



Stockholm, 13 October 2014

Scandic Anglais opens the Nordic region's first Jamie's Italian

On Thursday 16 October, Scandic and acclaimed chef Jamie Oliver will be opening the Nordic region's first Jamie's Italian at Scandic Anglais in Stockholm. With its 195 seats and large bar, the restaurant will be serving up great value, simple, rustic Italian food using local and organic produce combined with fresh pasta made on the premises daily. Most of the main courses will cost no more than 200 kr.

Earlier this year, the Nordic hotel chain Scandic and Jamie Oliver announced their joint venture to bring Jamie's Italian into the Nordic market. Now the region's first Jamie's Italian is opening at Scandic Anglais in central Stockholm. Taking a conscious view of quality, sustainability and social responsibility, the restaurant is committed to using higher-welfare, sustainably sourced produce and to search high and low for the best producers and suppliers around.

"Scandic and Jamie Oliver are a perfect match, since we share the same core values," says Ulrika Garbrant, Scandic's Vice President Food & Beverage. "Scandinavia is already Jamie's third biggest market and we know that he's incredibly popular here. It therefore feels particularly great that we can now offer our hotel guests such a fantastic bonus and at the same time attract more diners to our restaurants. Our ambition is to expand Jamie's Italian to Scandic hotels across the Nordic region, but for the moment, we're focusing on this first restaurant," she says.

British chef Jamie Oliver has Jamie's Italian outlets in around 50 locations worldwide, with the majority in the UK. The concept is based on tasty and simple Italian food made from scratch that always offers great value. As such, only a few main courses will be more than 200 kr at Jamie's Italian in the Scandic Anglais.

Jamie's Italian is a collaboration between Jamie Oliver and his Italian mentor Gennaro Contaldo, who opened their first restaurant in the UK in 2008. It is now one of the fastest-growing restaurant chains, with outlets as far afield as Australia, Russia, Singapore and Turkey. All the Jamie's Italian restaurants share a capacity to create neighbourhood venues inspired by the Italian table and by local landmarks.

The restaurant at Scandic Anglais draws on the colours and character of the area, taking inspiration from the nearby National Library of Sweden and the Old Town. An industrial feel meets the Italian warmth of Tuscany. Sustainability and authenticity inform the choice of materials, lighting and design. Parts of an old building from northern Sweden have been reclaimed, for instance, along with vintage ship's lights.

"I can't believe we're only a few days off from opening Jamie's Italian in Stockholm – our first in the Nordic region," says Jamie Oliver. "I know I'm biased, but the restaurant is absolutely stunning and I just know you guys are going to love it. Our new team have been training incredibly hard to make sure that everyone who comes to visit will have a truly fantastic experience. It's going to be epic," he continues.

The collaboration between Scandic and Jamie Oliver began back in 2008 with dishes and menus composed specially for Scandic.

Scandic is the definite market leader in Nordic hospitality with an unbeatable network of almost 230 hotels run by 13,500 enthusiastic team members! We are the 'best hotel brand' in the Nordics (BDRG 2014) and enjoy a following of more than 1.3 million members in Scandic Friends!

About Jamie's Italian at Scandic Anglais

Seats: 195 in the restaurant

Four kitchen stations: antipasti, pasta (including gluten-free), fish and grill.

Bar: Yes, with a total of 85 seats and space for up to 200 people

Bar menu: Yes, Italian coffee and bar menu with a wide selection of Aperitivi, Amari and Spritzes accompanied by simple Italian dishes

Kids' menu: Yes, Jamie's Italian's award-winning kids' menu

Sample menu:

Penne Arrabbiata with tomato, garlic & basil sauce with Scotch bonnet chillies & crunchy, herby breadcrumbs	79 kr/119 kr
Vongole Tagliolini with the best clams cooked with chilli, garlic, parsley & white wine	119 kr/159 kr
World's best olives on ice	45 kr
Cured Meat Plank with Fennel salami, pistachio mortadella, prosciutto & schiacciata picante	140 kr
Turkey Milanese stuffed with prosciutto & fontal cheese, with a fried free-range egg & wild truffles	199 kr
Free-range grilled garlic & rosemary chicken with a tomato, olive, chilli & caper sauce	190 kr
Chocolate & Espresso profiteroles	79 kr
Autumn rippled Pavlova	75 kr

Opening times – Jamie's Italian

Monday to Friday	11:15 – 23:00
Saturday	12:00 – 23:00
Sunday	12:00 – 22:00

Opening times – Jamie's Bar

Monday to Thursday	07:00 – 01:00
Friday	07:00 – 02:00
Saturday	09:00 – 02:00
Sunday	09:00 – 23:00

For more information, please contact:

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