LOOKBOOK

NORDICS

steelite INTERNATIONAL

2017
SUMMER

LOOK BOOK

NORDICS

INTRODUCTION

The Nordic countries (Nordics) are a geographical and cultural region in Northern Europe and the North Atlantic. They consist of Denmark, Finland, Iceland, Norway and Sweden, including the associated territories of Greenland, the Faroe Islands and the Aland Islands.

At 3,425,804 square kilometres, the combined area of the Nordic countries would form the 7th-largest country in the world. More than fifty percent of this area is uninhabitable and formed by icecaps and glaciers, mostly in Greenland. Combined population is around 26 million people.

Stockholm's most noted restaurants of recent years have one concept in common: Scandinavian culinary tradition in an innovative version, carefully selected ingredients and a focus on locally produced, organic foods.

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UTÖ VÄRDSHUS

Martin Andersson - Head Chef

The history of Utö Inn begins in the late 19th century when the land was sold to a gentleman known as Merchant Lewin. Soon after his purchase the northern portion of Utö was transformed from a sleepy mining community to a fashionable beach and spa resort.

Serving traditional Swedish cuisine, Utö Värdshus is one hour away from central Stockholm, and only accessible by boat. Over the years it has evolved into a year-round restaurant and conference resort which offers a variety of activities and events.

Visit them online: www.utovardshus.se

1 • Brown Dapple Rectangle • Scape Grey Bowl

1 • Craft Terracotta Coupe Bowl
2 • Scape Clear Glass Oval Bowl • Scape White Plate
3 • Scape Grey & White Mugs
4 • Brown Dapple Rectangle • Brown Dapple Stackable Bowl • Alma Tacana Azul Noodle Bowl
5 • Olive Serving Board Paddle

"I have always liked plates and bowls that have a shape and pattern that comes from nature, and of course durable and strong. Steelite's collection are elegant and fit our in house environment perfectly".

Martin Andersson
Head Chef

1 • Scape Grey Plate
2 • Brown Dapple Rectangle
3 • Scape Grey Bowl
4 • Alma La Tierre Coupe Plate
5 • Scape Clear Glass Oval Platter

FARANG

Located on the ground floor of Tulegatan 7 in Normalm, once the machine room of the old Stockholm Electric Company, Restaurant Farang is a unique concept where diners can experience and enjoy food together.

Restaurant Farang create dishes with authentic Asian flavours, using the freshest raw ingredients and preparing them by hand, using modern cooking techniques.

Visit them online: www.farang.se

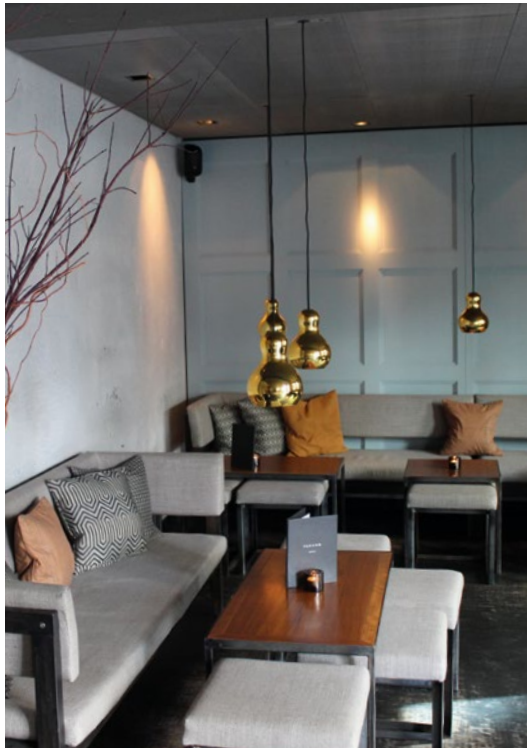
1 • Wabi Sabi Lichen Coupe Bowl • Scape White Bowl

1 • Art Glaze Caramel Coupe Bowl
2 • Wabi Sabi Slate Rectangle Tray

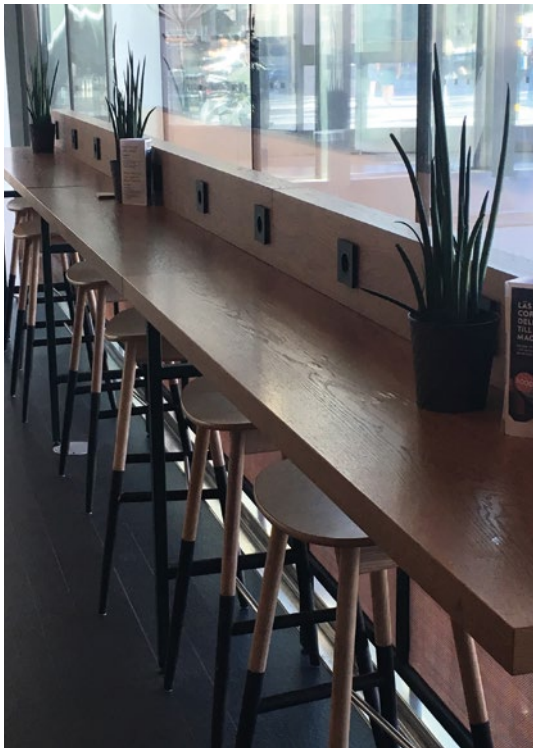
1

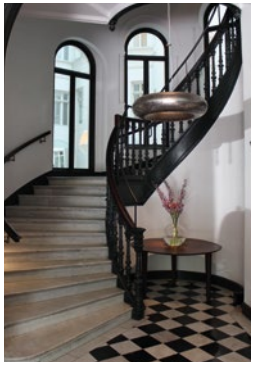
"The colour and the nuances of the Steelite plates are perfect for our Farang dishes. The design enhances the mystique of Southeast Asia."

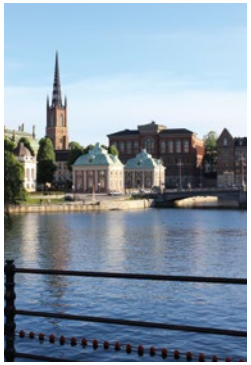
Kim Öhman
Owner and Chef

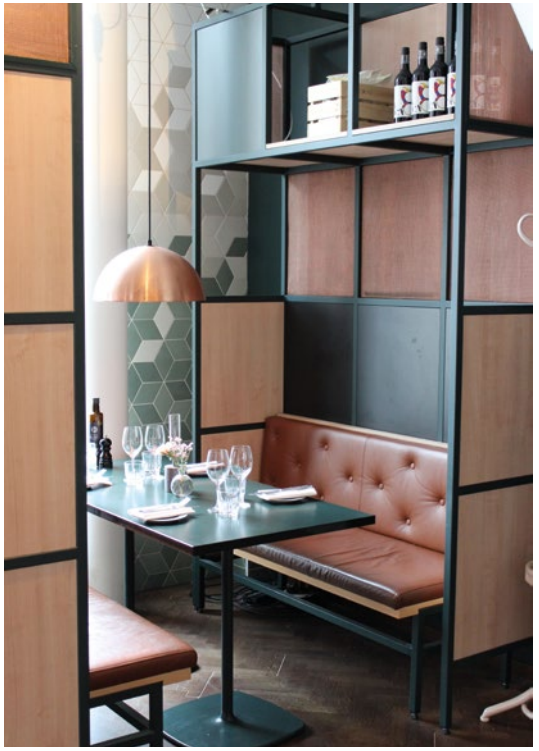


1 • Koto Bowl • Art Glaze Caramel Coupe Bowl

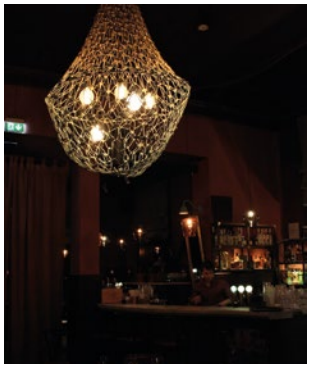


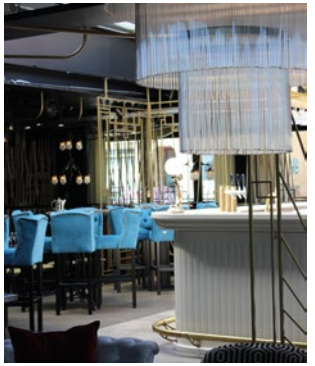






NORDIC MOOD





NORDIC MOOD

Brasseriet

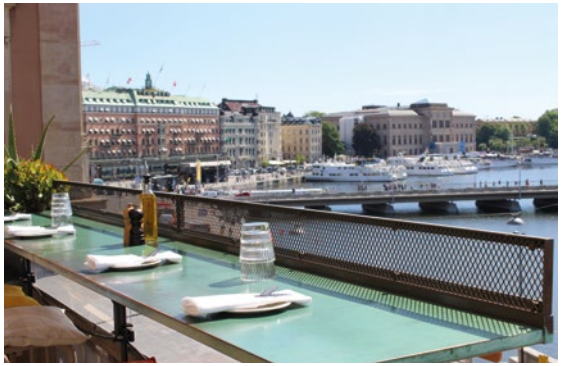
Gustaf Sandfridsson - Head Chef

The Brasserie is a restaurant where the flavours are characterised by Scandinavian craftsmanship and a huge passion for food. Here, local produce and Nordic flavours are the menu's thread.

Located within the Royal Opera building the Brasserie opened its doors in 2015 after a careful renovation of the Opera building. This stunning building also comprises a number of outdoor terraces allowing diners to admire the stunning views of the city.

Head Chef Gustaf also travels with and cooks for the international Swedish football team.

Visit them online: www.brasseriet.se



1 • Wabi Sabi Slate Round Tray
2 • Wabi Sabi Slate Round Tray
3 • Wabi Sabi Lichen Coupe Bowl

1

2

"Working with plates from Steelite gives me the opportunity to choose what I think the dish deserves to be presented. Even a plate can be the first idea of a new dish that you can continue with."

Gustaf Sandfridsson
Head Chef

3

1 • Studio Glaze Ocean Coupe Plate
2 • Studio Glaze Midnight Coupe Plate
3 • Studio Glaze Vanilla Coupe Plate

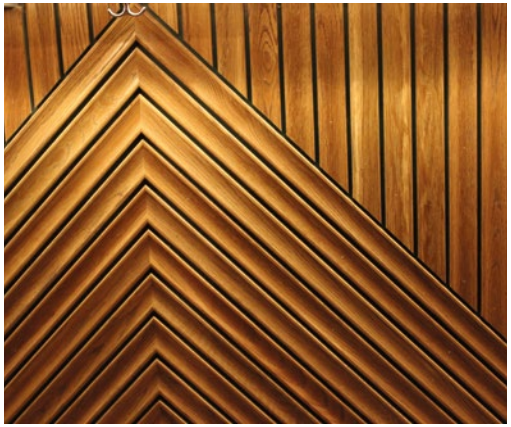
Le Rouge

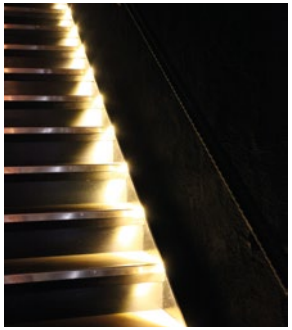
Jonas Andresson - Chef

As the name suggests, Le Rouge pays homage to turn-of-the-century Paris with rich velvet décor and gold detailing á la Moulin Rouge. Its vaulted ceiling and candlelit interior sets the tone for a romantic evening.

With a menu of both Swedish and International flavours, Le Rouge's menu is all about organic and sustainable practices.

Visit them online: www.lerouge.se





1 • Art Glaze Caramel Coupe Plate
2 • Willow Gourmet Deep Rimmed Bowl
3 • Willow Gourmet Deep Coupe Bowl

1

"I just love the modern style of Steelite plates! Makes it so easy for me to create beautiful plates".

Jonas Andresson
Chef

2

1 • Studio Glaze Midnight Coupe Bowl
2 • Wabi Sabi Indigo Coupe Rimmed Bowl

1

TRENDS / FORAGING

Foraged food has become the height of culinary cool. Chefs all over are now taking advantage of the wild foods growing around or near their kitchens, bringing nature and simplicity to their food.

1 • Frame Rectangle Seven

1

2

3

With edible weeds suited to thrive in nearly every environment across the country, to the trained eye gastronomically exciting vegetation is abundant.

From wild herbs, mushrooms, nuts, seeds and berries freely available chefs can create something unique and interesting for their diners.

4

1 • Wabi Sabi Lichen Coupe Bowl
2 • Willow Gourmet Rimmed Coupe Bowl
3 • Minners Classic Cocktails Coupe Champagne
4 • Studio Glaze Vanilla Coupe Plate

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