

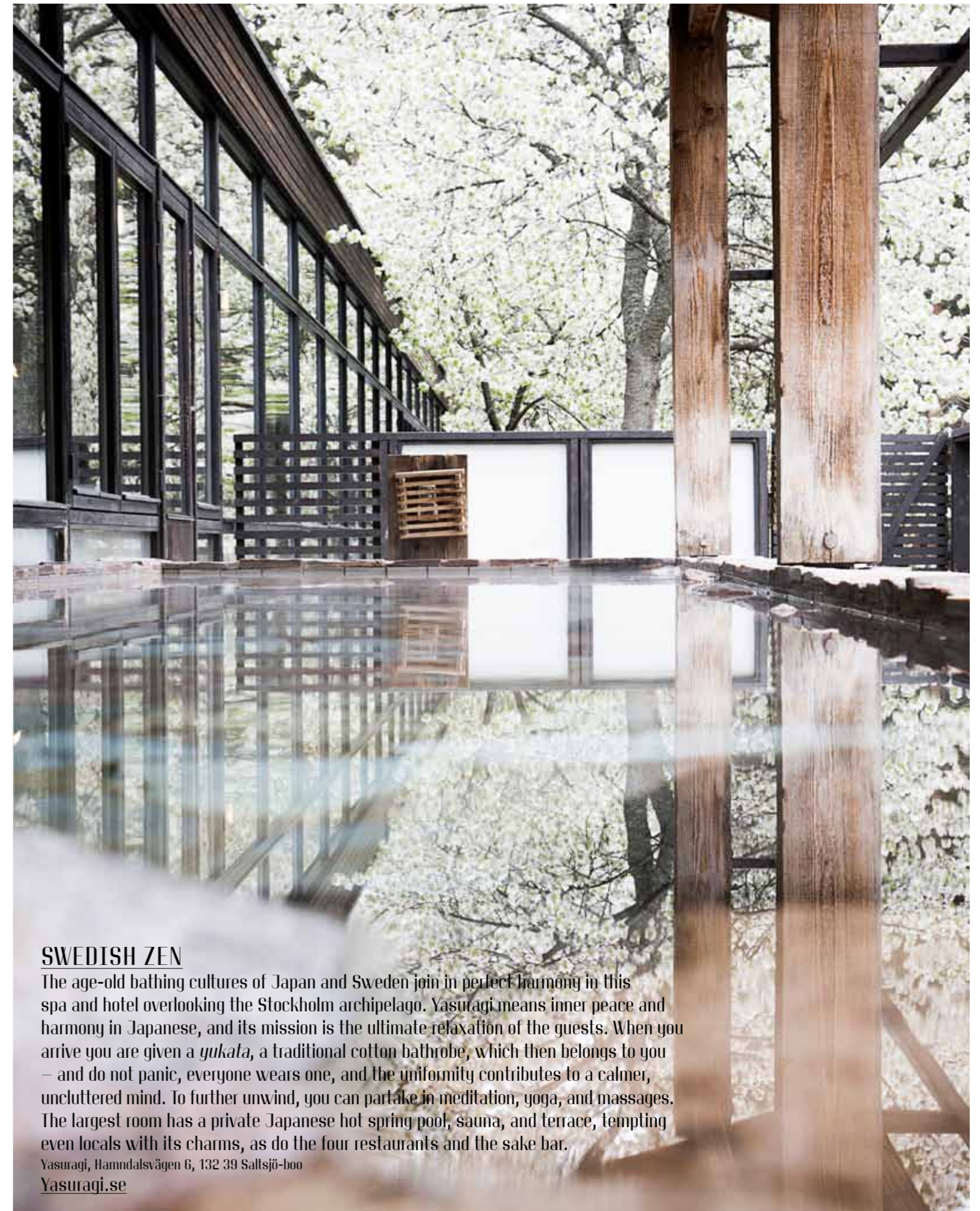
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# THE GREAT ESCAPES

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## SWEDISH ZEN

The age-old bathing cultures of Japan and Sweden join in perfect harmony in this spa and hotel overlooking the Stockholm archipelago. Yasuragi means inner peace and harmony in Japanese, and its mission is the ultimate relaxation of the guests. When you arrive you are given a *yukata*, a traditional cotton bathrobe, which then belongs to you – and do not panic, everyone wears one, and the uniformity contributes to a calmer, uncluttered mind. To further unwind, you can partake in meditation, yoga, and massages. The largest room has a private Japanese hot spring pool, sauna, and terrace, tempting even locals with its charms, as do the four restaurants and the sake bar.

Yasuragi, Hamndalsvägen 6, 132 39 Saltsjö-boö

[Yasuragi.se](http://Yasuragi.se)



## AT THE EDGE OF THE WORLD

At the end of a quay in a former fishing village within the Arctic Circle stands what else but a newly built sauna. *The Bands*, as the project is called, comprises three sections of larch wood that extend and descend over the rocks to create a hot tub, sauna, and barbecue, as well as a table and bench area on a terrace leading down to a fish-cleaning area on the water. Designed and built by students of the *Scarcity and Creativity Studio* from the Oslo School of Architecture and Design, *The Bands* concept plays a vital part in preserving a window on the past, with stunning views to boot.

The Bands, Kleivan, Vestvågøy Municipality, Lofoten

## A DESIGNER'S WORK IS NEVER DONE

After completion of the Museum of Central Finland in the 1960s, followed by the Alvar Aalto Museum a decade later, both masterpieces by the Finnish architect will soon be annexed by a beautifully curved subterranean tunnel with a common café and outdoor event space.

*Silmu* – Finnish for leaf bud – is the winning entry of the project's public design competition.

Until the new addition is built, the museum welcomes inquiring minds to its

8th International Alvar Aalto Design Seminar entitled *Maximal Minimal*.

Come for the history. Stay for the innovation.

Maximal Minimal, 27-28 August 2016

Alvar Aalto Museum, Alvar Aallonkatu 7, 40600 Jyväskylä

[Alvaraalto.fi](http://Alvaraalto.fi)



TEXT MARIE MONRAD GRAUNBOL, ATHENA WISOTSKY & JULIE VITTO PHOTOGRAPHY LINE THIT KLEIN, GALLERI BO BJERREGAARD, JONAS AARRE SOMMARSET



## IT'S NEO-FJORDIC

Bergen's guiding light for the good things in life is the restaurant, bar, and nightclub Lysverket. New York-trained chef and Bergen native Christopher Haatuft set up shop in 2013 inside Bergen Art Museum in the heart of Norway's second largest city, and the future is looking bright. Lysverket has secured international attention and is ranked as one of Scandinavia's best restaurants, offering a fresh selection of seasonal produce and seafood from its fjord-side location.

Lysverket, Rasmus Meyers Allé 9, 5015 Bergen  
[Lysverket.no](http://Lysverket.no)

## THE HOME OF LIGHT AND SHADOWS

Danish painter Vilhelm Hammershøi's (1864-1916) minimalist aesthetic and flawless representation of light have been a great influence on Danish art and interior design. This spring marks the one hundredth anniversary of his death, and in celebration of the poetic world of clean interiors and breath-taking light he left behind, Ordrupgaard invites visitors to feel *At Home with Hammershøi*. The museum's aptly named exhibition is the first to focus entirely on the legendary artist's favourite subject: his simple yet beautiful apartment in Strandgade 30 in the Copenhagen neighbourhood of Christianshavn.

At Home with Hammershøi, 4 March to 19 June 2016  
Ordrupgaard, Vilvordevej 110, 2920 Charlottenlund  
[Ordrupgaard.dk](http://Ordrupgaard.dk)



## AN INFORMAL MATCH

No dogmas allowed at *Uformel* (informal), the edgy new spin-off from Copenhagen's Michelin star restaurant Formel B. With a stylish, straightforward space conceived by Copenhagen design firm Frama, *Uformel* treats diners to an unceremonious yet top shelf culinary experience where great design and creative freedom go together like, well, *Uformel* and Frama. While Nordic cuisine and local suppliers are close to the restaurant's heart, the menu reads like a love letter to the most adored ingredients from all over the world – and since the restaurant is run by Formel B's sommelier and sous-chef, you know it is going to be good.

Uformel, Studiestræde 69, 1554 Copenhagen V

[Uformel.dk](http://Uformel.dk)



## TASTE VILLAGE

Chef Michael Björklund (1975) has put the Åland Islands on the map for being the food lover's paradise. The scenic archipelago between Sweden and Finland is the place to meet the farmers and artisans producing some of the world's best tasting produce, meats, and cheeses and therefore the perfect location for dining experiences out of the ordinary. As one of the region's 12 leading chefs to sign the New Nordic Kitchen manifesto in 2004, Björklund has put those ideals into practice with his dream project Smakbyn, or Taste Village. The project has evolved into a restaurant, café, farm shop, distillery, wine and brandy cellar, and event space. It even publishes its own beautifully photographed seasonal magazine *Smakbyn Times*, and cooking classes and tastings are also part of the concept. Please enjoy!

[Smakbyn.ax](http://Smakbyn.ax)



### TEMPLE OF DREAMS

Like a utopian fantasy of the future, Reykjavik's most recognizable water source and revolving restaurant sits high atop the woodland area of *Öskjuhlíð* greeting all who approach. The historic hillside was reforested in the 1950s with birch, spruce, poplar, and pine and offers stunning views of the city, mountains, sea, and sky. A good view deserves a good meal, and the glass-domed *Perlan* (The Pearl), offers one of Iceland's finest dining experiences as well as a cafeteria with access to the viewing deck. An architectural gem, *Perlan* sets a visually exciting stage for concerts and events, or for simply gazing up at the Northern Lights.

*Perlan*, Öskjuhlíð, 105 Reykjavík  
[Perlan.is](http://Perlan.is)



### SECRET HELSINKI

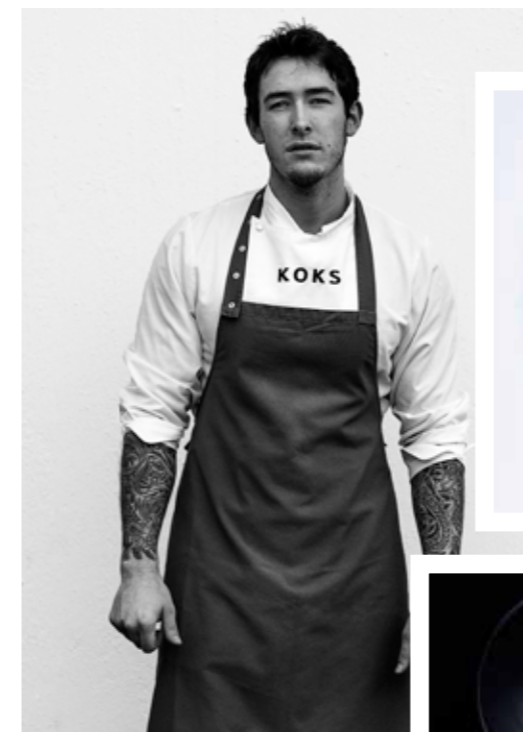
Designer houses are interesting, but so are infrastructures, railway stations, and old factory buildings. From restaurants to repurposed prisons and all stops in between, *Open House Helsinki* has been catering to curious lovers of architectural design in and around Helsinki since 2007. Experts in the field guide the curated walking tours and feature places generally not available for public gazing. The company has also released a mobile architecture guide that includes more than 100 architecturally interesting destinations and audio tours in the Helsinki region. For an educated look at what you have been missing, skip your guidebook, sign up, and take a hike.

[Openhousehelsinki.fi](http://Openhousehelsinki.fi)

### AN ARCTIC ADVENTURE

Even though the Arctic regions probably never will be the most overrun tourist destinations, you are guaranteed the perfect travel companion in the shape of Louis Vuitton's guidebook to the area if you decide to head for the northernmost regions of our globe. The book, published last year, is beautifully illustrated with simple ink and pencil drawings and collages of tissue paper, sewing thread, and used packaging by Irish artist Blaise Drummond (1967), who travelled through the area for three weeks to get inspired. Just like the French fashion giant's other travelogues *The Arctic* is abundantly packed with such stuff as dreams are made of – whether it will also make you pack your suitcase and head off or not.

[Louisvuitton.com](http://Louisvuitton.com)



### KOKS IN COPENHAGEN

The windswept and breathtakingly beautiful Faroese landscape served in a pot. To do so with suitable sensitivity and simple means is the top priority for chef Poul Andrias Ziska (1990) from Faroese *Koks*, and this particular sense of utilizing the small island community's unique natural resources in a modern, sophisticated kitchen has put his little gourmet restaurant on the map. Now a Danish and international audience gets a rare opportunity to experience Poul Andrias Ziska's talents outside of the Faroese Islands, as *Koks* temporarily relocates to Copenhagen this spring. Hurry up with the booking – the few available seats will be going fast.

*Koks* Cph, 3 March to 30 April 2016  
 Den Vandrette, Havnegade 53A, 1058 Copenhagen K  
[Koks.fo](http://Koks.fo)



### A LIGHT IN THE DARK

Journey to the centre of the longest underwater tunnel in the Faro Islands and there, in the darkness, at 150 metres below sea level, you will suddenly be stirred from your stupor. Overhead is an installation of colourful lights reflecting off the contours of the cavernous passageway. *Nordoyatunnin*, or the Northern Isles Tunnel, opened in 2006 and features the illuminating work of Faroese artist Tróndur Patursson. It is a friendly reminder that you have almost reached the light at the end. Although you might want to turn around just to see it again.

### BECOMING MICHEL

Finnish architect (and former professional snowboarder) Joanna Laajisto recently did a complete one-eighty in the space once occupied by the century-old Helsinki dining establishment *König*. The new occupant is upscale diner and cocktail bar *Michel*, and it wears the transformation well. Pistachio-green panelling, stainless steel, and white marble drastically lighten up the restaurant, which aesthetically references Finnish city architect Gunnar Taucher's food kiosks of the 1940s and 50s. Laajisto's work, perhaps like a Michel cocktail or an aerial trick, is clean and modern with a signature twist.

*Michel* Diner & Cocktail,  
 Mikonkatu 4, 00100 Helsinki





## SLEEP LIKE THE ROYALS

While on a ride in the Swedish countryside in 1645, Queen Kristina spotted an idyllic stable-master's farm overlooking the bay of Brunnsviken and decided to celebrate Midsummer there. Stallmästaregården is now a member of the international Design Hotels family, upgrading the historic inn to boutique hotel status with 49 rooms and a restaurant located just off Stockholm's Royal Haga Park. The inn evokes 18th century Swedish décor with clean lines, floral fabrics, and pastel shades of yellow and blue with subtle Chinese touches – worthy of royals and commoners alike.

Stallmästaregården, Norrtull,  
113 47 Stockholm  
[Stallmastaregarden.se](http://Stallmastaregarden.se)

## MEANWHILE, IN FINLAND ...

The plan for Kyrö Distillery in Finland was conceived where all the best ideas usually come from in these parts of the world: the sauna. Led by Ceo Miika Lipiäinen, a team of five whiskey enthusiasts decided that it was time for Finland to have its own rye whiskey distillery, so they promptly set about creating one in the small town of Isokyrö. For now, the distillery offers rye gins and spirits, but their first whiskey will be ready in 2017, when the oak casks and time have worked their magic.

In the meantime, neighbours and visitors to the remote locale can take distillery tours, dine at the restaurant specializing in contemporary Finnish dishes, and enjoy their morning coffee in the cosy space, which is a renovated cheese factory dating back to 1908.

Kyrö Distillery, Kye Kye Oy, Ollermannintie 6, 61500 Isokyrö  
[Kyrodistillery.com](http://Kyrodistillery.com)



## CHEERS!

Danish for that sparkling fizz in a carbonated drink, Brus is a new brewpub in Copenhagen's Nørrebro neighbourhood offering more than just drinks. Comfortably situated in a raw, repurposed iron foundry, the project is also home to Spontan, the brewery's restaurant with a seasonal, free flowing menu run by Denmark's youngest Michelin-starred chef at 27 years, Christian Gadiant. Brought to you by the guys behind Copenhagen's gypsy brewery To Øl and Mikropolis Bar, Brus brews, barrels, and dispenses its experimental craft beers and organic sodas in an atmosphere that welcomes collaboration with other craft brewers. You can even take the party home with you by stopping at the Brus bottle shop.

Brus, Gudbergsgade 29F, 2200 Copenhagen N  
[Tapperietbrus.dk](http://Tapperietbrus.dk)



## AGRICULTURAL STUDIES

A new restaurant of modest size and immodest ambitions has opened in Stockholm – and has been experiencing a warm reception. Chefs Filip Fastén and Joel Åhlen's Agrikultur focuses on celebrating local produce and the social aspects of eating and cooking. With a dynamic and pre-fixed menu changing daily, they seek to take the dining experience to a more social, conversational place rather than the standard model. Filip Fastén, who came from Brasserie Le Rouge, was named by White Guide as a Rising Star for 2016, as was his colleague in the kitchen Lina Ahlin Olofsson in 2015, so expect to be pampered by the best team in town.

Agrikultur, 43 Koslagsgatan, 113 54, Stockholm  
[Agrikultur.se](http://Agrikultur.se)

## ONCE IN A BLUE MOON

Per Kirkeby, one of the most beloved Danish artists alive today, recently announced the end of his painting career. Luckily 2016 sees two major exhibitions from the man who is not only known for his legacy of paintings, writing, films, and sculptures, but also for his association with the *Ex-school*, created as a bold and visionary alternative to the Royal Danish Academy of Fine Arts in 1961. The first of the exhibitions, *The Blue of the Avant-Garde*, is held at Kunstforeningen Gammel Strand in Copenhagen in collaboration with Heart Museum of Contemporary Art in Herning and looks across three decades of the artist's work.

The second, *Flashback*, is at Wanås Konst, the sculpture park and art space in Skåne, Sweden, and uses sketches and art from 1993 and beyond to retroactively explore the permanently-installed brick sculpture he created for the park in 1994.

The Blue of the Avant-Garde, 6 February to 24 April 2016  
Kunstforeningen Gammel Strand, Gammel Strand 48, 1202 Copenhagen  
[G1strand.dk](http://G1strand.dk)  
Flashback, 15 May to 16 November 2016  
Wanås Konst, 289 90 Knislinge, Wanås  
[Wanas.se](http://Wanas.se)



## ART AND MUSIC

As the festival season gets underway, spawning a growing number of reasons to drop a month's salary to follow your favourite band around the country, the Heartland Festival adds a new reason to the list. Held on the grounds of one of the world's best-preserved Renaissance-era castles, Egeskov slot, about two hours outside of Copenhagen, the festival presents a symposium of sorts filled with food, music, art, and talks. Live interviews and exhibitions from an impressive roster of chefs, artists, TV-personalities, and musicians are planned in collaboration with some of Denmark's top publishers, and musical acts include Norwegian Thomas Dybdahl and Danish Mikael Simpson. Camp out on the castle grounds or give yourself the royal treatment at a nearby hotel to enjoy the contrast of contemporary culture presented against a 16th century backdrop.

Heartlandfestival, 10-11 June  
Egeskov slot, Egeskov Gade 18, 5772 Kværndrup  
[Heartlandfestival.dk](http://Heartlandfestival.dk)



## CAVIAR THE COSY WAY

In the historic Port of Helsinki sits Finlandia Caviar, a bar and restaurant dedicated entirely to serving the most exclusive caviar and oysters. But the emblem of opulence Finlandia Caviar is not; in fact much of the restaurant's appeal (aside from the fare) comes from the fact that it is so approachable and cosy. Connoisseurs as well as beginners partake in the menus, which pair champagnes and vodkas with luxurious White Sturgeon, Russian Oscietra, and Beluga caviars. Decorated by local designer Joanna Laajisto in an understated and elegant style, with commissioned local artists' prints, Artek stools, and handmade lamps, the intimate 11-seat restaurant is a one of a kind Finnish experience.

Finlandia Caviar, Eteläranta 20, 00130 Helsinki  
[Savukari.fi/finlandia-caviar](http://Savukari.fi/finlandia-caviar)