

Pontus!

Restaurant Pontus! first opened its doors in early June 2007 and quickly became a main player on the central Stockholm restaurant scene. Since then, there has been a little tweaking here and there, but when a neighbouring restaurant shut down, Pontus Frithiof seized the opportunity to expand and implement some major new features.

Pontus! has recently re-opened after the extensive re-furbishment and expansion (June 2011). The restaurant now sprawls over 1.100 square metres and five different parts, all with their own strong concept.

There is a new, very large and very elegant **bar**, with bright pastel colours, lots of carrara marble and design details in copper. The drink list is a combination of innovation and classical favorites and there is a wide range of snacks and tapas.

New is also the **Seafood Bar**, a restaurant within the restaurant, totally committed to serving the best fish and shellfish in Stockholm. The atmosphere is bright, cheerful and friendly in a slightly cheeky way. (When you serve several hundreds of oysters a day, there tends to be a lot of jokes, ever so slightly on the rude side.) There is plenty of white wine and champagne on offer and if it's that kind of night, there is Krug at great prices - by the glass, by the half bottle or by the bottle.

Downstairs in the new part of the house is **the Kitchen**, with a show kitchen and a private dining room. The walls are dark and create an almost cave-like feeling, but the classic Thonet chairs are painted a very bright, unclassical yellow. Down here pretty much everything is possible; wine tastings, cooking classes, oyster courses, cocktail mingles, full-on dinners - yes, you name it and we'll do it.

The dining room was allowed to stay unchanged during the renovation that touched every other part of the restaurant. The book shelf wallpaper, red drapes and bright green couches, have become too iconic for Pontus!, to remove. The menu, though, was allowed to take a big side step towards a brasserie de luxe - duck confit, freshly grilled seabass or the best burger in town - your mood, your wallet, your choice. The wine cellar has won awards and is in itself worth a visit.

Finally, there is the **Deli**, with its own entrance. Take away lunches, that change daily, or a quick coffee on the go and after the summer holidays, there will even be breakfast on offer from 8am.

All these different parts have their own identity, but still share the ground values, on which restaurateur and owner **Pontus Frithiof's** vision rests: personality, quality, respect & consideration and an ever-present sense of humour.