



Meat is King at **Djuret**

Rustic and inviting, Djuret, tucked away on a little street in Gamla Stan, somehow combines earthiness and poshness in a country tavern setting. The cuisine is hearty, satisfying, impeccably prepared and draws heavily from both Swedish and French influences.

TEXT: JOY HUI LIN PHOTO: BAKFICKAN DJURET

Djuret's playful décor belies any sort of carnivorous aggression one might suppose a meat-focused restaurant might have. The vaulted ceilings are paved with red brick, the floors are lined with oriental carpets, and the hunter green walls are decorated with everything from paintings of different kinds of meat, to antlers of every sort (there is even a ferocious boar head in the inner dining room).

Djuret, with a meat hook in its logo, is clearly all about meat. Djuret means "The Animal" in Swedish. The menu even includes a quote which reads, "If we're not supposed to eat animals, how come they're made out of meat?" says Tom Snyder. The menu showcases organic local meats, and the restaurant is a proud supporter of ethical animal husbandry. They use fresh local Swedish ingredients, including fruits and vegetables of the season, to highlight whichever meat is on the menu.

About every month or so, Djuret profiles one type of meat and has a "nose-to-tail" policy. Out of respect for the animal, they try to use as many parts of the animal as possible in the menu. They also highlight wine from one region which they pair with the menu. Exotic fair to be had during the fall includes roe deer and Tempranillo wines, elk calf with Rhône wines, veal and Nebbiolo wines, and red deer calf with Cabernet Sauvignon-Wines. Djuret also boasts a 1300-wine list cellar, so if you're in the mood for a splurge, Djuret will oblige you. If you would like to visit the wine cellar notify Djuret when you make your reservation, they will be happy to show you around.

On our visit the starters offered were a rich dish of lamb sweetbreads, fried and as a terrine with a variation of cherries and hazelnuts, and Swedish hash served with cabbage and cabbage purée. The cabbage completely took me by surprise, and it ended up being the more-fought-over starter. The flavours were complex, the cabbage lightened the fare, but the consommé was the star.

The lamb rib steak reminded me of Christmas. It came lightly smoked with juniper bark, fried with both chanterelle crème, and whole chanterelles, and a classic red wine demi-glace and Pommes de Terre de Boulangère. The braised SousVide lamb shoulder came also with a white wine and herb sauce and summer vegetables. Each bite was both homey, and quietly decadent since Djuret does not only believe in ethical animal husbandry, but also the power of butter, and lots of it.

We heaved a happy sigh and turned our interest towards the one dessert offered (there was also a French cheese plate) - raspberry donuts with raspberry ice cream with fresh raspberries, drizzled with mouthfuls of buttery toffee sauce and streusel which was luxury comfort food at its best. We promised to come back again, eager to see what Djuret would do with other menus.

*Djuret, Lilla Nyggatan 5;
Reservations by phone: (46-8) 506-400-84;
Web address: www.djuret.se.
Main courses range from 195 – 365 kronor.*