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For immediate publication

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SERVING UP THE NORDICS – NOW FEATURING OVER 300 RESTAURANTS

The second edition of The White Guide Nordic was launched today in Helsinki. More than 200 journalists and restaurateurs took part in the event. The new guide covers the 300 best restaurants in Denmark, Sweden, Norway, Finland, Iceland, the Faroe Islands and now Greenland.

Just as last year, the evaluation of the restaurant scene has resulted in a Top 30 list, which is included in the following pages. The list is topped by Noma in Copenhagen, making this their second year as the highest-scoring Nordic restaurant; one more accolade in their long list of achievements. The following restaurants are new entries on the Top 30 list since last year:

- 17. **KOKS**, Tórshavn/Faroe Islands, Denmark
- 19. **Koka**, Gothenburg, Sweden
- 23. **Hotel Frederiksminde**, Præstø, Denmark
- 27. **Statholdergården**, Oslo Norway
- 30. **Ti Trin Ned**, Frederica, Denmark

This year the guide covers 54 restaurants in Finland, 56 restaurants in Norway (including Svalbard), 92 restaurants in Sweden, 85 restaurants in Denmark (including Greenland and the Faroe Islands) and 17 restaurants in Iceland. This edition also gives a sneak peek into the gastronomy of the Baltics in an appendix on 25 Estonian restaurants produced by Flavours of Estonia according to the White Guide's testing criteria.

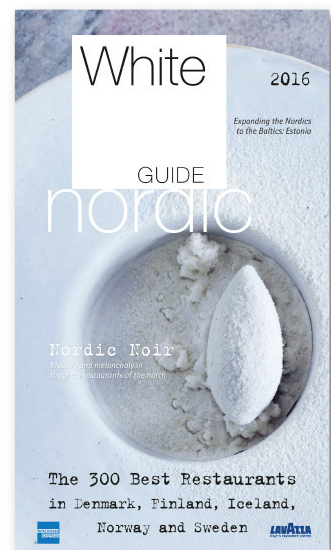
The texts and points in the book regarding Danish and Swedish restaurants are derived from the respective national guides with a few additions of newly opened or re-assessed restaurants. Only the 85 best restaurants in Denmark and the 92 best restaurants in Sweden have been included in the Nordic edition, but the national guides are available in their entirety (in Danish and Swedish) at the App Store.

All of the restaurants in the Nordic guide are rated and grouped by country, category and location. The restaurants in the White Guide are assessed on a scale of 100 points, according to the following: food (40 points), service (25 points), beverages (20 points) and setting/atmosphere (15 points). The food score is the most important as it determines the restaurants rating on the Top 30 list.

The White Guide Nordic is sold through established channels and distributed via partners. In addition to the printed guide, e-book and website (whiteguide-nordic.com), you can also download the app, containing complete reviews in English as well as an interactive map, at the App Store starting November 17th.

For the Top 30 Nordic List and the ranking of the restaurants in The White Guide Nordic 2016, see the following pages.

Partners



White Guide Nordic 2016 can, among other places, be bought at amazon.com/dp/9198246127



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Quotes

"We've already noticed a growing international interest in the 2016 edition," says Managing Editor Mikael Mölsted. "This is thanks in part to our increased geographic footprint, but I think it's also due to the reputation of Nordic cuisine around the world."

"I am very pleased that we have succeeded in further developing the guide this year, by adding over 25 new restaurants in places like Greenland, Rovaniemi and the Westman Islands to the mix. I'm also excited about the app, which will be a useful tool for all food-interested visitors to the region," says Editor-in-Chief Lena Ilkjaer.

The White Guide

The White Guide has been the leading restaurant guide in Sweden since 2004 and was launched in Denmark in early 2014.

These guides cover over 900 restaurants in the two countries, promoting continuous development in the world of gastronomy in this dynamic region.

The White Guide Nordic 2016 is a comprehensive restaurant guide in English covering the 300 best restaurants in Denmark (including the Faroe Islands and Greenland), Sweden, Norway (including Svalbard), Finland and Iceland. NB. For Sweden and Denmark, the points are mainly based on the national 2015 White Guides with some additions from the continuous testing for the national 2016 White Guides.

Partners



THE TOP 30 NORDIC LIST

The first number in the numerical pair to the right of each restaurant specifies the number of food points out of a possible 40. The second number indicates the restaurant's total out of 100 possible. Restaurants rated as International Masterclass and Masterclass are ranked according to their food total and then their overall total.

With almost 100 Masterclass restaurants, the Nordic countries offer a wide variety of excellent culinary experiences. The Top 30 are all in the International Masterclass category and they include some of the best restaurants in the world, with chefs who are on the forefront of global gastronomy today - and most likely will be tomorrow.

1. **NOMA** Copenhagen, Denmark 39/97
2. **FÄVIKEN MAGASINET** Järpen/Åre, Sweden 39/96
3. **GERANIUM** Copenhagen, Denmark 39/93
4. **DANIEL BERLIN KROG**, Skåne Tranås, Sweden 39/92
5. **ESPERANTO** Stockholm, Sweden 38/94
RESTAURANT FRANTZÉN Stockholm, Sweden 38/94
GASTROLOGIK Stockholm, Sweden 38/94
8. **MAAEMO** Oslo, Norway 38/93
9. **KADEAU KØBENHAVN** Copenhagen, Denmark 38/92
OAXEN KROG Stockholm, Sweden 38/92
11. **UPPER HOUSE DINING, GOTHIA TOWERS** Gothenburg, Sweden 38/91
12. **SØLLERØD KRO** Holte, Denmark 37/91
13. **MATHIAS DAHLGREN – MATSALEN** Stockholm, Sweden 37/90
MIELCKE & HURTIGKARL Copenhagen, Denmark 37/90
PM & VÄNNER Växjö, Sweden 37/90
16. **RESTAURANT AOC** Copenhagen, Denmark 37/89
17. **KOKS** Tórshavn/Faroe Islands, Denmark 37/84
18. **OPERA KÄLLAREN** Stockholm, Sweden 36/94
19. **KOKA** Gothenburg, Sweden 36/92
20. **FREDERIKSHØJ** Aarhus, Denmark 36/91
21. **KONG HANS KÆLDER** Copenhagen, Denmark 36/90
22. **STUDIO** Copenhagen, Denmark 36/89
23. **HOTEL FREDERIKSMINDE** Præstø, Denmark 36/87
KADEAU BORNHOLM Aakirkeby/Bornholm, Denmark 36/87
25. **FALSLED KRO** Millinge, Denmark 36/86
26. **OLO** Helsinki, Finland 36/85
27. **STATHOLDERGAARDEN** Oslo, Norway 36/84
28. **HOTELL BORGHOLM** Borgholm/Öland, Sweden 36/83
RESTAURANG VOLLMERS Malmö, Sweden 36/83
30. **TI TRIN NED** Fredericia, Denmark 36/81

WHITE GUIDE NORDIC 2016 – RANKING OF ALL RESTAURANTS. PAGE 1

The first number in the numerical pair indicates the restaurant's total out of 100 points. The second number specifies the number of food points out of 40 points. International Masterclass and Masterclass restaurants are ranked according to food rating in first place and total points secondly. Very High Class and High Class restaurants are ranked according to total points in first place and food rating secondly.

DENMARK**INTERNATIONAL MASTERCLASS**

1. Noma, Copenhagen – 97/39
2. Geranium, Copenhagen – 93/39
3. Kadeau København, Copenhagen – 92/38
4. Søllerød Kro, Holte – 91/37
5. Mielcke & Hurtigkarl, Frederiksberg C – 90/37
6. Restaurant AOC, Copenhagen – 89/37
7. Frederikshøj, Aarhus – 91/36
8. Kong Hans Kælder, Copenhagen – 90/36
9. Studio, Copenhagen – 89/36
10. Hotel Frederiksminde, Præstø – 87/36
Kadeau Bornholm, Aakirkeby – 87/36
12. Falsled Kro, Millinge – 86/36
13. Ti Trin Ned, Fredericia – 81/36

MASTERCLASS

14. Ruths Gourmet (Ruths Hotel), Skagen – 78/36
15. Amass, Copenhagen – 86/35
16. Marchal, Copenhagen – 84/35
Relæ, Copenhagen – 84/35
18. Slotskøkkenet / Dragsholm slot, Hørve – 83/35
19. Grønbech & Churchill, Copenhagen – 80/35
20. Svinkløv Badehotel, Fjerritslev – 79/35
21. Fru Larsen, Langå – 78/35
22. Alberto K, Copenhagen – 86/34
Restaurant Sletten, Humlebæk – 86/34
24. Restaurant Koch, Aarhus – 81/34
25. Formel B, Frederiksberg C – 80/34
26. Alchemist, Copenhagen – 79/34
27. Pony, Copenhagen – 78/34
28. Radio, Copenhagen – 77/34
29. Vendia Gourmet, Hjørring – 75/34
30. Kiin Kiin, Copenhagen – 80/33
31. Restaurationen, Copenhagen – 79/33
Tree Top, Vejle – 79/33
Restaurant Varna, Aarhus – 79/33
34. Den Røde Cottage, Klampenborg – 78/33
Taller, Copenhagen – 78/33
36. Stammershalle Badehotel, Gudshjem - Bornholm – 77/33
Uformel, Copenhagen – 77/33
38. Geist, Copenhagen – 75/33
39. Kokkeriet, Copenhagen – 78/32
40. Henne Kirkeby Kro, Henne – 77/32

GREENLAND**VERY HIGH CLASS**

1. Restaurant Ulo, Hotel Arctic, Ilulissat – 74/31
2. Sarfalik, Nuuk – 71/31

HIGH CLASS

3. Restaurant Mamartut, Ilulissat – 62/25

- Molskroen, Ebeltoft – 77/32
42. Restaurant Babette, Vordingborg – 76/32
Villa Vest, Lønstrup – 76/32
44. Clou, Copenhagen – 75/32

VERY HIGH CLASS

45. Restaurant Karoline Amalie, Silkeborg – 77/31
46. Era Ora, Copenhagen – 77/30
47. Restaurant Meier (Baltic Høruphav), Sydals – 76/30
Restaurant Dannebro (Kongebrogaarden), Middelfart – 76/30
49. Lumskebugten, Copenhagen – 76/29
50. Sortebro Kro, Odense – 75/30
51. Huset Blom, Sønderborg – 75/28
52. Vendia Brasserie, Hjørring – 74/31
53. Restaurant Miró, Aarhus – 74/30
54. Restaurant Bind, Kruså – 74/29
Restaurant Pasfall, Odense – 74/29
56. Norsminde Kro, Odder – 74/28
57. No. 2, Copenhagen – 73/31
58. Restaurant Liefroy, Nyborg – 73/30
59. Brøndums Hotel, Skagen – 73/29
60. Gastromé, Aarhus – 72/32
61. Frederiks Have, Frederiksberg – 72/30
Kul, Copenhagen – 72/30
63. De 2 Have, Skagen – 72/29
Goma, Odense – 72/29
Traktørstedet Ludvigsløst, Silkeborg – 72/29
Restaurant Rudolf Mathis, Kerteminde – 72/29
67. Restaurant Knapp, Aabenraa – 72/28
Restaurant Koefoed, Copenhagen – 72/28
Rønnede Kro, Rønnede – 72/28
70. SommerPony, Allinge – 71/31
Restaurant Tabu, Aalborg – 71/31
72. Købyens Fiskebar, Copenhagen – 71/30
Under Lindetræet, Odense – 71/30
75. Bæst, Copenhagen – 71/29
Helenekilde Badehotel, Tisvildeleje – 71/29
Pluto, Copenhagen – 71/29
Restaurant Schønnemann, Copenhagen – 71/29
Under Klippen, Holstebro – 71/29
Veto, Aarhus C – 71/29

FAROE ISLANDS**INTERNATIONAL MASTERCLASS**

1. KOKS, Tórshavn – 84/37

HIGH CLASS

2. Barbara, Tórshavn – 66/25
3. Áarstova, Tórshavn – 63/24

The first number in the numerical pair indicates the restaurant's total out of 100 points. The second number specifies the number of food points out of 40 points. International Masterclass and Masterclass restaurants are ranked according to food rating in first place and total points secondly. Very High Class and High Class restaurants are ranked according to total points in first place and food rating secondly.

FINLAND

INTERNATIONAL MASTERCLASS

1. Olo, Helsinki – 85/36

MASTERCLASS

2. Ask, Helsinki – 84/35
3. Chef & Sommelier, Helsinki – 79/35
4. Kaskis, Turku – 76/35
Lyon, Helsinki – 76/35
6. Demo, Helsinki – 76/33
7. Nautical, Mariehamn – 75/33
8. Nokka, Helsinki – 75/32

VERY HIGH CLASS

9. Savoy, Helsinki – 78/30
10. Havis, Helsinki – 78/29
11. Svartå Slott - Mustion Linna, Mustio – 78/28
12. Bertha, Tampere – 77/31
13. Spis, Helsinki – 76/30
14. Pastis, Helsinki – 75/29
15. Elite, Helsinki – 75/28
16. Lapland Hotel Sky Ounasvaara, Rovaniemi – 74/30
17. GASTROBAR EMO, Helsinki – 74/29
18. Bronda, Helsinki – 72/28
19. C, Tampere – 71/29
20. Ateljé Finne, Helsinki – 71/28
Gustav Wasa, Vaasa – 71/28
22. Kuurna, Helsinki – 69/28
Pastor, Helsinki – 69/28
The Cock, Helsinki – 69/28
25. 4 Vuodenaikaa (4 årstider), Tampere – 68/29
26. SicaPelle Wining & Dining, Porvoo – 68/28
Smör, Turku – 68/28
28. Juuri, Helsinki – 67/29
29. Havsvidden, Geta – 67/28
Smakbyn, Kastelholm – 67/28

HIGH CLASS

31. Mami, Turku – 69/27
32. Restaurant Bar & Grotesk, Helsinki – 69/26
33. Muru, Helsinki – 69/25
34. Southpark, Helsinki – 68/27
35. Restaurant Nili, Rovaniemi – 68/24
36. Fishmarket, Helsinki – 68/23
37. Hella ja Huone, Tampere – 67/27
38. Sea Horse, Helsinki – 67/26
39. Sinne, Helsinki – 66/29
40. Bistro Mat, Kyrkslätt – 66/28
41. Lasipalatsi, Helsinki – 66/27
42. Ludu, Turku – 66/27
Pompier, Helsinki – 66/27
44. Soil Wine Room, Helsinki – 66/26
45. Boulevard Social, Helsinki – 64/27
46. Rikhard von Trappe, Helsinki – 64/26
Sandro, Helsinki – 64/26
48. Gaijin, Helsinki – 64/25
49. Passio, Helsinki – 64/24
50. Sinne, Porvoo – 63/30
51. Kosmos, Helsinki – 63/25
52. Ragu, Helsinki – 62/26
53. Farang, Helsinki – 61/25
54. B-Smokery, Helsinki – 60/28

The first number in the numerical pair indicates the restaurant's total out of 100 points. The second number specifies the number of food points out of 40 points. International Masterclass and Masterclass restaurants are ranked according to food rating in first place and total points secondly. Very High Class and High Class restaurants are ranked according to total points in first place and food rating secondly.

ICELAND

MASTERCLASS

1. Dill, Reykjavík – 79/32

VERY HIGH CLASS

2. Slippurinn, Westman Islands – 74/30
3. Gallery Restaurant Hotel Holt, Reykjavík – 73/28
4. Rub 23, Akureyri – 72/28
5. Vox (Hilton Hotel), Reykjavík – 72/30
6. Matur og Drykkur, Reykjavík – 69/31
7. Fiskmarkaðurinn (Fishmarket), Reykjavík – 69/29
8. Austur - Indiafjelagid, Reykjavík – 68/28

HIGH CLASS

9. Grillið, Reykjavík – 69/25
10. Kol, Reykjavík – 67/27
11. Pakkhús, Höfn – 66/25
12. Restaurant Glóð / Hótel Valaskjálfr, Egilsstaðir – 64/23
13. Lava restaurant, Grindavík – 62/26
14. Fiskfélagið (Fish Company), Reykjavík – 61/25
15. Gillmarkadurinn (Grillmarket), Reykjavík – 61/24
16. Kitchen & Wine / 101 Hotel, Reykjavík – 61/22
17. Slippbarinn, Reykjavík – 60/26

NORWAY

INTERNATIONAL MASTERCLASS

1. Maaemo, Oslo – 93/38
2. Statholdergaarden, Oslo – 84/36

MASTERCLASS

3. Credo, Trondheim – 82/34
4. Lysverket, Bergen – 84/33
5. Bare, Bergen – 76/32
6. Fauna, Oslo – 77/32
7. Feinschmecker, Oslo – 77/32
8. De 4 roser, Harstad – 79/32
- Re-Naa, Stavanger – 79/32

VERY HIGH CLASS

10. Ekebergrestauranten, Oslo – 78/31
- Kontrast, Oslo – 78/31
12. Strand restaurant, Stabekk – 78/30
13. Huset, Longyearbyen – 78/29
14. Arakataka, Oslo – 76/31
15. De 4 Roser Tromsø, Tromsø – 76/31
16. Tango bar&tkjøkken, Stavanger – 76/31
17. Pileredet - Engø Gård Hotel & Restaurant, Tjøme – 76/28
18. Colonialen, Bergen – 74/28
19. Cornelius Sjømatrestaurant, Mathopen – 74/28
20. Smalhans, Oslo – 74/28
21. Pjoltergeist, Oslo – 73/31
22. Plah Restaurant, Oslo – 72/30
23. Grefsenkollen, Oslo – 71/29
24. Bare på no 13, Bergen – 71/28
25. Bekkjarvik Gjestgiveri, Austevoll – 71/28
26. Festningen Restaurant, Oslo – 71/28
27. Hallingstuene, Geilo – 71/28

28. Vaaghals, Oslo – 70/29
29. Bare Vestland, Bergen – 70/28
30. Fru K, Oslo – 70/28
31. Le Benjamin, Oslo – 70/28
32. Spiseriet, Stavanger – 70/28
33. Palace Grill, Oslo – 69/31
34. Bon Lío, Oslo – 69/30
35. Buøy Gård, Salsbruket – 69/28
36. Cru vin &tkjøkken, Oslo – 69/28
37. Eik Annen Etage (Hotel Continental), Oslo – 69/28
- Marg og bein, Bergen – 69/28
- Rena:Matbaren Bistro, Stavanger – 69/28
40. Brasserie Paleo, Oslo – 68/29
41. Charles og De, Sandnes – 68/28
42. Mares, Oslo – 67/28
43. ORO Restaurant, Oslo – 67/28
- Slippen, Kråkerøy, Fredrikstad – 67/28

HIGH CLASS

45. Nedre Foss gård, Oslo – 77/27
46. Trattoria Popolare, Oslo – 74/27
47. Statholdergaardens Mat & Vinkjeller, Oslo – 71/27
48. Baltazar, Oslo – 70/27
49. Alex Sushi, Oslo – 69/26
50. Restaurant Eik, Oslo – 68/27
51. To rom og kjøkken, Trondheim – 68/27
52. Fjord, Oslo – 65/26
53. Folk & Fe, Trondheim – 65/26
54. Brygga 11, Geir Skeie, Sandefjord – 63/27
55. Mathallen, Tromsø – 62/26
56. Cafe Tekehtopa, Oslo – 61/26

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SWEDEN

INTERNATIONAL MASTERCLASS

1. Fävikens Magasinet, Järpen – 96/39
2. Daniel Berlin Krog i Skåne Tranås, Skåne Tranås – 92/39
3. Esperanto, Stockholm – 94/38
Restaurant Frantzén, Stockholm – 94/38
Gastrologik, Stockholm – 94/38
6. Oaxen Krog, Stockholm – 92/38
7. Upper House Dining, Gothia Towers, Gothenburg – 91/38
8. Mathias Dahlgren – Matsalen, Stockholm – 90/37
PM & Vänner, Växjö – 90/37
10. Operakällaren, Stockholm – 94/36
11. Koka, Gothenburg – 92/36
12. Hotell Borgholm, Borgholm – 83/36
Restaurang Vollmers, Malmö – 83/36

MASTERCLASS

14. Bhoga Restaurang, Gothenburg – 85/35
Swedish taste, Gothenburg – 85/35
16. Krakas Krog, Katthammarsvik – 83/35
17. Imouto, Stockholm – 79/35
18. HOZE, Gothenburg – 75/35
19. Mathias Dahlgren – Matbaren, Stockholm – 87/34
20. Sjömagasinet, Gothenburg – 85/34
21. Aloë, Älvsjö – 82/34
22. Thörnströms Kök, Gothenburg – 81/34
23. Pubologi, Stockholm – 80/34
24. Råkultur, Stockholm – 78/34
25. Shibumi, Stockholm – 83/33
26. Bloom in the Park, Malmö – 82/33
27. Ekstedt, Stockholm – 81/33
28. 28+, Gothenburg – 76/33
29. Lilla Ego, Stockholm – 75/33
30. Bobergs Matsal, Stockholm – 78/32
Nook, Stockholm – 78/32
32. Gro, Stockholm – 75/32
Restaurang Volt, Stockholm – 75/32

VERY HIGH CLASS

34. AG, Stockholm – 80/31
Fiskekrogen, Gothenburg – 80/31
36. Eriks Gondolen, Stockholm – 80/30
37. Punk Royale, Stockholm – 79/30
38. Spritmuseum, Stockholm – 78/31
Swea Hof, Gothenburg – 78/31
40. Oaxen Slip, Stockholm – 78/30
41. Sturehof, Stockholm – 78/28
42. Proviant, Stockholm – 77/31
43. Rolfs Kök, Stockholm – 77/30
44. Restaurang 1909 i Sigtuna, Sigtuna – 77/29

45. Ambiance Restaurant, Tygelsjö – 76/31
46. Bastard Mat & Vin, Malmö – 76/30
47. SMAK, Stockholm – 75/31
Villa Anna, Uppsala – 75/31
49. Restaurang Hvita Hjorten, Lidköping – 75/30
50. Dryck, Uppsala – 75/29
51. Wedholms Fisk, Stockholm – 75/28
52. Lux Dag för Dag, Stockholm – 74/31
53. Borgagården, Borgafjäll – 74/30
Himlen, Stockholm – 74/30
Lyran, Malmö – 74/30
Sofiero Slottsrestaurang, Helsingborg – 74/30
Thoresta Herrgård, Bro – 74/30
58. Konstrnärsbaren / KB, Stockholm – 74/28
Postgatan, Kalmar – 74/28
Teatergrillen, Stockholm – 74/28
61. Snapphane, Malmö – 73/31
Svartengrens, Stockholm – 73/31
Restaurang Trädgårdsgatan 26, Borgholm – 73/31
64. Adam & Albin Matstudio, Stockholm – 73/30
Djuret, Stockholm – 73/30
Gotthards Krog, Umeå – 73/30
Långbro Vårdshus, Älvsjö – 73/30
Sjön, Jönköping – 73/30
69. 19 Glas Bar & Matsal, Stockholm – 73/29
Köksbaren, Umeå – 73/29
SK Mat & Människor, Gothenburg – 73/29
72. Dorsia Hotel & Restaurant, Gothenburg – 73/28
Yolo, Djursholm – 73/28
74. B.A.R krog & vinbar, Malmö – 72/31
Vendels Matrum, Lund – 72/31
vRÅ - Swedish Ingredients, Japanese Flavors,
Gothenburg – 72/31
77. Bistro Le Garage, Umeå – 72/30
Fotografiskas restaurang, Stockholm – 72/30
SPISA Matbar, Gothenburg – 72/30
80. Gräddhyllan de luxe, Växjö – 72/29
81. Bomans Hotel & Restaurang, Trosa – 72/28
Linje Tio, Stockholm – 72/28
Magnus & Magnus m2, Gothenburg – 72/28
84. Grand Hotel i Lund, Lund – 71/32
85. Bord 13, Malmö – 71/31
Dala-Husby Hotell & Restaurang, Dala-Husby – 71/31
87. Gula Hönan, Hemse – 71/30
Hos Pelle, Gothenburg – 71/30
89. A mano, Örebro – 71/29
Hemmagastronomi, Luleå – 71/29
91. Familjen, Gothenburg – 71/28
Fridas Restaurang, Helsingborg – 71/28

WHITE GUIDE NORDIC 2016 – RANKING OF ALL RESTAURANTS. PAGE 5

The first number in the numerical pair indicates the restaurant's total out of 100 points. The second number specifies the number of food points out of 40 points. International Masterclass and Masterclass restaurants are ranked according to food rating in first place and total points secondly. Very High Class restaurants are ranked according to total points in first place and food rating secondly.

ESTONIA**INTERNATIONAL MASTERCLASS**

1. Alexander, Pädaste – 85/36

MASTERCLASS

2. Noa Peakoka Pool, Tallinn – 84/35
3. Ö, Tallinn – 83/34
4. Tchaikovsky, Tallinn – 81/34
5. OKO, Kaberneeme – 77/33
6. Art Priori, Tallinn – 75/32

VERY HIGH CLASS

7. Horisont, Tallinn – 77/29
Leib Resto Et Aed, Tallinn – 77/29
9. Tuljak, Tallinn – 76/30
10. Cru, Tallinn – 75/31
11. Kolm Sibulat, Tallinn – 74/29
12. Põhjaka Manor, Mäeküla – 73/31
13. Fabrik, Tallinn – 73/30
Noa, Tallinn – 73/30
15. Salt, Tallinn – 73/28
Tammuri Talu, Mäha – 73/28
Umami, Tallinn – 73/28
18. Bocca, Tallinn – 72/30
19. Ribe, Tallinn – 72/28
20. Moon, Tallinn – 71/31
21. Gianni, Tallinn – 71/28
22. Fellin, Viljandi – 70/30
23. Kaks Kokka, Tallinn – 70/28
24. Mekk, Tallinn – 69/29
25. Chedi, Tallinn – 69/28