



DILL restaurant

New Nordic Kitchen at its best

DILL restaurant serves New Nordic food in a Nordic setting. Appropriately located at the Nordic house, designed by the acclaimed Finnish Architect Alvar Aalto, DILL restaurant is true to its Nordic roots in both menu and design. Everything from furniture to food, cutlery to coffee, comes from the Nordic countries—and from Iceland whenever possible.

Owner and Chef Gunnar Karl Gíslason, captain of the Icelandic culinary team, has a personal relationship with the local farmers and fishermen, providing DILL with the best materials Iceland has to offer. Gunnar and his crew pick most of their herbs themselves in the Icelandic wilderness. The other half of the team behind DILL restaurant, Ólafur Örn Ólafsson is president of the Icelandic sommelier association and will make sure that you dine in comfort and that you have the perfect wine to compliment the menu.

DILL restaurant puts together a new 7-course tasting menu every week using only the best seasonal ingredients. Chef Gunnar Karl is one of the pioneers of the New Nordic Kitchen and in DILL restaurant you will taste the best of what the Nordic kitchen has to offer, prepared on the cutting edge and seasoned with a creative mind.

