

Created by: Debra C. Argen

Ulla Winbladh

[Ulla Winbladh](#) in [Stockholm, Sweden](#) is a charming antiques-filled restaurant that is housed in what was once a steam bakery built in 1897. Today, the restaurant features traditional Swedish cuisine, and is located next to the entrance of the world's oldest open-air museum, [Skansen](#).

After spending the morning exploring Skansen on a bright and beautiful day in May 2008, Edward F. Nesta and I had a delicious lunch at one of Stockholm's most traditional and well-loved restaurants, Ulla Winbladh.



Ulla Winbladh



The day was perfect and although many people elected to dine outside, we wanted to soak up the ambience of the attractive dining room. We sat at a romantic round corner table with a curved floral tapestry banquette. The tables were dressed with striped linens and accessorized with hurricane globes on brass bases with tall white tapers and flanked with bright red painted chairs, antique clocks, paintings, and gilt mirrors lined the walls, white sheers with tie-backs framed the windows topped with yellow and white striped valances, potted palms graced blue and white pots, and crystal chandeliers sparkled,



We began our lunch with glasses of De Saint Gall Blanc de Blanc Champagne to pair with our typical Swedish appetizer of Toast Skagen and Kalix Roe, which was presented as a generous portion of toast, shrimp mixed with mayonnaise and dill, a decadent mound of bleak roe, and two lines of herb oil decorating the plate.

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Dining Room



Edward continued with the Weekend Menu, which began with a starter of Shrimps with saffron aioli and cheddar pie. The presentation was lovely with whole shrimp overflowing a little wooden crate that was garnished with dill and lemon, accompanied with a wedge of warm and rich cheddar pie.

For his main course, he had another traditional favorite, Swedish Beef with béarnaise



sauce, tomato salad garnished with tiny, diced red onion and chives, and accompanied with roasted potatoes, which was well paired with a glass of 2005 Prodigio Malbec Classico. The beef was gorgeous with the béarnaise sauce served in a gravy boat, with delicately roasted potatoes, and tomato salad served in separate white bowls.



I had the Quenelles of pike, Swedish nettles, spinach and champagne sauce, paired with De Saint Gall Blanc de Blanc Champagne, presented as four generous quenelles of poached pike perch served on a bed of nettles and spinach with a dill garnish and surrounded with a champagne sauce. A side bowl of boiled new potatoes accompanied this interesting dish.

Service is attentive and the portions are ample. Ulla Winbladh is open Monday from 11:30 am - 10:00 pm; Tuesday - Friday from 11:30 am - 11:00 pm; Saturday from 12:00 noon - 11:00 pm; and Sunday from 12:00 noon - 10:00 pm.

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