

*Jordi Herrera*

Rebel cooking

## Manairó is transformed for two days into the renowned Swedish restaurant Sjömagasinet

**Jordi Herrera has handed over his kitchen to chef Ulf Wagner to bring Barcelona diners the flavours and aromas of the famous, one-Michelin-starred, Swedish restaurant**

On 22nd and 23rd September, the restaurant **Manairó**, at 424, Carrer Diputació, will be transformed into one of today's most famous and prestigious Scandinavian eateries. Over two days, chef **Jordi Herrera** will hand over his kitchen and restaurant to chef **Ulf Wagner** and his team so they can create and bring Barcelona diners the specialities that have earned them a Michelin star at the restaurant **Sjömagasinet**, in Göteborg (Sweden).

This experiment, which ties in with **Jordi Herrera's** [Sons of Gastronomy](#) project, is the first of its kind as it doesn't focus on a menu produced in tandem by two chefs, but on two days when **Manairó** will stand in as the kitchen of **Sjömagasinet**. It will take diners on a gastronomic journey without having to travel. They will be able to enjoy a genuine Scandinavian menu created by one of today's most famous Scandinavian chefs. **Jordi Herrera** seeks to break down barriers and prove that "culture doesn't know about



unstoppable". boundaries and cultural exchange must be

Jordi Herrera

### Rebel cooking

At the tables in **Manairó** you'll be able to enjoy the flavours of the western Swedish coast with specialities including oysters on potato brioche, truffles, brown butter and nasturtium flower; turbot with brown butter, horseradish, anchovies and potatoes; and the much-lauded venison tartare with cress emulsion, hazelnuts and pickles. As most of the ingredients used to make these dishes are difficult to source locally, they have been brought in specially from Sweden by the **Sjömagasinet** team.

**Comentado [M1]:** Si l'emulsió està feta amb els tres ingredients canvia la traducció a cress, hazelnut and pickle emulsion

To do justice to these exceptional dishes, there could be nothing better than a wine pairing. On this occasion, and bearing in mind that Sweden doesn't produce many fine wines, sommelier Avelino Montes, from **Sjömagasinet**, has let himself be guided by the sommelier from **Manairó**, Enrico Pederiva, so that he can advise him on the best Catalan and Spanish wines to enhance the Swedish flavours.

This collaboration ties in with chef **Jordi Herrera's** approach involving ongoing research, creation and learning from other cultures and cuisines. His restaurant isn't designed to be a mere eaterie, but a meeting point for creativity, invention, constant experimentation and knowledge. **Jordi Herrera** will travel to Göteborg at a future date to bring his cuisine to the diners at **Sjömagasinet**.

### **Sjömagasinet, genuine Scandinavian cuisine**

The restaurant **Sjömagasinet** is housed in the former warehouse of the East India Company which dates from 1775. It is a luxurious establishment set out on two floors with a beautiful terrace overlooking Göteborg harbour, the second widest in Scandinavia. Specialising in shellfish, it offers a menu based on typical Swedish dishes blended with cutting-edge Scandinavian specialities.

The chef, Ulf Wagner, was the first to be awarded a Michelin star for a restaurant in Göteborg, an accolade that has earned him considerable fame and prestige. As the years have gone by, he has surrounded himself with a solid team of professionals who have travelled with him on his culinary adventure. They include chef Gustav Trägårdh and sommelier Avelino Montes.

### **Jordi Herrera, creativity in its purest state**

Jordi Herrera, is creativity, radicalism and pure personality, just like all his creations. He invents new combinations and flavours for the palate which he visualises beforehand and reinterprets in innovative dishes.

As a child, he dreamt of being an anthropologist, archaeologist or fireman. But life led him to the Hotel Majestic and he was captivated by the experience. He trained in the kitchens of the Daurat Petit and the Hoffman School, and later taught at the tourism and hospitality school, CETT. In 2003 he opened his own restaurant, **Manairó**, and was awarded his first Michelin star in 2008.

### **MANAIRÓ DETAILS**

*Jordi Herrera*

Rebel cooking

Calle Diputació 424, 08013 Barcelona T. +34 932 31 00 57

www.jordiherrera.es

Opening times: Monday to Saturday, 1.30pm to 3.30pm and 8.30pm to 11.30pm – Closed: Sunday

Facebook: @Manairo ; Twitter: @manairo\_jordi ; Instagram: @restaurante\_manairo

Chef: Jordi Herrera | Sommelier: Enrico Pederiva

### **SJÖMAGASINET DETAILS**

Adolf Edelsvärdsgata 5 | SE-414 51 Göteborg| Sweden T. +46 31 775 59 20 - +46 706202223

www.sjomagasinet.se

Chef-patron: Ulf Wagner | Chef: Gustav Trägårdh | Sommelier: Avelino Montes

### **“Sjömagasinet at Manairó” menu**

Foie gras éclair (starter)

Cava. Mestre Visol Gran Reserva Brut Nature

Eggs cooked at 65 degrees with Swedish caviar and acidified red onion

Cava. Mestre Visol Gran Reserva Brut Nature

Lobster, tomato, coriander and chilli roll

Joaquín Rebodello Godello

Oysters on a brioche of potatoes, truffle, brown butter and nasturtium flower

Camí de la Font

Variety of queen scallop with lemon, griddled and drizzled with onion oil

Viña Pomal Tempranillo Blanco Reserva

Turbot, brown butter, horseradish, anchovies and potatoes

Viña Pomal Tempranillo Blanco Reserva

Venison tartare, cress emulsion, hazelnut and pickles

Masdeu Scala Dei

Karl Johan mushroom medley

Masdeu Scala dei

Fried goat's cheese with Swedish blackberries

Tokaji 5 Puttonyos

Yellow buckthorn with crème pâtissière, almonds and sorrel

Tokaji 5 Puttonyos

120.00 € including VAT

**Comentado [M2]:** Veure nota anterior:  
Cress, hazelnut and pickle emulsion

*Jordi Herrera*

Rebel cooking

You can download high-resolution images here [www.monkeysgroup.com/jordi-herrera](http://www.monkeysgroup.com/jordi-herrera)

For further details

[Isabel Acevedo](mailto:Isabel.Acevedo@monkeysgroup.com)

649 4919 989

[prensa@monkeysgroup.com](mailto:prensa@monkeysgroup.com)

[www.monkeysgroup.com](http://www.monkeysgroup.com)

