



PRESS RELEASE OCTOBER 31, 2016

For immediate publication

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WELCOME TO THE NEW WHITE GUIDE NORDIC – now featuring over 325 restaurants and the 60 best restaurants in the Baltic countries

The third edition of The White Guide Nordic was launched today in Stockholm. More than 300 journalists and restaurateurs took part in the event. The new guide covers the 325 best restaurants in Denmark, Sweden, Norway, Finland, Iceland, the Faroe Islands and Greenland. New this year is that it also contains reviews of the 60 best restaurants in the Baltic countries Estonia, Latvia and Lithuania, thus covering a large part of northern Europe with its many both unique and interconnected cuisines.

Just as last year, the evaluation of the restaurant scene in the Nordics has resulted in a Top 30 list, which is included in the following pages. The list is topped by Esperanto and Fäviken in Sweden, followed by Maaemo in Norway, and Geranium and Kadeau København in Denmark.

Last year's Nordic no. 1, Noma in Copenhagen, has not been included in this year's guide as it closes shortly after the release of the guide. The same goes for high-scoring Restaurant Frantzén in Stockholm.

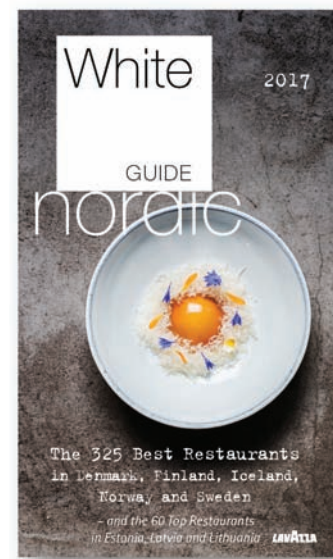
The following restaurants are new entries on the Top 30 list since last year:

- 13. **Alchemist**, Copenhagen, Denmark 90/37
- 13. **Slotskøkkenet/Dragsholm slot Hørve**, Denmark 90/37
- 16. **Restaurant Koch Aarhus**, Denmark 89/37
- 23. **Adam/Albin Stockholm**, Sweden 89/36
- 25. **Re-Naa Stavanger**, Norway 86/36
- 26. **Omakase Köttslöjd**, Stockholm, Sweden 85/36
- 26. **Sabi Omakase**, Stavanger, Norway 85/36
- 29. **Ask**, Helsinki, Finland 84/36

This year the guide covers 61 restaurants in Finland, 64 restaurants in Norway (including Svalbard), 92 restaurants in Sweden, 92 restaurants in Denmark (including 2 in Greenland and 5 in the Faroe Islands) and 15 restaurants in Iceland. This edition also covers the Baltic countries, presenting the 60 best restaurants in Estonia, Latvia and Lithuania.

The reviews and points in the book regarding Swedish and Danish restaurants are identical with the respective national guides (released in March and May respectively) with a few additions of newly opened or re-assessed restaurants. Only the 92 best restaurants in each country have been included in the Nordic edition, but the national guides are available in their entirety (in Danish and Swedish) in the App Store.

cont.



White Guide Nordic 2017 can, among other places, be bought at amazon.co.uk

<https://www.amazon.co.uk/dp/9198246186>



cont.

All of the restaurants in the Nordic guide are rated and grouped by country, category and location. The restaurants in all our guides are assessed on a scale of 100 points, according to the following: food (40 points), service (20 points), beverages (20 points) and setting/atmosphere (20 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 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 1st.

For the Top 30 Nordic List and the ranking of the restaurants in The White Guide Nordic 2017, see the following pages.

Quotes

"The gastronomy in the Nordics just keeps on evolving, and this year we've witnessed a restaurant boom in Norway with 16 new entries in the guide. Finland isn't far behind with 13 new entries," says Editor-in-Chief for the Nordic part of the guide, Lena Ilkjaer.

"The Baltic countries have their own proud culinary traditions, their own regional climate conditions and biotopes, but the practice of using various techniques to exploit and preserve what the brief growing season provides is as deeply rooted as in the Nordics, indeed even more deeply. If the Baltic region's cuisines continue to develop the way they are doing now and cultivate their distinctiveness, more people will discover that Estonia, Latvia and Lithuania are worth a journey," says Editor-in-Chief for the Baltic part of the guide, Anna Michelson Bodemark.

The White Guide

The White Guide has been the leading restaurant guide in Sweden since 2005 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 2017 is a comprehensive restaurant guide in English covering the 325 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 2016 White Guides with some additions from the continuous testing for the national 2017 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 Global masters level and Masters level are ranked according to their food total and then their overall total.

With almost 100 Masters level restaurants, the Nordic countries offer a wide variety of excellent culinary experiences. The Top 30 are all in the Global masters 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. **ESPERANTO** Stockholm, Sweden 40/94
2. **FÄVIKEN** Magasinet Järpen, Sweden 39/96
3. **MAAEMO** Oslo, Norway 39/94
4. **GERANIUM** Copenhagen, Denmark 38/95
KADEAU KØBENHAVN Copenhagen, Denmark 38/95
6. **GASTROLOGIK** Stockholm, Sweden 38/92
7. **OAXEN KROG** Stockholm, Sweden 38/91
RESTAURANT AOC Copenhagen, Denmark 38/91
9. **DANIEL BERLIN KROG I SKÅNE TRANÅS**
Skåne Tranås, Sweden 38/90
10. **KONG HANS KÆLDER** Copenhagen, Denmark 93/37
11. **MIELCKE & HURTIGKARL** Copenhagen, Denmark 37/91
SØLLERØD KRO Holte, Denmark 37/91
13. **ALCHEMIST** Copenhagen, Denmark 37/90
PM & VÄNNER Växjö, Sweden 37/90
SLOTSKØKKENET / DRAGSHOLM SLOT Hørve, Denmark 37/90
16. **RESTAURANT KOCH** Aarhus, Denmark 37/89
17. **KOKS KIRKJUBØUR**, Faroe Islands 37/87
18. **RESTAURANG VOLLMERS** Malmö, Sweden 37/86
19. **OPERAKÄLLAREN** Stockholm, Sweden 36/93
20. **KOKA** Gothenburg, Sweden 36/91
21. **FREDERIKSHØJ** Aarhus, Denmark 36/90
STUDIO Copenhagen, Denmark 36/90
23. **ADAM/ALBIN** Stockholm, Sweden 36/89
24. **KADEAU BORNHOLM** Aakirkeby, Denmark 36/88
25. **RE-NAA** Stavanger, Norway 36/86
26. **FALSLED KRO** Millinge, Denmark 36/85
OMAKASE KÖTTSLÖJD Stockholm, Sweden 36/85
SABI OMAKASE Stavanger, Norway 36/85
29. **ASK** Helsinki, Finland 36/84
30. **TI TRIN NED** Fredericia, Denmark 36/83

WHITE GUIDE NORDIC 2017 – RANKING OF ALL RESTAURANTS. PAGE 1

The first number in the numerical pair indicates the restaurant's food points out of 40 points.

The second number specifies total out of 100 points. Global masters level and Masters level restaurants are ranked according to food rating in first place and total points secondly. Very fine level and Fine level restaurants are ranked according to total points in first place and food rating secondly.

DENMARK

GLOBAL MASTERS LEVEL

1. Geranium, Copenhagen – 38/95
Kadeau København, Copenhagen – 38/95
3. Restaurant AOC, Copenhagen – 38/91
4. Kong Hans Kælder, Copenhagen – 37/93
5. Mielcke & Hurtigkarl, Frederiksberg C – 37/91
6. Søllerød Kro, Holte – 37/91
7. Alchemist, Copenhagen – 37/90
Slotskøkkenet / Dragsholm slot, Hørve – 37/90
9. Restaurant Koch, Aarhus – 37/89
10. Frederikshøj, Aarhus – 36/90
Studio, Copenhagen – 36/90
12. Kadeau Bornholm, Aakirkeby – 36/88
13. Falsled Kro, Millinge – 36/85
14. Ti Trin Ned, Fredericia – 36/83
15. Hotel Frederiksmind, Præstø – 36/80
Grønbech & Churchill, Copenhagen – 36/80

MASTERS LEVEL

17. Alberto K, Copenhagen – 35/88
18. Formel B, Frederiksberg C – 35/86
19. Henne Kirkeby Kro Henne – 35/84
20. The Restaurant by Kroun, Skodsborg – 35/81
21. Vendia Gourmet, Hjørring – 35/76
22. 108, Copenhagen – 34/86
23. Marchal, Copenhagen – 34/83
24. Taller, Copenhagen – 34/82
25. Geist, Copenhagen – 34/81
Kiin Kiin, Copenhagen – 34/81
27. Tree Top, Vejle – 34/80
28. Den Røde Cottage, Klampenborg – 34/79
29. Pony, Copenhagen – 34/78
Ruths Gourmet (Ruths Hotel), Skagen – 34/78
31. Clou, Copenhagen – 34/77
32. Fru Larsen, Langå – 34/75
33. Relæ, Copenhagen – 33/79
34. Restaurant Babette, Vordingborg – 33/77
35. Restaurant Tabu, Aalborg – 33/76
36. Amass, Copenhagen – 32/80
37. Molskroen, Ebeltoft – 32/79
38. Mejeriet, Mårslet – 32/78
Restaurationen, Copenhagen – 32/78
40. Restaurant Karoline Amalie, Silkeborg – 32/76
MeMu, Vejle – 32/76
The Balcony, Odense – 32/76

43. Gastromé, Aarhus – 32/75
Hærværk, Aarhus – 32/75

VERY FINE LEVEL

45. Era Ora, Copenhagen – 31/82
Spontan, Copenhagen – 31/82
47. Restaurant Domestic, Aarhus – 31/78
Restaurant Palægade, Copenhagen – 31/78
Restaurant Varna, Aarhus – 31/78
50. ROS, Tønder – 31/77
Restaurant Sletten, Humlebæk – 31/77
52. Bæst, Copenhagen – 31/76
Sortebro Kro, Odense – 31/76
54. Pluto, Copenhagen – 28/76
55. 1. th, Copenhagen – 31/75
Bistro Boheme, Copenhagen – 31/75
57. Uformel, Copenhagen – 30/75
58. Kokkeriet, Copenhagen – 32/74
59. Restaurant Pasfall, Odense – 30/74
60. Lumskebugten, Copenhagen – 29/74
Norsminde Kro Slowfoodrestauranten, Odder – 29/74
62. Restaurant Bind, Kruså – 28/74
63. Restaurant Liefroy, Nyborg – 30/73
Malling Kro, Malling – 30/73
Manfreds, Copenhagen – 30/73
Mortens Kro, Aalborg – 30/73
No. 2, Copenhagen – 30/73
Traktørstedet Ludvigsløst, Silkeborg – 30/73
69. Brøndums Hotel, Skagen – 29/73
70. Købyens Fiskebar, Copenhagen – 28/73
71. GÄST, Aarhus – 31/72
72. Bror, Copenhagen – 30/72
Goma, Odense – 30/72
Kul, Copenhagen – 30/72
Kung fu II Izakaya Bar, Copenhagen – 30/72
76. Radio, Copenhagen – 29/72
77. Enomania, Frederiksberg – 28/72
Huset Blom, Sønderborg – 28/72
Restaurant Knapp, Aabenraa – 28/72
Musling, Copenhagen – 28/72
81. Vendia Brasserie, Hjørring – 30/71
82. Naert, Copenhagen – 29/71
Restaurant Piaf, Silkeborg – 29/71
84. Anarki, Frederiksberg C – 28/71
Stammershalle Badehotel, Gudhjem - Bornholm – 28/71

WHITE GUIDE NORDIC 2017 – RANKING OF ALL RESTAURANTS. PAGE 2

The first number in the numerical pair indicates the restaurant's food points out of 40 points. The second number specifies total out of 100 points. Global masters level and Masters level restaurants are ranked according to food rating in first place and total points secondly. Very fine level and Fine level restaurants are ranked according to total points in first place and food rating secondly.

FAROE ISLANDS

GLOBAL MASTERS LEVEL

1. Koks, Kirkjubøur – 37/87

VERY FINE LEVEL

2. Barbara, Tórshavn – 28/69

FINE LEVEL

3. Ræst, Tórshavn – 27/67
4. Áarstova, Tórshavn – 25/65
5. Etika, Tórshavn – 27/61

GREENLAND

VERY FINE LEVEL

1. Spisestedet Sarfalik, Nuuk – 29/68

FINE LEVEL

2. Restaurant Ulo, Hotel Arctic, Ilulissat – 26/64

The first number in the numerical pair indicates the restaurant's food points out of 40 points. The second number specifies total out of 100 points. Global masters level and Masters level restaurants are ranked according to food rating in first place and total points secondly. Very fine level and Fine level restaurants are ranked according to total points in first place and food rating secondly.

FINLAND

GLOBAL MASTERS LEVEL

- 1 Ask, Helsinki – 36/84

MASTERS LEVEL

- 2 Chef & Sommelier, Helsinki – 35/84
- 3 Olo Restaurant Helsinki – 35/82
- 4 Kaskis, Turku – 35/75
- 5 Finnjäväl, Helsinki – 34/77
- 6 Demo, Helsinki – 34/76
- Grön Helsinki – 34/76
- 8 Lyon Helsinki – 34/75
- 9 Savoy, Helsinki – 33/82
- 10 Nokka, Helsinki – 32/76

VERY FINE LEVEL

- 11 Svartå Slott - Mustion Linna Mustio – 28/81
- 12 Bertha, Tampere – 31/79
- 13 Restaurant Pastis, Helsinki – 31/78
- 14 Vinkkeli, Helsinki – 30/75
- 15 Lapland Hotel Sky Ounasvaara Rovaniemi – 29 75
- 16 Spis Helsinki – 29/75
- 17 La Maison, Helsinki – 31/74
- Roux Lahti – 31/74
- 19 Meat District, Porvoo – 30/74
- 20 Smör, Turku – 28/74
- 21 Hella ja Huone Tampere – 29/73
- 22 OX, Helsinki – 31/72
- 23 Baskeri & Basso Bistro (BasBas), Helsinki – 29/72
- Ludu Turku – 29/72
- 25 Restaurant Aanaar (Hotel Kultahovi), Inari – 29/72
- 26 Nautical, Mariehamn – 31/71
- 27 C, Tampere – 32/70
- 28 Boulevard Social, Helsinki – 29/70
- Farang, Helsinki – 29/70

- 30 Gustav Wasa Vaasa – 28/70
- Pastor, Helsinki – 28/70
- Smakbyn, Kastelholm – 28/70
- 33 Sinne, Porvoo – 30/69
- 34 Gaijin, Helsinki – 30/68
- 35 Gastrobar Emo, Helsinki – 29/67
- 36 Havsvidden, Geta – 28/67
- Juuri, Helsinki – 28/67
- Ravintola Lonna, Helsinki – 28/67
- Ragu, Helsinki – 28/67

FINE LEVEL

- 40 Mami, Turku – 27/72
- 41 Elite Helsinki – 25/69
- 42 Sinne, Helsinki – 26/68
- 43 Regina, Helsinki – 26/67
- 44 Roster Helsinki Helsinki – 24/67
- 45 Bistro O Mat, Kirkkonummi – 28/66
- 46 Ateljé Finne, Helsinki – 26/66
- 47 Restaurant Bar & Grotesk, Helsinki – 25/66
- Muru, Helsinki – 25/66
- 49 Soil Wine Room, Helsinki – 26/65
- The Cock, Helsinki – 26/65
- 51 Bronda, Helsinki – 25/65
- 52 4 Vuodenaikaa (4 årstider), Tampere – 27/64
- 53 SicaPelle Wining & Dining, Porvoo – 25/64
- 54 Pompier, Helsinki – 27/63
- 55 Sea Horse, Helsinki – 23/63
- 56 Kuurna, Helsinki – 25/62
- 57 Southpark, Helsinki – 23/62
- 58 Kvarter 5, Mariehamn – 25/61
- Sandro, Helsinki – 25/61
- 60 Passio, Helsinki – 25/60
- 61 Kosmos, Helsinki – 24/60

The first number in the numerical pair indicates the restaurant's food points out of 40 points. The second number specifies total out of 100 points. Global masters level and Masters level restaurants are ranked according to food rating in first place and total points secondly. Very fine level and Fine level restaurants are ranked according to total points in first place and food rating secondly.

ICELAND

MASTERS LEVEL

- 1 Dill, Reykjavik – 32/79

VERY FINE LEVEL

- 2 Grillið, Reykjavik – 30/74
- 3 Norð Austur Sushi & Bar, Seyðisfjörður – 30/73
- 4 Slippurinn, Westman Islands – 29/73
- 5 Gallery Restaurant Hotel Holt, Reykjavik – 28/73
- 6 Vox (Hilton Hotel), Reykjavik – 29/70
- 7 Fiskmarkaðurinn (Fishmarket), Reykjavik – 29/69
- 8 Matur og Drykkur, Reykjavik – 29/68

FINE LEVEL

- 9 Kol, Reykjavik – 24/66
- 10 Rub 23, Akureyri – 26/65
- 11 Austur - Indiafjelagid, Reykjavik – 26/62
- 12 Fiskfélagið (Fish Company), Reykjavik – 25/61
- 13 Lava restaurant, Grindavik – 25/61
- 14 Grillmarkadurinn (Grillmarket), Reykjavik – 23/61
Snaps, Reykjavik – 23/61

NORWAY

GLOBAL MASTERS LEVEL

- 1 Maaemo, Oslo – 39/94
- 2 Re-Naa, Stavanger – 36/86
- 3 Sabi Omakase, Stavanger – 36/85

MASTERS LEVEL

- 4 Credo, Trondheim – 35/80
- 5 Kontrast, Oslo – 34/81
- 6 Bokbacka, Oslo – 33/78
- 7 Lysverket, Bergen – 32/82
- 8 Pjoltergeist, Oslo – 32/79
- 9 SentralenMat, Oslo – 32/78
- 10 Kolonialen, Bergen – 32/77
Statholdergaarden, Oslo – 32/77
- 12 Arakataka, Oslo – 32/75
Le Benjamin, Oslo – 32/75

VERY FINE LEVEL

- 14 Pileredet – Engø Gård Hotel & Restaurant Tjøme – 30/77
- 15 Astral, Oslo – 31/76
- 16 Happolati, Oslo – 31/75
- 17 Ekebergrestauranten, Oslo – 30/75
- 18 Smalhans, Oslo – 30/74
- 19 Funktionärsmässen, Longyearbyen – 29/74
- 20 Restaurant 1877, Bergen – 29/74
- 21 BA 53, Oslo – 28/74
- 22 Huset, Longyearbyen – 28/73
- 23 Tango bar&kjøkken, Stavanger – 32/72
- 24 Palace Grill, Oslo – 31/72
- 25 Røst Teaterbistro, Trondheim – 33/71
- 26 Eik Annen Etage (Hotel Continental), Oslo – 31/71
- 27 Egget, Stavanger – 30/71
- 28 Strand Restaurant, Stabekk – 30/71
- 29 Hallingstuene, Geilo – 29/71
- 30 Festningen Restaurant Oslo – 28/71
- 31 Bass Oslo, Oslo – 30/70

- Rena:Matbaren Bistro, Stavanger – 30/70
- Umami, Harstad – 30/70
- 34 Publiko, Oslo – 29/70
- 35 Cornelius Sjømatrestaurant, Bergen – 28/70
- 35 Marg og bein, Bergen – 28/70
Trattoria Popolare, Oslo – 28/70
- 38 Brasserie France, Oslo – 29/69
De 4 roser, Harstad – 29/69
- 38 Kolonialen Bislett, Oslo – 29/69
- 41 Bekkjarvik Gjestgiveri, Austevoll – 28/69
- 41 Buøy Gård, Salsbruket – 28/69
- 41 Feinschmecker, Oslo – 28/69
- 44 Restaurant Slippen, Kråkerøy, Fredrikstad – 28/68
Spiseriet, Stavanger – 28/68
To Rom og Kjøkken, Trondheim – 28/68
- 47 Mathallen, Tromsø – 29/67
- 48 Bon Lio, Oslo – 28/67
Mares, Oslo – 28/67
Vaaghals, Oslo – 28/67

FINE LEVEL

- 51 Brasserie Paleo, Oslo – 28/65
- 52 Cru Vin & Kjøkken, Oslo – 25/65
- 53 Statholdergaardens Mat & Vinkjeller, Oslo – 28/64
- 54 Baltazar, Oslo – 25/64
Restaurant Eik, Oslo – 25/64
- 56 Alex Sushi, Oslo – 28/63
- 57 Cafe Tekehtopa, Oslo – 27/63
Fjord, Oslo – 27/63
- 59 Plah Restaurant, Oslo – 25/63
- 60 Kamai, Oslo – 22/63
- 61 Bare Vestland, Bergen – 28/62
- 62 Mathall Trondheim, Trondheim – 27/60
- 63 Folk & Fe, Trondheim – 26/60
- 64 Smak, Sandefjord – 23/60

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SWEDEN

GLOBAL MASTERS LEVEL

- 1 Esperanto, Stockholm – 40/94
- 2 Fäviken Magasinet, Järpen – 39/96
- 3 Gastrologik, Stockholm – 38/92
- 4 Oaxen Krog, Stockholm – 38/91
- 5 Daniel Berlin Krog i Skåne Tranås Skåne Tranås – 38/90
- 6 PM Et Vänner Växjö – 37/90
- 7 Restaurang Vollmers, Malmö – 37/86
- 8 Operakällaren, Stockholm – 36/93
- 9 Koka, Gothenburg – 36/91
- 10 Adam/Albin, Stockholm – 36/89
- 11 Omakase Köttslöjd, Stockholm – 36/85
- 12 Imouto, Stockholm – 36/82

MASTERS LEVEL

- 13 Ekstedt, Stockholm – 35/85
- 14 Hotell Borgholm, Borgholm – 35/80
- 15 Aloë, Älvsjö – 34/86
- 16 Bhoga Restaurang, Gothenburg – 34/83
- 17 Mathias Dahlgren – Matbaren, Stockholm – 34/82
- 18 Upper House Dining, Gothia Towers, Gothenburg – 34/81
- 19 Krakas Krog Katthammarsvik – 34/80
- 20 HOZE, Gothenburg – 34/75
- 21 Spritmuseum, Stockholm – 33/80
- 22 Restaurang Volt, Stockholm – 33/79
- 23 Shibumi, Stockholm – 33/78
- 24 Lilla Ego, Stockholm – 33/76
- 25 Bloom in the Park, Malmö – 33/75
- Punk Royale, Stockholm – 33/75
- 27 Portal, Stockholm – 32/83
- 28 Sjömagasinet Gothenburg – 32/81
- 29 Gula Hönan, Hemse – 32/79
- Pubologi, Stockholm – 32/79
- SK Mat Et Människor, Gothenburg – 32/79
- 32 Swedish taste Gothenburg – 32/77
- 33 Thörnströms Kök, Gothenburg – 32/76
- 34 Fotografiskas restaurang, Stockholm – 32/75
- Lyrän, Malmö – 32/75

VERY FINE LEVEL

- 36 Sturehof, Stockholm – 29/80
- 37 Bobergs Matsal, Stockholm – 31/79
- 38 Bastard Mat Et Vin, Malmö – 29/79
- 39 Ambiance Restaurant, Tygelsjö – 30/78
- 40 Restaurang Galleriet, Görvälns Slott, Järfälla – 31/77
- 41 Oaxen Slip, Stockholm – 30/77
- PM Et Vänner Bistro, Växjö – 30/77
- 43 Eriks Gondolen, Stockholm – 29/77
- 44 AG, Stockholm – 29/76
- 45 Teatergrillen, Stockholm – 28/76

- 46 Fiskekrogen, Gothenburg – 31/75
- Nook, Stockholm – 31/75
- Sushi Sho, Stockholm – 31/75
- Villa Anna, Uppsala – 31/75
- 50 Restaurang Hvita Hjorten, Lidköping – 30/75
- 51 Rolfs Kök, Stockholm – 29/75
- 52 Restaurang Et Vinbaren 28+, Gothenburg – 32/74
- 53 Mellbygatans ost Et delikatesser, Lidköping – 31/74
- 54 Djuret, Stockholm – 30/74
- Food Village, Stockholm – 30/74
- Grythyttans Gästgivaregård, Grythyttan – 30/74
- Lux Dag för Dag, Stockholm – 30/74
- 58 Thoresta Herrgård, Bro – 29/74
- 59 Gro, Stockholm – 32/73
- Villa Strandvägen, Ystad – 32/73
- 61 Agrikultur, Stockholm – 31/73
- Råkultur, Stockholm – 31/73
- Snapphane, Malmö – 31/73
- 64 Bistro Le Garage, Umeå – 30/73
- Bord 13, Malmö – 30/73
- Slottsrestaurangen Kalmar, Kalmar – 30/73
- 67 Dryck, Uppsala – 29/73. *Closed after the guide's deadline*
- Vatten Restaurang Et Kafé, Skärhamn – 29/73
- Woodstockholm Matbar Stockholm – 29/73
- 70 Den Gyldene Freden, Stockholm – 28/73
- 71 Dorsia Hotel Et Restaurant, Gothenburg – 28/73
- 72 Köksbaren, Umeå – 28/73
- 73 Wedholms Fisk, Stockholm – 28/73
- 74 Yolo, Djursholm – 32/72
- 75 Sofiero Slottsrestaurang, Helsingborg – 31/72
- vRÅ – Swedish Ingredients, Japanese Flavors, Gothenburg – 31/72
- 77 Babette, Stockholm – 30/72
- Magnus Et Magnus m2, Gothenburg – 30/72
- Vin Et Skaffereri Hus 13, Varberg – 30/72
- 80 Far i Hatten, Malmö – 29/72
- Gotthards Krog, Umeå – 29/72
- Restaurang CG, Luleå – 29/72
- SPISA Matbar, Gothenburg – 29/72
- Konstnärsbaren / KB, Stockholm – 28/72
- 85 Nya Carnegiebryggeriet, Stockholm – 28/72
- 86 B.A.R krog Et vinbar, Malmö – 30/71
- Hemmagastronomi, Luleå – 30/71
- 88 19 Glas Bar Et Matsal, Stockholm – 29/71
- SMAK, Stockholm – 29/71
- Smakrike Krog, Ljugarn – 29/71
- 91 Proviant Östermalm, Stockholm – 28/71
- 92 Restaurang Trädgårdsgatan 26, Borgholm – 29/69

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ESTONIA

GLOBAL MASTERS LEVEL

- 1 NOA Chef's Hall, Tallinn 36/87
- 2 Alexander, Muhu Island 36/86

MASTERS LEVEL

- 3 Restoran Ö, Tallinn – 34/82
- 4 Art Priori , Tallinn – 32/78

VERY FINE LEVEL

- 5 Horisont Restaurant & Bar, Tallinn – 30/80
- 6 Tchaikovsky, Tallinn – 29/76
- 7 Restoran Cru, Tallinn – 29/74
- Restoran Ribe, Tallinn – 28/74
- 9 NOA Restoran, Tallinn – 29/73
- 10 Holm, Tartu – 28/73
- Leib Resto & Aed , Tallinn – 28/73
- 12 Bordoo, Tallinn – 29/72
- Põhjaka Mõis, Paide county, 29/72
- 14 SALT Restoran, Tallinn – 28/71
- Tuljak Restoran, Tallinn – 28/71
- 16 Kohvik Fellin, Viljandi – 29/70
- 17 Restoran Moon, Tallinn – 29/69
- 18 Rannahotelli Restoran, Pärnu – 30/68
- 19 Restoran Bocca, Tallinn – 28/67
- Restoran Kaks Kokka, Tallinn – 28/67
- Restoran MEKK, Tallinn – 28/67

FINE LEVEL

- 22 Tammuri Talu, Mähää – 27/73
- 23 Umami Resto, Tallinn – 27/70
- 24 Korsten, Armastus Ja Hea Toit, Tallinn – 26/70
- 25 TOA Taste of Asia, Tallinn – 26/68
- 26 Ööbiku Gastronoomiatalu, Rapla County – 25/67
- 27 Kolm Sibulat , Tallinn – 27/66
- 28 Restoran Fabrik, Tallinn – 28/65
- 29 Konrad, Tallinn – 27/64
- 30 Restoran Chedi, Tallinn – 26/63

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- 1 Vincents, Riga – 36/88

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- 2 Biblioteka no 1, Riga – 28/75
- 3 3, Riga – 30/71
- 4 COD, Riga – 28/71
- 5 Entresol , Riga – 29/70
- 6 3 Pavaru Restorans , Riga – 28/68

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- 7 Dikli Palace Hotel, Dikli – 26/69
- Equus, Riga – 26/69
- Kolonade, Riga – 26/69
- 10 Koya, Riga – 27/69
- 11 Ferma, Riga – 25/68
- 12 Muusu, Riga – 26/67
- 13 Locale, Riga – 25/65
- 14 Riviera, Riga – 25/64
- 15 Vina Studija , Riga – 24/63
- 16 Laivas, Jurmala – 25/63
- 17 36. Linija, Jurmala – 24/62
- 18 Valtera restorans , Riga – 25/60
- 19 Per Se, Riga – 24/60
- Valmiermuiza Beer Kitchen, Riga – 24/60

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- 1 Sweetroot, Vilnius – 35/81
- 2 Gastronomika, Vilnius – 34/78

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- 3 Telegrafas, Vilnius – 28/77
- 4 Monai, Klaipeda – 31/76
- 5 Dublis, Vilnius – 31/75
- 6 Uoksas, Kaunas – 30/71

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- 7 Gaspar's, Vilnius – 27/66
- 8 Lauro Lapas, Vilnius – 26/63
- 9 Monte Pacis, Kaunas – 25/62
- 10 Buceris, Vilnius – 26/61