



New Nordic Cuisine, Aesthetics and Place. A compendium

Edited by Martin Braathen

Edited by Kristian Wikborg Wiese

ISBN	9788281541658
Publisher	National Museum, Oslo
Binding	Paperback / softback
Territory	USA & Canada
Size	6.69 in x 9.45 in
Pages	456 Pages
Price	\$34.95

- An interdisciplinary book combining food, art, architecture, and aesthetics
- Relevant for both professionals and readers interested in food and design
- Visually and intellectually rich
- Compiled for the exhibition *New Nordic. Cuisine, Aesthetics and Place* at The National Museum of Art, Architecture and Design, Norway running 23rd May to 14th September 2025

Food is more than just nutrition – it is culture, identity and history. The new Nordic cuisine movement has challenged our ideas about Nordic food culture and forged a new understanding of what it means to eat in harmony with nature. With its ideals of sustainability, seasonal ingredients and modern culinary innovation, the movement has had a deep impact on both the restaurant sector and the world of everyday food. This book has been compiled on the occasion of the exhibition *New Nordic. Cuisine, Aesthetics and Place* at The National Museum of Art, Architecture and Design, which explores the interaction between the evolution of new Nordic cuisine and trends in other forms of contemporary culture. Architecture, contemporary art, design and studio crafts are woven together to provide a broader understanding of the movement's aesthetic characteristics. How did materials, people and landscape interact to produce a distinctly Nordic culinary identity?

Text in English and Norwegian.

Martin Braathen is an architect, writer and freelance curator based in Oslo. He studied architecture at NTNU and UdK/Berlin, and curated at the Whitney ISP in New York. He is the editor-in-chief of architecture magazine *Arkitektnytt*, is working on a PhD at NTNU and has been the curator for Norsk Form /DogA and Projekt 0047 in Berlin. **Kristian Wikborg Wiese** is a Norwegian author, literary critic and editor of the fiction magazine *La Granada*. Wiese grew up in Oslo, and has a bachelor's degree in Creative Writing from Roehampton University in London. In 2010, he started the journal *La Granada*, together with Adrian G. Waldenstrøm and Jens Johan Tandberg, a magazine that mainly publishes fiction texts. He made his debut as an author in 2014 with the novel *Avtryk*. Wiese is also a regular poetry reviewer for *Dagsavisen*.

FOREWORD

Food is more than just nutrition – it is culture, identity and history. The new Nordic cuisine movement has challenged our ideas about Nordic food culture and forged a new understanding of what it means to eat in harmony with nature. With its ideals of sustainability, seasonal ingredients and modern culinary innovation, the movement has had a deep impact on both the restaurant sector and the world of everyday food. This book has been compiled on the occasion of the exhibition *New Nordic. Cuisine, Aesthetics and Place* at The National Museum of Art, Architecture and Design, which explores the interaction between the evolution of new Nordic cuisine and trends in other forms of contemporary culture. Architecture, contemporary art, design and studio crafts are woven together to provide a broader understanding of the movement's aesthetic characteristics. How did materials, people and landscape interact to produce a distinctly Nordic culinary identity?

also intertextually. Whether you are a food fan, a chef or a researcher, the following pages will give you a taste of inspiration, fascination and information about some of the most important cultural movements in contemporary food culture. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world.

By Martin Braathen
Director, The National Museum

INTRODUCTION

Longtime, cooking techniques, fermentation methods, pickling, and other parts of our food have been preserved and reshaped by the chefs, farmers, and food writers of the Nordic region. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world.

Arts

People around the world are interested in food, which is a part of our culture. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world.

ARTIST'S NOTE

A cooking experience held over years into one in the present. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world. The book is a collection of essays, articles and illustrations that explore the history of the Nordic, which includes not only the Nordic region but also the entire world.

Artist's Note (Artist's Note)

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