



Nosh and Chow Stockholm

Imagine having a Swedish uncle who loves to travel around the world, has a great eye for charming souvenirs and has kindly given you the keys to his Stockholm townhouse while away on one of his journeys. That's how Catalan architect Lázaro Rosa-Violán (right) envisioned the cosmopolitan Nosh and Chow, the sister restaurant to the Berns hotel in Berzelii Park.

Designed by his team at studio Contemporain in Spain, this new diner occupies two floors of the building and is filled with unique objects from all over the world, sourced from construction sites, flea markets, vintage shops and with some that have been made especially for Lázaro. "The tiles in the main bar are originally from Passeig de Gràcia in Barcelona, designed by Gaudí, and the wooden slats at the Concierge Bar are from an old pharmacy in Toulouse," he says. "We like to create a bit of history and work like urban archaeologists, picking up objects we find around the globe. People can sense the history in the different decoration elements."

And the food is just as international. The kitchen is headed by chefs Johan Lindqvist and Anders Atte, who created an intercontinental menu focusing on North American, African,



Southeast Asian and Karelian cuisine, with dishes such as smoked reindeer on Russian buckwheat pancakes and crispy wheat tacos with spiced braised beef and chorizo. There are also four different bars on site, including the buzzing Concierge bar and the intimate and exclusive Bernie's bar, set to become Stockholm's premier cocktail destination. — ENA berns.se

Monocle's order:

Starter: Finnish rye and sourdough bread with whipped chanterelle and chive butter

Main: Charcoal baked beets with hazelnuts, mushrooms and cabbage

House cocktail: "East side" represents the four regions: lychee (Asia), lime (South America), mint (Africa), apple and vodka (Karelia)

