







YOUR GUIDE TO

LOCAL TASTE EXPERIENCES

IN DALARNA

LOCAL FOOD AND DRINK EXPERIENCES ARE an important part of Dalarna and play a significant role in the region's cultural heritage. Traditional, exotic, unique and exciting all at the same time.

aste of Dalarna is a network of farm shops, artisan producers, craft brewers, cafés and restaurants throughout Dalarna, all of whom are passionate about local produce and local flavours. Their aim is to offer quality-assured food and drinks experiences that are authentic, honest, genuine and with a guaranteed regional origin.

Dalarna's numerous local producers and

farmers, farms with small-scale production, forests filled with berries and game and waterways providing fresh fish offer fantastic opportunities and conditions for working with food and drink in a local, sustainable way. If you would like to learn something new and experience something different, then this guide is for you. Many of the producers involved offer tastings and the opportunity to watch their craftsmanship in action.

You'll find more information about Taste of Dalarna and the network's food and drinks producers on tasteofdalarna.se. You can find out what's new and discover the various foodie events and activities taking place in the region on the website.

The website also includes a map showing the location of all the various producers so you can easily create your own foodie itinerary in Dalarna!

tasteofdalarna.se

LOCAL ACTORS IN TASTE OF DALARNA

RESTAURANTS AND CAFES

Many of Dalarna's restaurants and cafés work closely alongside our local food and drinks producers to offer both traditional and innovative flavour experiences. As far as possible, they work with what producers and nature can provide in season.

FARM SHOPS, FOOD MARKETS AND GROCERY STORES

Buy locally-grown and newly harvested produce in season, along with matured cheeses, hand-baked crispbread, the local flatbread called tuttul, as well as Sami delicacies. All our farm shops are open during the harvest period and several of them are open most of the year.

Dalarna's food hall is part of the culinary meeting place Kulinariet in Stora Skedvi and it's open all year round. The shelves are stocked with a large range of ingredients and produce from Taste of Dalarna's food and drinks producers. Right next door, you'll also find the unique crispbread bakery Skedvi bröd, where crispbread is baked by hand in wood-fired ovens.

FOOD AND DRINKS PRODUCERS

The craftsmanship behind their products is extremely important to all the producers involved in Taste of Dalarna. All products are made from scratch on site with ingredients primarily from Dalarna or, failing that, Sweden wherever possible.



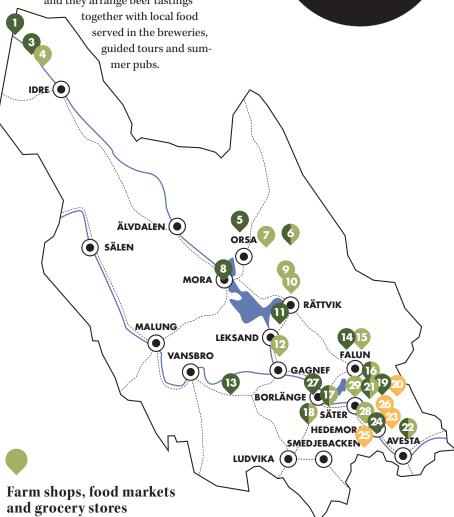
Restaurants and cafes

- 1 STF Grövelsjön Fjällstation, hotel & hostel
- 3 Storsätra Fjällhotell, mountain hotel
- Fryksås Hotell och Gestgifveri, hotel & inn
- Snitths Hantverksbageri, artisan bakery
- 8 Mora Hotell & Spa
- 11 Åkerblads Hotell & Gästgiveri, hotel & inn
- 13 Dala-Floda Värdshus, restaurant & inn
- 14 Banken Bar & Brasserie
- 14 Restaurant Banken Två rum & kök
- 16 Stora Lunån Gårdscafé, farm cafe
- Sahlins Struts, ostrich farm
- 18 Murboannas dairy
- 19 Långshyttans Brukshotell
- Restaurang Kulinariet
- 22 Muddus cloudberries/Kolarbo farm
- 24 Café Wahlman
- Restaurang Julius Carlsson

Products made by Taste of Dalarna's members include jam, glögg mulled wine, crispbread, flatbread, cheese and charcuterie products made from reindeer and ostrich meat and beef.

The interest in craft-brewed beer is constantly growing in Sweden, and Dalarna is no exception. The breweries involved in Taste of Dalarna are always open to visitors

and they arrange beer tastings



- Renbiten farm shop and cafe
- 6 Snitths Hantverksbageri, artisan bakery
- 7 Korvfabriken, sausages
- Björgårdens syltmakeri, jam prod. & farm shop
- 10 Rättviks Tunnbrödsbageri, flatbread bakery
- 12 Rältagården, catering & farm restaurant
- 15 Renbiten Deli
- 16 Stora Lunån farm shop
- 17 Sahlins Struts, ostrich farm
- 18 Murboannas dairy
- 21 Kulinariet food hall
- 22 Muddus cloudberries/Kolarbo farm
- 28 Labys Choklad
- 29 Kanel & Kummin Wood oven bakery



Food and drinks producers

- 20 Stjernsund Brewery
- LissEllas mustard
- Oppigårds Brewery
- 26 Klosters Herrgård