

NEW ÄNG TAKES THE GUEST BELOW THE EARTH'S LAYERS

Restaurang ÄNG at Ästad Vingård has once again opened its doors, but this time in a completely new venue that takes the guest on a visit below the earth's layers.

On April 30, Michelin-starred Restaurang ÄNG closed the doors to its former restaurant to focus on the all-new premises, standing as a solitaire out on the meadow.

The guest is greeted by a path that winds across the meadow's undulating landscape, up to the waiting lonely glass house. Here, the evening's first scene can begin, taking the guest on a 4.5-hour tasting experience.

Behind the new ÄNG experience stands the Swedish organic vineyard Ästad Vingård, which financed and helped create the restaurant. Executive Chef Filip Gemzell and General Manager Ann-Catrine Johansson run the daily service and constantly develops the ÄNG experience.

The ambition has been to create a calm and peaceful place that offers the guest surprises while the evening unfolds. Copenhagen-based Norm Architects and Japanese-Scandinavian Karimoku Case Study have been in charge of interior design.

- As a guest during longer fine dining sessions, you need to change the atmosphere or be exposed to something new so that you keep your sharpness and can enjoy every serving to the fullest, says Daniel Carlsson, CEO of Ästad Vingård and ÄNG.

As a neighbor to a vineyard, ÄNG has also expanded the wine cellar. In addition to collaborating with Ästad Vingårds winemaker, who regularly produces new cuvées for the restaurant, ÄNG has also recruited cellar master Emma Ziemann to build a new wine cellar, focusing on top European wines.

- We start from our location in Halland, Sweden, and handpick the ingredients as close as possible. But we also seek new techniques, methods, and inspiration from kitchens all over the world. With the new ÄNG, we are able to take a big step forward, says Filip Gemzell, Executive Chef.

New ÄNG is open Monday to Friday. The restaurant retained its Michelin star in 2022, as well as the green star for exceptional work with sustainability.

Read more at restaurangang.se

Read more about Ästad Vingård at astadvingard.se/en

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