothers Orange Bitters



SWEETNESS COCKTAIL

3 cl Kahlúa
1 cl Havana Club 7yo
0,5cl De Kuyper Butterscotch Caramel
2 teaspoons of white sugar
2,5 cl lime juice
2 thin slices of chili
lightly beaten cream
nutmeg with 70% chocolate on the side



SANDRA GOES TO VERACRUZ

3 cl Kahlúa
3 cl Cointreau
4 cl espresso
chocolate sauce
grated orange chocolate



FUMUS

5 cl cigar infused Kahlúa

2cl Glenlivet whisky 12yo

Strega

orange zest



DJURGÅRDSBRUNNSKANALEN

The canal Djurgårdsbrunnskanalen separates the Swedish king's own garden Djurgården from the northern mainland. It was built by King Charles XIV in 1825 for practical reasons but is today more of a picturesque feature rather than the clever solution it was meant to be.



*KAHLÚA
SOUR*

KAHLÚA



“The first Kahlúa Signature Cocktail Competition took place on May 23, 2010. The set was the Sea lounge Cruise boat in Stockholm”

KAHLÚA



– SIGNATURE COCKTAIL COMPETITION –

The Kahlúa Signature Cocktail Competition took place on May 23, 2010. The set was the Sea lounge Cruise boat in Stockholm. The reason was to involve selected and creative bartenders to act as ambassadors for the Kahlúa brand.

A group of Stockholm’s most acclaimed bartenders competed in two categories: Easy Kahlúa and Mixologist Kahlúa. The first category meant creating a cocktail that is easy to make with a fresh and memorable taste. The mission of the second category was to show a new way of enjoying Kahlúa with intriguing and unexpected taste. Both categories are equally important, as a great bartender has to be able to master both advanced and easy cocktail making.

Promising cocktail expert Mohamad Manouchi proved that he is a true master in both categories. With his cocktail punch Coffee Paantsch he showed that the secret to a good drink lies not in how many ingredients you use, but how you use them. And with his Kahlúa Highball he managed to add his own touch to the characteristic flavours of Kahlúa.

The Kahlúa Signature Cocktail Competition had many winners. All the participants in the competition were rewarded with a trip to Mexico where Kahlúa was born in 1936. And the Kahlúa brand was enriched with new and inspiring recipes and a solid group of ambassadors to help develop the brand.



THE PERFECT KAHLÚA ESPRESSO MARTINI

- 1. KAHLÚA** Pour two centilitres of Kahlúa in the shaker
- 2. VODKA** Add three centilitres of vodka in the shaker
- 3. SUGAR SYRUP** Then add half a centilitre of sugar syrup
- 4. DOUBLE ESPRESSO** Finish off by adding the double espresso
- 5. ICE** Fill up the shaker with ice
- 6. SHAKE** Shake until the liquid foams and the shaker has turned cold
- 7. STRAIN** Pour the cocktail through a strainer and into a cocktail glass
- 8. COFFEE BEANS** Top off with some grinded coffee beans
- 9. KAHLÚA ESPRESSO MARTINI** The Kahlúa Espresso Martini is ready to be served





SLOWLY WE GO *THROUGH TOWN*

MONICA ZETTERLUND, LEGENDARY
STOCKHOLM SINGER.

Oh it is nice when my Stockholm is green
slowly walk home through the town
A quick kiss, and then walking again
a slow walk through the town

Oh it is night and laughter I hear
and you go home through the town
A smell of hay from some island away
sneaks quietly into the town

—Like your arm, so light and so hot
the summer breeze feels to my cheek
The night stands still, it does not exist
a silence, a shadow, a wind

It is so short and then silently gone
when the thrushes awake in the town
The clock strikes two, the whole sky is blue
slowly we walk through the town

Slowly this way, someone rows in his boat
stops and then looks at a swan
Everything's still, I am quiet and kissed
while slowly walking through town

On Västerbron, in the heavenly peace
a tram makes its way in the night
Houses, they paint this night with their lights
secretly trees start to bloom

A million lives here
oh say can they hear, the tone Stockholm's playing for them
They may go away, so far far away
But Stockholm is always our home

Wherever we go, this is where we belong
when we go home through the town
All just for me, a soft melody
alone across the whole town

We stop at the birds
and flowers in bloom
So happy to hear, a joyful choir
greeting a sparkling sun

Oh it's nice when my Stockholm is green
slowly one night when in town
A quick kiss then start walking again
slowly walk home through the town