**Stockholm for foodies**

The kitchen is the most important room for swedes. This is where we sit and chat, do our homework, grab a bite to eat with our friends and family or take a “fika” (a coffee break). Swedes fill their bookshelves with cookery books and regard tv chefs almost as part of the family. So it’s no wonder that the capital Stockholm is an exciting city packed with restaurants. Swedish competitions such as “årets kock” (chef of the year), the popularity of the country’s national chefs team, culinary guides such as “white guide” and international recognition via the prestigious bocuse d’or, the michelin guide and les grandes tables du monde have all helped stockholm to earn its place among the world’s gourmet capitals. Find out more about food and traditions in a separate feature.

**BOCUSE D’OR EUROPE 2014**

May 7-8, 2014, the world’s most prestigious culinary competition, Bocuse d’Or Europe, will take place in Stockholm at [Stockholmsmässan](http://www.stockholmsmassan.se) in conjunction with the [GastroNord](http://www.gastronord.se) trade fair. Gastronomi Sverige is the Swedish organizers. Tommy Myllymäki, Silver medalist in 2011, is competing for Sweden in 2014. [www.gastronord.se](http://www.gastronord.se) [www.gastronomisverige.se](http://www.gastronomisverige.se) www.bocusedor.com

**You will find All Sweden’s past Bocuse d’Or medalists in Stockholm:**    
1995: [Melker Andersson](http://www.f12.se/) (F12), silver, www.f12.se  
1997: [Mathias Dahlgren](http://www.mathiasdahlgren.com/) (Mathias Dahlgren), gold,www.mathiasdahlgren.com   
2001: [Henrik Norström](http://www.luxstockholm.se/) (Lux Dag för Dag), silver, [www.luxdagfordag.se](http://www.luxdagfordag.se)   
2009: [Jonas Lundgren](http://www.restaurangjonas.se/) (Jonas), silver,  [www.restaurangjonas.se](http://www.restaurangjonas.se)   
2011: [Tommy Myllymäki](http://www.julitawardshus.se/), silver, Creative chef at Sturehof, Teatergrillen, Riche and [Taverna Brillo](http://www.tavernabrillo.se/).

**GOURMET RESTAURANTS**

Besides the international Guide Michelin guide, there are two other prestigious lists that focuses on gourmet food: The White Guide and the newspaper Dagens Nyheters Gold dragon. In March-April every year the new lists are announced.

**Guide Michelin restaurants 2014**

In March 2014 Stockholm was awarded with 11 Michelin stars, divided on nine restaurants. Nine additional restaurants in Stockholm were selected in the Bib gourmand category.   
  
**TWO STARS**

**Mathias Dahlgren Matsal**: The dining room of Sweden’s most celebrated chefs. Dahlgren’s kitchen takes Swedish ingredients and culinary culture to new peaks. He has also won the prestigious ‘Bocuse d’Or’ culinary competition. The adjacent Matbaren (foodbar) is awarded with one Guide Michelin star. Address: Grand Hôtel, Södra Blasieholmshamnen 6, [www.mathiasdahlgren.com](http://www.mathiasdahlgren.com)  
**Restaurant Frantzén**: This intimate place in the old town Gamla Stan is for foodies who like to push the boundaries, dinner here is a show, full of surprises and humor. Chef: Björn Frantzén. Address: Lilla Nygatan 21, [www.restaurantfrantzen.com](http://www.restaurantfrantzen.com)

**ONE STAR**

**Mathias Dahlgren Matbaren**: Enter the world of Mathias Dahlgren in this value for money food bar. Chef: Mathias Dahlgren. Address: Grand Hôtel, Södra Blasieholmshamnen 6, [www.mathiasdahlgren.com](http://www.mathiasdahlgren.com)

**Ekstedt**: The concept of this restaurant is going back to the art of cooking over open fire. Chef: Niklas Ekstedt. Address: Humlegårdsgatan 17, [www.ekstedt.nu](http://www.ekstedt.nu)   
**Esperanto:** The Chef Sayan Isaksson and the restaurant describes its approach as ”romantic, surrealist, with touches of natural elements”. Address: Kungstensgatan 2, www.esperantorestaurant.se

**Fredsgatan 12** (F12): A modern classic of Melker Andersson and Danyel Couet. The levels of ambition and creativity are still on top. First class, innovative food in crisp, stylish and relaxed setting.

Address: Fredsgatan 12, www.f12.se

**Gastrologik**: Instead of depending on produce, this restaurant decides the menu after the best raw products available. Chef: Jacob Holmström and Anton Bjuhr. Address: Artillerigatan 14, www.gastrologik.se

**Operakällaren** (New): International haute cuisine in a magnificent setting in the Royal Swedish Opera in combination. Chef: Stefano Catenacci. Address: Operahuset, Karl XII:s torg, www.operakallaren.se

**Oaxen Krog** (New): Situated in a former shipyard Oaxen Krog is focused on sustainability. The restaurant is beautifully located on Djurgården and serves local food in seasons. Chef: Magnus Ek.

Address: Beckholmsvägen 26, www.oaxen.com

**BIB GOURMAND**

Nine Stockholm restaurants were awarded with Bib Gourmand in March 2014:

Brasserie Bobonne, Storgatan 12, Östermalm, www.bobonne.se

Proviant, Sturegatan 19, Östermalm, www.proviant.se

Rolfs Kök, Tegnérgatan 41, City/Norrmalm, www.rolfskok.se

Den Gyldene Freden, Österlånggatan 51, Gamla Stan, www.dengyldenefreden.se

Pubologi, Stora Nygatan 20, Gamla stan, www.pubologi.se

Ulla Winbladh, Rosendalsvägen 8, Djurgården, www.ullawinbladh.se

Sjögräs, Timmermansgatan 24, Södermalm, [www.sjogras.com](http://www.sjogras.com)

EAT, Jakobsbergsgatan 15, eatrestaurant.se

Oaxen Slip, Beckholmsvägen 26, www.oaxen.com

**WHITE GUIDE 2014**

The annual White Guide is the national authoritative guide to the Swedish gastronomy scene. The guide is divided into five categories ranging from international master class to recommendation. The classifications were presented March 3, 2014. www.whiteguide.se

**International master class (internationell mästarklass)**

Esperanto, Address: Kungstensgatan 2, Östermalm. www.esperantorestaurant.se (Best Restaurant 2014)

Oaxen Krog, Address: Beckholmsvägen 26, Djurgården. www.oaxen.com (Best food experience 2014)  
Mathias Dahlgren Matsalen, Address: Grand Hôtel, Södra Blasieholmshamnen 6, City www.mathiasdahlgren.com

Restaurant Frantzén, Address: Lilla Nygatan 21, Gamla Stan. www.restaurantfrantzen.com   
Gastrologik, Address: Artillerigatan 14, Östermalm. [www.gastrologik.se](http://www.gastrologik.se) (Awarded 2014)

Operakällaren, Address: Operahuset, Karl XII:S torg, City. www.operakallaren.se (Awarded 2014)

F12 Restaurant, Address: Fredsgatan 12, City. www.f12.se

**Swedish master class (mästarklass)**

Restaurang Jonas, Address: Flemminggatan 39, Kungsholmen. www.restaruangjonas.se

Mathias Dahlgren Matbaren, Address: Grand Hôtel, Södra Blasieholmshamnen 6, www.mathiasdahlgren.com

Ekstedt, Address: Humlegårdsgatan 17, Östermalm. [www.ekstedt.nu](http://www.ekstedt.nu)

Grossmanns, Address: Kommendörsgatan 23, Östermalm. [www.gqrestaurang.se](http://www.gqrestaurang.se)

Råkultur, Address: Kungstensgatan 2, Östermalm. www.rakultur.se

Lilla Ego, Address: Västmannagatan 69, Vasastan. www.lillaego.com (Rising Star 2014)

Restaurang Volt, Address: Kommendörsgatan 16, Östermalm. [www.restaurangvolt.se](http://www.restaurangvolt.se)

Pubologi, Address: Stora Nygatan 20, Gamla Stan. [www.pubologi.se](http://www.pubologi.se)

**GULDDRAKEN (THE GOLD DRAGON) 2014**

A prestigious local award. The Swedish daily Dagens Nyheter awards the best restaurant, bar and café in several categories. The winners were announced in January 2014 www.dn.se/stories/gulddraken-2014/:

**BEST LUXURY**: **Winner**: Restaurant Oaxen, www.oaxen.com. Set menus with playful and beautiful dishes from the best possible produce. Nominated: Ekstedt, [ekstedt.nu](http://www.ekstedt.nu), Mathias Dahlgren Matbaren, [www.mathiasdahlgren.com](http://www.mathiasdahlgren.com), Restaurant Frantzén, [www.restaurantfranzen.com](http://www.restaurantfranzen.com), Restaurang Jonas, [www.restaurangjonas.se](http://www.restaurangjonas.se)

**BEST MID-RANGE**: **Winner**: Lilla Ego, www.lillaego.com. Meet the locals over innovative and affordable food in this lovely place. Nominated: Farang, [www.farang.se](http://www.farang.se), Flying Elk, [www.theflyingelk.se](http://www.theflyingelk.se), Oaxen Slip, [www.oaxen.com](http://www.oaxen.com), Speceriet, [www.speceriet.se](http://www.speceriet.se)

**BEST BUDGET**: **Winner**: Restaurant Voltaire, www.facebook.com/voltairepub. Amazing and still wallet-friendly vegetarian dishes. Nominated: Babas Burgers & Bites, [babasstockholm.blogspot.se](http://www.babasstockholm.blogspot.se), Bierhaus, [www.bierhaus.se](http://www.bierhaus.se), Bun Bun Truck, [www.bunbun.se](http://www.bunbun.se), Falafelbaren, [www.facebook.com/falafelbaren](http://www.facebook.com/falafelbaren)

**BEST BAR**: **Winner**: Tweed, Lilla Nygatan 5, www.tweedbar.se. Extensive list of beverages to be enjoyed in comfortable chesterfields. Nominated: Linje Tio, [linjetio.com](http://www.linjetio.com), Pharmarium, [pharmarium.se](http://www.pharmarium.se), Nosh&Chow, [www.noshandchow.se](http://www.noshandchow.se), Corner Club, [www.cornerclub.se](http://www.cornerclub.se)

**BESt café: Winner**: Kafé Esaias, Drottninggatan 102B. [kafeesaias.se](http://kafeesaias.se) (Winner). Excellent espresso, affordable brunch. Worth a detour. Nominated: Drop Coffee, [www.dropcoffee.com](http://www.dropcoffee.com), Johan & Nyström, [www.johanochnystrom.se](http://www.johanochnystrom.se), Mean Coffee, [www.meancoffee.se](http://www.meancoffee.se) and Lundbergs Konditori, [www.lundbergskonditori.se](http://www.lundbergskonditori.se)

**SWEDEN’S BEST TABLES 2013**Each year, Sveriges Bästa Bord (“Sweden’s best tables”) confers top establishments with the title “gold lining”. These awards recognize the very best of Swedish pastries and desserts: quality, innovation, service, elegance, professional skill and unique culinary experiences. [www.sverigesbastabord.se](http://www.sverigesbastabord.se)   
 **NK Konditori & Bageri**, Hamngatan 18-20, www.nk.se

**Petite France**, John Ericssonsgatan 6, [www.petitefrance.se](http://www.petitefrance.se)

**Riddarbageriet**, Riddargatan 15

**Tössebageriet**, Karlavägen 77, [www.tosse.se](http://www.tosse.se)

**Vete-katten**, Kungsgatan 55, www.vetekatten.se

**Kringelgården**, Sturevägen 15, Saltsjöbaden, [www.kringelgarden.se](http://www.kringelgarden.se)

**CLASSIC SWEDISH**

The best of Swedish cuisine is often served in contemporary interpretations and at the gourmet restaurants in Stockholm. Select a dish with the flavors of the Swedish sea or forest, or enjoy herring, salmon and many other delicacies - and Swedish meatballs, of course. Between June-August you can enjoy a classic smörgåsbord buffet at Solliden, Grand Hotel or at Ulriksdals wärdshus.  
 **Den Gyldene Freden**, Österlånggatan 51, [www.gyldenefreden.se](http://www.gyldenefreden.se)  
**Gubbhyllan**, Skansen, [www.gubbhyllan.se](http://www.gubbhyllan.se)  
**Pelikan**, Blekingegatan 40, [www.pelikan.se](http://www.pelikan.se)   
**Prinsen**, Mäster Samuelsgatan 4, [www.restaurangprinsen.eu](http://www.restaurangprinsen.eu)

**Restaurang Solliden**, Skansen, Djurgården, [www.profilrestauranger.se](http://www.profilrestauranger.se)/skansen

**Sturehof**, Stureplan 2, [www.sturehof.com/en-us](http://www.sturehof.com/en-us)

**Operakällaren** Karl XII:S torg, [www.operakallaren.se](http://www.operakallaren.se)

**Ulriksdals Wärdshus**, Ulriksdals Slott, Solna, www.ulriksdalswardshus.se

**GOURMET DINING IN THE ARCHIPELAGO**  
There are a number of restaurants and inns in the Stockholm Archipelago. Skärgårdssmak, translated “a flavor of the archipelago” is a network of carefully selected and quality certified local restaurants, foodstores and producers in the Archipelago. [www.skargardssmak.com](http://www.skargardssmak.com)

**Grinda Wärdshus**: A first-class restaurant and pub in a fabulous archipelago environment and with a breathtaking sea view. Where: Grinda island, www.grindawardshus.se   
**Seglarhotellet**: The restaurant offers beautiful dining rooms with a wonderful view of the sea. The building was built as the KSSS (Royal Swedish Sailing Society) clubhouse at the end of the 1800s. Where: Sandhamn, Sandön. www.sandhamn.com

**Utö Värdshus** : A well-known archipelago inn near Gruvbryggan with a view of Mysingen Bay. Serving traditional dishes with emphasis on seafood. Where: Utö, www.uto-vardshus.se

**Wikströms Fisk**: This fish shop, take-away and prominent fish restaurant serving dishes made of fresh ingredients can be found in Ramsmora on the idyllic Möja island. www.wikstromsfisk.se

**Svartsö Herrgårdspensionat**: In this beautiful verdant archipelago environment situated right on the water, you can eat well and stay in the charming yellow wooden cottage. Where: Svartsö www.svartsoherrgardspensionat.se

**LUNCH-TIME VALUE**Swedes themselves often have a hot meal at midday, so most of Stockholm’s restaurants offer good value lunches. Why not visit the gourmet restaurants to enjoy their special lunch prices. Look out for “Dagens lunch” (“Lunch of the day”) or “Dagens rätt” (“Dish of the day”) when you visit Stockholm.

**Food halls and food markets**

**Östermalms Saluhall:** Top class foodhall in a beautiful building from the late 19th century. This food hall is also home to small, intimate restaurants, wine bars and cafés. Perfect for lunch.Address**:** Östermalmstorg 1, [www.ostermalmshallen.se](http://www.ostermalmshallen.se)  
**Hötorgshallen Saluhall**: International food hall with a busy atmosphere. Popular restaurants and place for take away. Stockholmers enjoy an impromptu lunch picnic on the steps of the Concert Hall or in a nearby park. Address: Hötorget, [www.hotorgshallen.se](http://www.hotorgshallen.se)

**Bondens Egen**: Local farmers sell their produce Saturdays 11-15, during spring and autumn. Address: Katarina Bangata, Södermalm and Tessinparken, Östermalm. [www.bondensegen.com](http://www.bondensegen.com)   
**Street Food Market**: International street food every Sunday during spring and summer. Address: Katarina bangata, Södermalm. www.streetfoodmarket.se

**Quirky places**

**Strömmingsvagnen**: A legendary place for a quick lunch or dinner. Strömming is Swedish for herring. The “Strömmingsburgare” (burger) or Strömmingslåda (herring and mash) are classics.

Address: Södermalmstorg Square, Slussen.

**Icebar Stockholm**: Built in 2002, this is the world’s first permanent ice bar. At -5 degrees all year round, you are guaranteed an experience cool in every way. The interior of the bar is made entirely of ice from the Torne River in northern Sweden, including even the glasses the drinks are served in. The Icebar serves cool breakfasts. Address: Nordic Sea Hotel, Vasaplan 4, [www.icebarstockholm.se](http://www.icebarstockholm.se)

**Ecobar Light Café:** The summers are bright and the winter is dark. Lunch at the light restaurant at Centralbadet Spa is like staying in the sun on a warm summers day. Vegetarian raw food focused. Address: Drottninggatan 88, [www.centralbadet.se](http://www.centralbadet.se)

**The Sour-Dough Hotel**: Urban Deli bakery takes care and feeds your sour-dough while you are on vacation. Urban Deli Bakery, Skånegatan 76, Södermalm. [www.urbandeli.org/bageriet](http://www.urbandeli.org/bageriet)

**Meatballs for the people**: This take-away store serves just one thing. Classic Swedish meatballs of all sorts. Address: Nytorgsgatan 30, Södermalm. [www.meatball.se](http://www.meatball.se)

**Printz:** Dedicated to the love of sausages. Address: Tolv, Tele2 Arena, Arenavägen 69.  
**Bierhaus**: Dedicated to beer and homemade sausages. Address: Tegnérgatan 10, [www.bierhaus.se](http://www.bierhaus.se)   
**Nalle & Kroppkakan**: Dedicated to “kroppkakor”, that is a dish from Småland made of potatoes and meat. Address: Svandammsvägen 41, Midsommarkransen. www.nalleokroppkakan.se

**Ecologic**  
**Rosendals Café** : This is a garden café located in fantastic scenery on Djurgården Island. The café uses organic and biodynamic ingredients. Produce from the garden is used in season, and the pastries are come from the restaurant’s own bakery. Address: Rosendalsterassen 12, [www.rosendalstradgard.se](http://www.rosendalstradgard.se)

**Lux Dag för Dag:** Thisrestaurant changed concept during 2013, from being afine dining restaurant to a bistro with the same focus on locally and small farm produce. Address: Primusgatan 116, Lilla Essingen/Kungsholmen. www.luxdagfordag.se

**Djuret**: One animal at a time, from head to tail. Address: Lilla Nygatan 5, [www.djuret.se](http://www.djuret.se)

Gro: Urban restaurant focused on honest food and focus on vegetables. Address: St Eriksgatan 67, [www.grorestaurang.se](http://www.grorestaurang.se)

**Vegetarian**

**Voltaire restaurant**: "We see ourselves as a food-spa". No meat is served at this restaurant focused on raw-food and vegetarian. Address: PUB, Hötorget, [www.pub.se](http://www.pub.se)

**Hermans restaurant and garden**. The all you can eat vegetarian lunch buffé is as legendaric as the stunning view from the garden. Address: Fjällgatan 23B, [www.hermans.se](http://www.hermans.se)

**Lau Wai**: A Chinese-vegetarian restaurant inspired by genuine Sichuanese and Taiwanese kitchens. Address: Luntmakargatan 74, www.lauwai.se

**CAFÉS AND COFFEE CULTURE**

Swedes love to go for coffee, spending a few hours at one of the city’s many cafes. The Swedish word for a coffee break is “fika”. The word is originally backwards-slang for the word ”kaffi” which is one way to say coffee in Swedish. But fika is more than a cup of coffee. It’s about coffee, or another preferable drink, accompanied by a cookie, a roll, a sandwich in good company. “Fika” takes place at home, at a café, outdoors or at work. At some working places the ”fikapaus” is a time scheduled and almost a holy tradition, done both before and after lunch and bares therefore also names like the “quarter-to-ten-fika”. A traditional Swedish café is also nicknamed “Fik” that is “place for a fika”.

**Five classical cafees “fik”**  
**Wienercaféet**, Biblioteksgatan 8, [www.wienercafeet.com](http://www.wienercafeet.com)

**Vetekatten**, Kungsgatan 55, City, [www.vetekatten.se](http://www.vetekatten.se)

**Tössebageriet**, Karlavägen 77, Östermalm, [www.tosse.se](http://www.tosse.se)

**Riddarbageriet**, Riddargatan 15, Östermalm.

**Sturekatten**, Riddargatan 4, Östermalm

**Nostalgia**

**Konditori Valand**: The interior, the menue and the staff. Everything is genuine 1950’s style. They don´t have internet or email - it wasn’t invented in the 50s. Address: Surbrunnsgatan 48, City.

**Konditori Ritorno**: Warm and welcoming 1950s style, and it’s a popular spot for long coffee breaks where refills are on the house. Address: Odengatan 80-82, Vasastan, [www.ritorno.se](http://www.ritorno.se)

**Café String**: 50s and 60s gear, where everything is for sale. You can buy your teacup or chair as a souvenir. Address: Nytorgsgatan 38, Södermalm, [www.cafestring.se](http://www.cafestring.se)

**Pärlans konfektyr**: This little café and confectionery sells different flavored caramels wrapped in wax paper, Address: Nytorgsgatan 38, Södermalm, www.parlanskonfektyr.se

**Expected or unexpected “Stockholmish” places**

**Chaikhana** : Tea house in the Old Town serves first-class teas from around the world. Address: Svartmannagatan 23, Gamla Stan, [www.chaikhana.se](http://www.chaikhana.se)

**Chokladkoppen**: This cosy rainbow café in old town is specialized in hot chocholate. An outdoor serving during the summer. Address: Stortorget 18, Gamla Stan, [www.chokladkoppen.se](http://www.chokladkoppen.se)

**Mellqvist kaffebar**: Favorite cafee of Stieg Larsson, author of “The Girl with the Dragon tattoo” also featured in the books. Address: Hornsgatan 78, Södermalm

**Vurma**: High cozy factor among the colorful cushions and sofas. With a personal and friendly style, considerate staff and tasty sandwiches with names like ‘buddy’, ‘stranger’ and ‘scruffy’, Vurma has become so popular that the first cafe in Vasastan has spun off to all districts. Adresses: Gästrikegatan 2, Polhemsgatan 15, Bergsundstrand 31, Birger Jarlsgatan 36, www.vurma.se

**Albert & Jacks: Deli** emphasising on quality and simplicity of fine ingredients. A contemporary alternative to fast food. Address: Drottninggatan 22, Skeppsbron 24, Central station, Engelbrektsgatan 3, [www.albertjacks.se](http://www.albertjacks.se)

**WHITE GUIDE CAFÉ 2013**

Selection of the best cafees in Stockholm according to White Guide Café. [www.whiteguide.se](http://www.whiteguide.se)

Johan & Nyström, Swedenborgsgatan 7, Södermalm [www.johanochnystrom.se](http://www.johanochnystrom.se) (Swedish master class)

Kafé Esaias, Drottninggatan [102B, kafeesias.se](http://www.kafeesias.se)

Vete-katten, Kungsgatan 55, City, [www.vetekatten.se](http://www.vetekatten.se)

Rosendals Trädgårdskafé, Rosendalsterassen 12, [www.rosendalstradgard.se](http://www.rosendalstradgard.se)

Drop Coffee, Wollmar Yxkullsgatan 10, [www.dropcoffee.com](http://www.dropcoffee.com)

Mean Coffee, Vasagatan 38, [www.meancoffee.se](http://www.meancoffee.se)

Caffè Ugo, Scheelegatan 6, www.caffeugo.se

Café Foam, Karlavägen 75, www.cafefoam.com

Mellqvist Kaffebar, Hornsgatan 78

Kaffeverket, Snickarbacken 7, www.kaffeverket.nu

Åsöbageriet, Åsögatan 102, [asokonditori.se](http://asokonditori.se/)

Petite France Bageri & Bistro, John Ericssonsgatan 6, [www.petitefrance.se](http://www.petitefrance.se)

Chokladfabriken, Regeringsgatan 58, Renstiernas gata 12, [www.chokladfabriken.com](http://www.chokladfabriken.com)

Café Saturnus, Eriksbergsgatan 6, [www.cafesaturnus.se](http://www.cafesaturnus.se)

Tössebageriet, Karlavägen 77, [www.tosse.se](http://www.tosse.se)

Blå Porten, Djurgårdsvägen 64, [www.blaporten.nu](http://www.blaporten.nu)

**FOR ADDITIONAL INFORMATION**

As a journalist, we provide you with news, tips, story ideas, facts, images, and spokespersons within areas of tourism. If you are about to visit Stockholm, contact us to make sure you will get the most out of your stay.

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[www.visitstockholm.com](http://www.visitstockholm.com)/press  
  
[**Stockholm Food Stories**  
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