

Pontus by the Sea

Pontus by the Sea is situated in the Old Town, almost right on the edge of the water. The building is from 1938 and has served as a customs house and, at the end of the last century, as a brewery. Left from the beer making days are the gleaming brass tanks, taking pride of place at the centre of the large restaurant.

Pontus by the Sea is rather like a chameleon, the way it changes over the year to suit the needs and wants of the guests but also to accommodate the particular prerequisites of this rather special and quirky building. During the dark half of the year thick textiles and dim lighting work to create an ambience that is warm, cozy and inviting, but as soon as the days get longer and the sun stronger, the glass ceiling is pulled back and all the doors facing the water open up to welcome the light. From the 1st of May the restaurant becomes three times as big with an attractive terrace all along the waterside of the building and a lively bar, the Piazza, on one of the short sides.

Apart from the summer season, Pontus by the Sea has a number of shorter seasons and exciting events.

The idea is to all year round provide a varied and fun, quality experience for our guests.

Lets take it from the top:

Medium Rare

The darkest time of the year is lit up by the mad, titillating and totally hilarious British variety show Medium Rare. In classic variety manner, the guests sit close to each other and within spitting distance to the stage. The evening kicks off with a tasty three course meal and when everyone is filled up and warmed up, it's time for the show. Which without a doubt has something for everyone: the juggler who laughs in the face of gravity; the Texan country singing transvestite or the deadpan stripper with an attitude, who stares at you more than the other way around. 2012 Medium Rare will visit us for the 5th time and perform 24/1-4/2. (www.mediumrare.tv)

Grill by the Sea

Spring comes early to Pontus by the Sea – the charcoal grill is lit in February and everyone is invited to a generous, fun food experience, where the barbeque is conveniently brought to the guest, at the table.

A platter with tiny delicacies to start, all- you-can-eat from the grill and a tray filled with desserts. Fresh ingredients, great tastes and nobody is allowed to say “stop” until they're satisfied. Suits both large groups, families and intimate couples. 2012 Grill by the Sea is served between 9/2 and 21/4.

Summer on the veranda

As mentioned before, the summer begins on the 1st of May at Pontus by the Sea. There is room for many on the veranda (140) and everyone is comfortable. The menu is brimming with delicacies from the sea, but if the guest is that way inclined, there is always a grilled, great cut of meat available. The Piazza, the large bar on one of the short sides of the restaurant, is lively and offers great sea views, a nice selection of beverages and charcoal grilled lighter dishes.

Pontus Seafood weeks

All of October and well into November there is seafood, only seafood and nothing but seafood on the menu.

Just like during Grill by the Sea, there is no buffet - instead all the goodness is served at the tables: a platter with small delicacies from the sea, to start, an overflowing shellfish platter to follow and a tray with a selection of desserts, to finish. Everyone enjoys as much as they like of what they enjoy the most. From 1/10 to 19/11.

Christmas by the Sea

Every year the Christmas buffet is set up under the world's tallest Christmas tree. Tradition and surprises are mixed and there is a constant aim to use as much organic and local produce and ingredients, as possible.

Differentiated pricing gives people the possibility to enjoy the buffet at a lower price, on less popular dates.

New Year's Eve

A classic celebration with seafood, champagne and Stockholm's best view of the fireworks, reflected in the water.