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Mathias Dahlgren Is A Rising Star First Michelin Star Award For Matsalen at Grand Hôtel Stockholm

Grand Hôtel Stockholm is delighted to announce that just nine months after opening, Matsalen at Mathias Dahlgren Restaurant has received its first Michelin Star with the additional distinction of being only one of five restaurants in Europe classed within the 'Rising Star For Two' category – the highest award which a new restaurant can achieve in the Michelin Guide Main Cities of Europe 2008.

Michelin, regarded as the restaurant industry's highest accolade, recognises Executive Chef Mathias Dahlgren's personal philosophy of 'Natural Cuisine' using the very best quality in fresh local and global produce with culinary skill. The guide praised Mathias for his "vibrant use of high quality ingredients" in "tasty and inventive modern Swedish cooking", "charming and professional service", in a "classically comfortable", "formal yet relaxed" environment.

The accolade of 'Rising Star For Two' category, marks Matsalen as fast on its way to receiving its second Michelin Star. Dahlgren commented: » It is of great importance to receive the acknowledgement for me as a person, for my idea and for the entire team. «

Mathias's objective of creating a new Swedish identity resonates through his offering in cuisine and through every detail of the restaurant's design, which is a result of his collaboration with leading British Designer and Creative Director Ilse Crawford. Ilse and her team have drawn upon the traditional roots of Sweden and the global and modern influences of Stockholm to establish two different restaurant environments which complement each other. As a result, Michelin has awarded the interiors of Matsalen with four knives and forks, which indicates top class comfort.

Matsalen and Matbaren

Matsalen, the à la carte private Dining Room accommodates 38 people in a quietly sophisticated space as part of the dual restaurant concept, with Matbaren, The Food Bar, which is more intimate and casual in its design and atmosphere. Both restaurants offer a fresh menu which changes on a daily basis and epicureans can choose between Matsalen which offers creative cuisine in a traditional form as an alternative to tasting traditional Swedish cuisine in a more creative form at Matbaren. The Restaurant Mathias Dahlgren is co-owned by Grand Hôtel Stockholm and Mathias Dahlgren.

Previous Awards

Receiving a Michelin Star is yet another string to the bow of Mathias Dahlgren and his team who opened the restaurant in May 2007 and have already accumulated a wealth of awards and accolades, including Best New Restaurant 2007 / 2008 in *Wallpaper** and *Monocle* magazines; Best Restaurant Interior Experience 2008 within Sweden's *White Guide*, a well respected restaurant guide; Best Interior Design (Restaurant) at The European Design Awards 2007 and scored maximum points in Sweden's leading national newspapers *Dagens Industri*, *Dagens Nyheter* and *Svenska Dagbladet*.

Michelin Guide

The 27th edition of the Michelin Guide Main Cities of Europe 2008 covers 41 cities in 21 countries. The Guide features a selection of 3006 establishments, of which 1544 are hotels and 1462 are restaurants, covering all comfort levels and price categories. The Michelin Guide Main Cities of Europe 2008 went on sale on Thursday 13th March 2008.

Mathias Dahlgren

Mathias Dahlgren is a well-known profile in culinary Sweden. He is the only Swedish chef to have been awarded the internationally acclaimed "Bocuse d'Or" and the only chef in Sweden to have been named "Chef of the Year" five times by 50 of the best Swedish chefs in the Swedish trade magazine "Restaurang & Storhushåll".

Studioilse

Ilse Crawford and her design studio studioilse stand for modern and emotional design. studioilse has created Soho House, New York; the highly influential Babington House near Bath; Cecconi's, Mayfair and recently High Road House, Chiswick which was nominated one of the 2007 Hot List by Condé Nast Traveller. Current projects include Soho Beach House, Miami; Kranzbach, a well being hotel and spa in the Bavarian Alps and a series of modern coaching inns. Crawford is also Head of Department at the world renowned Design Academy Eindhoven. The Project Designers for The Grand Hotel were Sarah Hollywood and Simon Kaempfer.

Grand Hôtel Stockholm

A member of InterContinental and The Leading Hotels of the World, the landmark Grand Hôtel Stockholm is located next to the National Museum and opposite the Royal Palace and Old Town. The Parliament buildings and Royal Opera House are within view, the best shopping district is but five minutes away, and the docks for the archipelago are 25-metres from the hotel. Grand Hôtel Stockholm is owned by Investor AB.

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